Short-Course May 14-15, 2024

Dairy Economics & Unit Operations in Dairy Processing

Dairy Products Technology Center, CalPoly, San Luis Obispo

This workshop focuses on the fundamentals and building blocks of dairy processing. Hands-on demonstrations in the pilot plant, equipment displays/demos. No prerequisites needed, open to all dairy processing staff.

Instructors: CalPoly faculty and staff, industry representatives, equipment and process suppliers, expert consultants.

Individuals \$450, Discounted: 2 or more from same company \$400, Students \$175.

For more info: Dr. Carmen Licon carmenl@clpoly.edu

Registration: https://dairy.calpoly.edu/short-course-symposia

Preferred CalPoly rates available at area hotels.

Tuesday, May 14

An Introduction to "Dairy Economics"

- 8:00 Registration, continental breakfast available
- 8:30 Welcome, introductions; operations overview
 Dr. George Gallagher, Dpt. Head, Animal Sciences
 Katy Pankey, Dr. Carmen Licon, DPTC
 Veronique Lagrange, CDIC/CMAB
- 8:45 Milk pricing and "Dairy Economics" Part I
 Mike McCully, McCully Group
- 10:00 Break
- 10:15 Milk pricing and "Dairy Economics" Part II
- 11:00 Feed, breed and other factors impacting milk composition, yield, pricing Alfonso Lago, DVM, PhD, Dairy Experts Lunch

Fundamentals & Building Blocks

- 1:00 Milk production and composition
 - Dr. Carmen Licon, DPTC
- 2:00 **Receiving, separation, homogenization**Tour pilot plant, creamery Dimitri Genard, Katy
 Pankey
- 3:00 Break
- 3:15 Thermal treatments, pasteurization, concentration, evaporation and pumps in the pilot plant
 - Invited industry speaker
- 4:15 **Q&A with instructors**
- 5:00 Cocktail hour and group dinner (location TBA)

Program co-organized with CMAB/CDIC, with partial funding and contributions from Dairy Management Inc., and CMAB. Funding for the PCC-DBII is made possible by the U.S. Department of Agriculture's (USDA) Agricultural Marketing Service through grants AM21DBICA1007, AM22DBICA1012, AM21DBICA1009, and 23DBICA1016. Its contents are solely the authors' responsibility and do not necessarily represent the official views of the USDA. *March* 2024, the program is subject to change.

Wednesday, May 15



- Advanced Processing Principles
 8:30 Overview of operations for fluid dairy products
 - Dr. Hari Meletharayil, Dairy Management Inc.
- 9:15 Sanitation in the processing plant: CIP, COP, manual cleaning
 Dr. Steven Pao. Fresno State University
- 10:15 Break
- 10:30 Membrane separation and fractionation fundamentals
 - Iswandi Jarto, Hilmar Cheese Company Daniel Murphy, Synder Filtration
- 11:30 DPTC Pilot plant demonstrations Part I Iswandi Jarto, Hilmar Cheese Company Daniel Murphy, Synder Filtration Lunch
- 1:00 Overview of operations: natural and processed cheese Dr. Rohit Kapoor, Dairy Management Inc.

DAIRY MANAGEMENT INC."

- Dr. Praveen Upreti, Nestle
- 2:00 Overview of whey processing operations
 Muthu Ramanathan, Hilmar Cheese Company
- 3:00 Break
- 3:15 **DPTC Pilot plant demonstrations Part II**
- Dimitri Genard, CalPoly
 4:15 **Q&A with instructors**
- Certificates and evaluation
- 5:00 Adjourn









