

2012 Events, Short Courses, Workshops, and Symposia

Artisan Cheese Symposium

February 7, 2012

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 Short Course

February 8-10, 2012

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 Short Course

February 21-24, 2012

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.

Quality Control Workshop (GMP)

May 14-15, 2012

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.

HACCP Workshop

May 16-18, 2012

HACCP 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.

Advanced Sanitation Workshop

May 21-22, 2012

This is an in-depth 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.

Employee Based Food Safety Workshop

May 23-25, 2012

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.

Statistical Process Control Workshop

May 30-31, 2012

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.

Food Safety Modernization Act Workshop

June 5, 2012

This in-depth one-day workshop will identify food plant operational requirements of the 2011 Food Safety Modernization Act (FSMA), including: Food Plant Registration, Mandatory recall, Administrative detention of products, Monetary penalties for individuals and companies, Produce Safety, The HACCP-like "Preventative Controls", Use of FDA-Accredited Laboratories, Environmental Monitoring, Supplier Verification, Allergen Control, and Finished Product Traceability.

SQF Workshop

June 5-7, 2012

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 Code and will help companies to meet all SQF supplier training requirements evaluated during SQF-based third-party audits.

*Workshops are offered annually.

**Scholarships for workshops are available for small companies and individuals. Discount available for persons attending more than one workshop. Call for details.

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