

Western Dairy Center 2010 Events Short Courses, Workshops, & Symposia

Artisan Cheese Symposium February 2, 2010

This one-day symposium will provide artisan cheesemakers with information on animal nutrition and grazing, business plans and marketing, and strategies for success.

Basic Cheesemaking Course February 3-5, 2010

The Basic Cheesemaking Course is designed for the beginning cheesemaker and those who have never made cheese before. The course will include an introduction to milk, cheese, and dairy cultures, and the steps in cheesemaking. We will spend a day in our pilot plant making cheese the old fashioned way, by hand. We limit the course to 12 participants to insure everyone receives individual attention.

Advanced Cheesemaking Course February 23-26, 2010

The Advanced Cheesemaking Course is for people who have cheesemaking experience and want to expand their knowledge of milk chemistry, cheese chemistry, curd handling, and correcting manufacturing problems. We will spend two days in our pilot plant making seven different varieties of cheese.

Symposium on Milk Processing May 12, 2010

This one-day symposium will present the latest information on milk fat and health and whey processing and utilization. Speakers from throughout the USA will present current research finding on these topics.

Quality Control Workshop (HACCP prerequisite) May 17-19, 2010

This workshop will provide the necessary training to insure solid, basic understanding of current good manufacturing practices as a prerequisite for a successful HACCP program. The workshop will cover topics such as sanitation operating procedures, product identification & traceability, preventive maintenance and education & training of employees.

Advanced Sanitation Workshop May 19-21, 2010

This is an in-depth 3-day advanced training program for individuals having responsibilities for sanitation and quality control practices in food and dairy plants. The objective is to provide the individual with advanced skills regarding the properties of cleaning and sanitation.

Statistical Process Control Workshop May 24-25, 2010

Statistical process control is a tool used to control quality and improve business success. During this course, participants will learn about the history of SPC, variation, control charts, run charts and a variety of statistical tools. Using real life examples participants will have a broad, basic understanding of the SPC tools used in the business world.

HACCP Workshop May 25-28, 2010

HAACP is an internationally recognized food safety system. This course will provide training to develop and implement a HACCP system. The course will focus on dairy and juice. Participants will receive help designing a plan for their company.

SQF Workshop June 2-3, 2010

The workshop is designed to meet the training and certification requirements established by SQFI for Certified Practitioners. Successful completion of this workshop will provide participants with a certificate attesting to their knowledge of the SQF 2000 Code and will help companies to meet all SQF supplier training requirements evaluated during SQF-based third-party audits.

Behavioral Based Food Safety Workshop June 8-10, 2010

This workshop is designed to provide the attendee with insight into how employees are key to the success of any food safety and quality program. It applies food science, behavioral science, and organizational culture to focus on both the process and the person performing the process.

For more information, see our website at www.usu.edu/westcent



WESTERN DAIRY CENTER
435-797-2106
www.usu.edu/westcent
westcent@usu.edu