

2020 DAIRY SHORT COURSES

Continuing Education Opportunities for the Dairy Industry



Milk Pasteurization ▶ January 7-8*

Certificate in Dairy Processing ▶ January 9

Successful Ice Cream Retailing ▶ January 13-14*

Batch Freezer ▶ January 15-17*

Supercharge your Food Business for Financial Success

February 4-5, & February 25-26

Ice Cream Makers Workshop ▶ February 12-14*

Wisconsin Process Cheese Seminar ▶ February 18-20

Cheese Technology Short Course ▶ March 9-13

World of Cheese ▶ April 27 – May 1

CIP ▶ May 5*

Food Safety (HACCP) ▶ May 6

Certificate in Dairy Processing ▶ May 7

Applied Dairy Chemistry ▶ May 12-13*

Cheese Grading ▶ June 2-4

Buttermakers Short Course ▶ June 16-17

Buttermaker Apprenticeship Workshop ▶ June 22-26

Milk Pasteurization ▶ August 4-5*

Certificate in Dairy Processing ▶ September 3

Dairy Protein Beverage Applications ▶ September 15-16

Master Artisan Course ▶ September 22-24

Cheese Tech Short Course ▶ October 5-9

Dairy Ingredient Manufacturing ▶ October 20-21

Cheese Grading Short Course ▶ November 4-6

Ice Cream ▶ December 1-3*

For the most current short course schedule see our website.

Sponsored by: Center for Dairy Research &
Department of Food Science, University of Wisconsin-Madison

Detailed information on each short course:

www.cdr.wisc.edu/shortcourses | *www.dairyfoods.wisc.edu

