



CENTER FOR DAIRY RESEARCH

“Solution Based Research Backed by Experience, Passion and Tradition”

Dairy Short Courses

In 1890, the first dairy foods short course in the United States was established at the University of Wisconsin-Madison. Since then, the collaborative team of the College of Agricultural and Life Sciences, Department of Food Science, the Wisconsin Center for Dairy Research and the Wisconsin Milk Marketing Board have been leaders in research and outreach education beneficial to the dairy industry and consumers. Today, more than 22 short courses are held each year on the UW-Madison campus, focusing on topics from cheese technology and buttermaking to sanitation practices and dairy chemistry. The modern short courses work to meet the needs of the current industry while also preserving the mission of the original dairy short course; to maintain the knowledge and tradition of crafts such as cheesemaking and buttermaking, while providing cutting-edge research-based education to industry.

A few of our Short Courses

The World of Cheese from Pasture to Plate | A 4-day short course for culinary professionals, end users, distributors, retailers, and marketers. This course will cover aspects of cheesemaking, cheese handling, packaging and sensory evaluation.

Cleaning and Sanitation | This one-day, hands-on workshop covers the basics of cleaning and sanitizing dairy equipment and methods of monitoring cleaning efficiency.

HACCP | This one-day workshop covers design and implementation of HACCP plans in dairy plants.

Applied Dairy Chemistry | This intensive two-day short course covers the chemistry of milk and milk products as they relate to specific dairy processing and control functions.

Wisconsin Process Cheese Short Course | A two-day, hands-on short course that focuses on the basics of formulation and manufacture of pasteurized process and cold-pack cheese products.

Cheese Grading Short Course | This intensive biannual (June and November) two-day course covers the principles and practices used in grading natural cheeses.

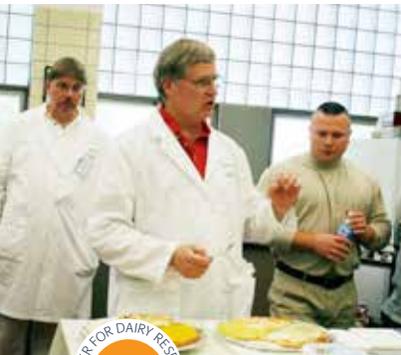
Milk Pasteurization | The biannual (January and August) course focuses on topics such as system design and operation, spoilage and pathogenic microflora, operation and maintenance of equipment and pumps, CIP systems, as well as proper cleaning and sanitation.

Master Artisan Short Course | A unique topic every year.

Cheese Tech Short Course | This biannual (March and October) 5-day short course provides a technical approach to the discussion of principles and practices of cheesemaking.

Dairy Ingredient Manufacturing | A two-day course dealing with the issues of concentrated and dried milk and whey ingredients.

Buttermakers Short Course | This course covers the production of quality butter with an emphasis on flavor, composition and shelf life.



Contact: Joanne Gauthier | gauthier@cdr.wisc.edu | 608-263-1874 | www.cdr.wisc.edu