Pasteurizer short course checklist:

Now that you’re registered, here are a few reminders:

1. Complete, review all online modules/lectures.
2. If needed, pose any questions, technical or otherwise, to Scott Rankin.
3. Contact Scott Rankin to schedule your exam. Bring a writing; the exam is closed-note, closed book. We will have extra facemasks, pens and hand sanitizer, if needed.

The exam is offered multiple times and dates; please connect with Scott Rankin to schedule your exam. We highly encourage you to complete the course, including the exam, by the end of August 23, 2021.

Scott A. Rankin
608 852-7113
sarankin@wisc.edu
dairyfoods.wisc.edu

RANKIN, SCOTT A.
Chair and Professor, Food Science
sarankin@wisc.edu
(608) 263-2008
Characterization of primarily dairy food flavor with sensory and instrumental techniques; programs and short courses in support of the dairy foods processing industry.
Where is the exam held?

Babcock Hall
1605 Linden Drive
Madison, WI 53706

Directions:

• Head to Babcock Hall
• Review the campus map at:
• [https://map.wisc.edu](https://map.wisc.edu)
• Enter at the Dairy Store Entrance
• Best to park in lot 36 (see campus map)
Map w/ Babcock Hall and parking ramp 36

Park here

Walk to Babcock Dairy Store entrance; follow signs posted to exam classroom.
Milk Pasteurization and Process Control School

University of Wisconsin-Madison Online!

Department of Food Science
Cooperative Extension Service

College of Agriculture and Life Sciences
University of Wisconsin Extension