

Milk Pasteurization Process Control School

Course and Materials

Sessions focus on spoilage and pathogenic bacteria, proper operation and maintenance of automated equipment and pumps, CIP systems, as well as proper cleaning and sanitation.

Milk Pasteurization Controls and Tests, the Food and Drug Administration course manual for training their inspectors, will be used in this course. Upon registration, an HTST Pasteurizer Operation Manual and Wisconsin Regulations will be sent. Registrants are expected to study the materials before attending and to take the exam at the end of the course.

Instructors (tentative)

C. Arndt, Lab Manager, Babcock Dairy Plant, UW-Madison

B. Bailey, President, Bailey Automation Systems, Kenosha, Wisconsin

R. L. Bradley, Professor Emeritus, Dept. of Food Science, UW-Madison

P. Conley, Alfa Laval Inc., Pleasant Prairie, Wisconsin

G. Goldschmidt, Food Safety Consultant, WDATCP, Madison, Wisconsin

R. A. Howell, Consultant, Maple Grove, Minnesota

W. Klein, Plant Manager, Babcock Dairy Plant, UW-Madison

S. A. Rankin, Associate Professor, Dept. of Food Science, UW-Madison

J. Sporer, Applications Engineer, Waukesha Cherry-Burrell, Delavan, Wisconsin

Registration Information

Fee: \$335 **Deadline: December 25, 2009**

Registration fee includes instructional materials, speaker expenses, lunch on Tuesday and Wednesday, refreshments and registration. Lodging, parking and other meals are not included. A certificate of completion will be mailed to registrants who pass the exam. The registration fee must be paid at the time of registration. Failure to do so will result in a cancellation of your registration

Enrollment: Limited to 50 per session with priority based on postmark date of your registration form. Preregistration required. Persons who enroll after the school is filled will be placed on a priority list for the next school. Register by mail and pay with check/money order/credit card. Send to CALS Conference Services, 620 Babcock Drive, Madison, WI 53706

Fax and pay with credit card (608) 262-5088

Register and pay with credit card on-line at: dairyfoods.wisc.edu

What to Bring: You should dress appropriately for the laboratory sessions held in the dairy plant. Shoes must be suitable for processing environments and provide adequate wet surface traction; no open toe footwear.

Please advise us at time of registration if you have a disability and desire special accommodations. Requests will be kept confidential.

Confirmation and materials will be sent via US mail on receipt of registration form and payment; after August 5 materials will be distributed on the first day of class. Materials include: HTST Manual, Chapter Ag 80 of the WI Administrative Code, course schedule, Madison Travel Planner, campus map and a parking permit (if purchased).

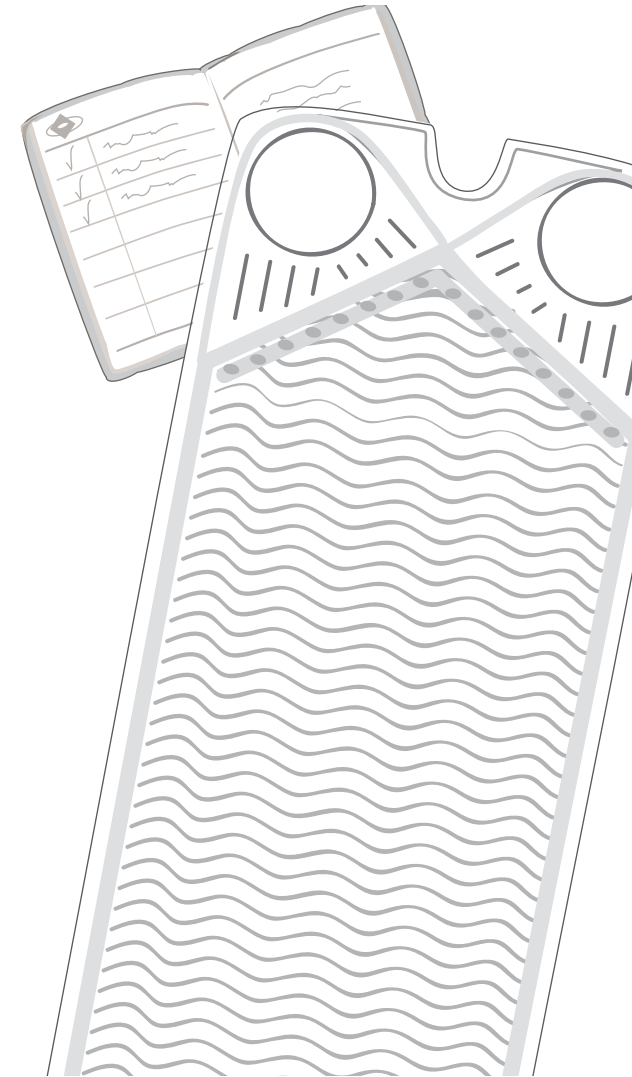
Date & Location: Jan 5 & 6, 2010

Department of Food Science, UW-Madison and Ebling Auditorium, Room 1220, Microbial Sciences Bldg, 1550 Linden Drive, Madison, WI (corner of Linden and Babcock Drives). See map sent with confirmation.

Milk Pasteurization

Process Control School

January 5 & 6, 2010



Sponsored by

University of Wisconsin-Madison
Department of Food Science

University of Wisconsin-Madison
College of Agricultural and Life Sciences

CALS Conference Services
620 Babcock Drive
Madison, WI 53706

University of Wisconsin-Madison provides equal
opportunity for admission and employment

Tentative Schedule

Tuesday, Jan 5

- 8:00 Check-in (refreshments)
- 8:15 Microbiology and Processing of Milk
• Rankin
- 9:00 Break
- 9:15 Overview of HTST Pasteurization
• Bradley
- 10:00 Thermometers and controllers
• Howell
- 11:00 Regulatory Requirements
• Goldschmidt
- 12:00 Lunch (provided)
- 12:45 Lab Sessions
Lab I: QC testing
• Arndt
Lab II: Start-up and operation
• Klein
- 2:00 Timing Pumps, Booster Pumps
• Sporer
- 3:00 Cleaning and Sanitizing
• Rankin
- 4:00-5:00 Lab Sessions
Lab III: CIP Operation and Control
• Klein
Lab IV: Pump and Valve Inspection
• Alfa Laval
- 5:00 Adjourn

Wednesday, Jan 6

- 8:00 Homogenizers, Vat Pasteurization, Flavor Treatment, Culinary Steam, Aseptic Sampling
• Bradley
- 9:15 Equipment Testing and Verification
• Goldschmidt
- 10:15 Break
- 10:30 Flow Diversion Valves/Review
• Rankin
- 11:00 Plate Design and Inspection
• Bradley
- 11:45 Lunch (provided)
- 12:30-1:30 Separators/Clarifiers, Maintenance, Compressed Air, ALP Assays, HACCP Plant Checks
• Bradley
- 1:30- 2:30 Lab Sessions
Lab V: Salt Test
• Goldschmidt
Lab VI: Mag Flow Control
• Bailey
- 2:30 Break/Review
- 3:00 Examination
- 5:00 Adjourn

Certificate Program

A certificate of completion is awarded for passing the examination at the end of the school. The State of Wisconsin requires a certified pasteurizer operator to be present during pasteurization. Successful completion of the course will satisfy this requirement. Also, this course is designed to meet the requirements for the Pasteurized Milk Ordinance (PMO) formal training of industry pasteurizer operators.

Students work with state-of-the-art & conventional equipment in a functioning dairy plant.

Parking

A two-day permit (\$20) for campus lots may be purchased directly from CALS Conference Services in advance of course. Please check the appropriate box on your registration form and include an additional \$20.00. On receipt of payment, permit will be mailed.

Accommodations

Lodging and meals (except lunches on Tuesday and Wednesday) are not included in fee. Registrants are responsible for their own lodging. We have reserved a block of rooms at area hotels. To qualify for the group rate, mention you are attending the Milk Pasteurization and Process Control School and provide the appropriate group code when making reservations.

THE INNTOWNER HOTEL (Best Western), 2424 University Ave., (608) 233-8778. Special rates: \$99 S/D + 14.5% tax. Group Code: MPPCS. Cut-Off date is December 4, 2009.

Concourse Hotel, One West Dayton Street
Madison, WI 53703 800-356-8293
\$119 S/D Group Code: Milk Pasteurization Process Control School
Cut Off date is December 7, 2009

For Further Information

Enrollment: (608) 263-1672 (phone)
(608) 262-5088 (fax)
CALS Conference Services
620 Babcock Drive
Madison, WI 53706

Program: (608) 263-2008
Dr. Scott Rankin, Dept. of Food Science
UW-Madison, Rm A203B, Babcock Hall
1605 Linden Drive, Madison, WI 53706
sarankin@wisc.edu

<http://foodsci.wisc.edu/faculty/rankin/dairyfoods/>

Enrollment Form Milk Pasteurization and Process Control School

January 5 & 6, 2010

Submit Enrollment Form for each registrant.
Use separate forms or copies for additional registrants.

Print clearly or type.

Name: _____

Company: _____

Mailing Address: (Check one): Home Business

Address: _____
Street; Route & Box Number

City/State/Zip: _____

Daytime telephone: (____) _____

\$335 \$20 = 2-Day Parking Permit (Optional)

Enclosed Fee: Checks payable to UW-Madison

Check enclosed

Please charge to the following account:

Mastercard Visa Exp. date: _____

Credit Card Number: _____

Name on Credit Card: _____

Signature: _____

Mail or FAX to:

CALS Conference Services
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Madison, WI 53706
(608) 262-5088 (fax)

Or register online at dairyfoods.wisc.edu



Department of Food Science
University of Wisconsin-Madison