

# 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)

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

Michael Schreiber, Food Safety Consultant, WDATCP, Madison, WI

Lyle W. Clem, Dir. of Engineering / 3-A CCE. Electrol Specialties Company, South Beloit, IL

W. Klein, Supervisor, UW Dairy Plant, UW-Madison

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

J. Sporer, Product Sales Specialist, SPX Flow Technology, Delavan, WI

## Registration Information

**Fee: \$395    Deadline: December 23, 2016**

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. Cancellations are not allowed after Dec 23, 2016.

**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, 640 Babcock Drive, Madison, WI 53706

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

**Register and pay with credit card on-line at:**

<http://www.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 receipt will be sent via e-mail upon receipt of registration form and payment. The dairyfoods.wisc.edu website contains a link that will allow you to download the HTST Manual, Chapter 80 of the WI Administrative Code and other support materials. It is your responsibility to review these course materials before coming to the school.

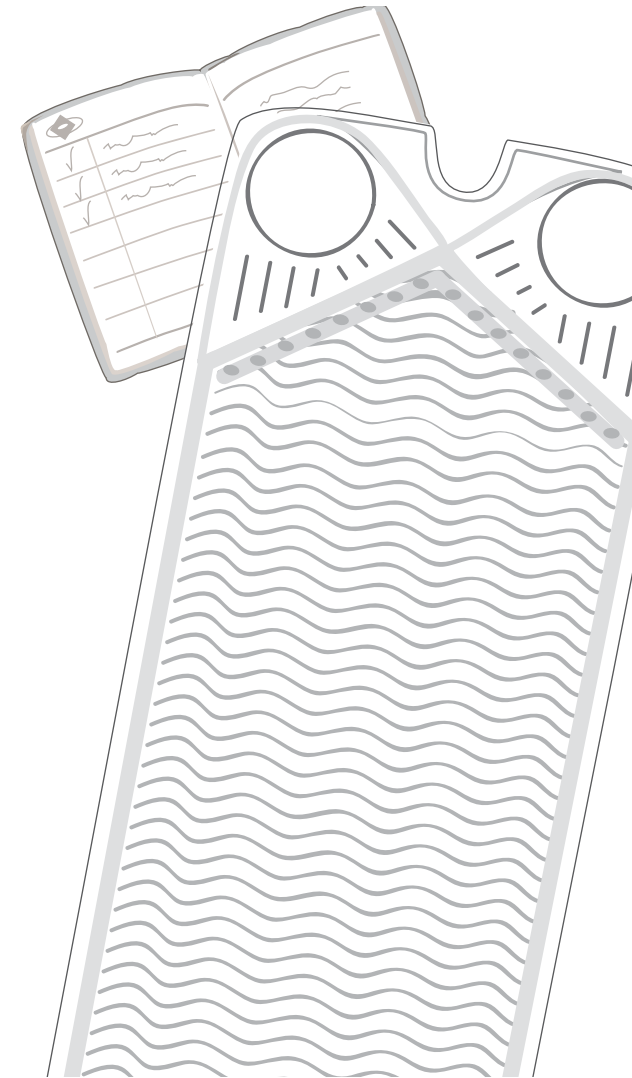
## Location:

Department of Food Science, UW-Madison  
Room 205, Babcock Hall, 1605 Linden Drive  
Madison, WI (corner of Linden and Babcock Drives).

# Milk Pasteurization

## Process Control School

January 3 & 4, 2017



Sponsored by

University of Wisconsin-Madison  
Department of Food Science

University of Wisconsin-Madison  
College of Agricultural and Life Sciences

CALS Conference Services  
640 Babcock Drive  
Madison, WI 53706

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

# Tentative Schedule

## Tuesday

- 7:45 Check-in (refreshments)
- 8:00 Microbiology of Raw and Pasteurized Milk  
• S.A. Rankin
- 9:00 Thermal Processing of Raw Milk  
• S.A. Rankin
- 10:00 Break - Component inspection
- 10:30 Overview of HTST Pasteurization  
• R. Bradley
- 11:15 Regulatory Requirements  
• M. Scheiber
- 12:00 Lunch (provided)
- 12:30 Valve Design and Operation  
• L. Clem
- 1:15 Heat Exchange Technology  
• L. Clem
- 2:15 Timing Pumps, Booster Pumps • Jeff Sporer
- 3:00-4:00 Lab Sessions  
CIP Operation and Control  
• W. Klein  
Pump and Valve Inspection and Maintenance  
• SPX
- 4:00 Cleaning and Sanitizing  
• S.A. Rankin
- 5:00 Adjourn

Students work with commercial equipment in a fully functioning dairy plant.

## Wednesday

- 8:00 Homogenizers, Vat Pasteurization, Flavor Treatment, Culinary Steam, Aseptic Sampling  
• R. Bradley
- 9:00 Equipment Testing and Verification  
• M. Schreiber
- 10:00 Break
- 10:15 Flow Diversion Valves  
• S.A. Rankin
- 11:00 Plate Design and Inspection  
• R. Bradley
- 11:45 Lunch (provided)
- 12:30-1:15 Separators/Clarifiers, Maintenance, Compressed Air, ALP Assays, HACCP Plant Checks  
• R. Bradley
- 1:15- 2:15 Lab Sessions  
Regulatory Testing  
• M. Schreiber  
Mag Flow Control  
• S.A. Rankin
- 2:30 Break/Review
- 2:45 Examination  
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.

## Parking

Parking permits for campus lots may be arranged beforehand through the UW Transportation Services. Call (608) 262-8683

## Accommodations (Tentative)

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.

**DOUBLE TREE MADISON.** 525 West Johnson Street, (608) 251-5511, \$117 S/D + tax. Cut off: Dec. 3, 2016. Group Code: MP1.

**Concourse Hotel.** One West Dayton Street, (800) 356-8293. Room Rate: \$145S/D + tax. Cut-off: Dec. 7, 2016. Group Code: Milk Pasteurization Process Control School

## For Further Information

Enrollment: (608) 263-1672 (phone)  
(608) 262-5088 (fax)  
CAL S Conference Services  
640 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

ONLINE REGISTRATION AT:

www.dairyfoods.wisc.edu

## Enrollment Form Milk Pasteurization and Process Control School

January 3 & 4, 2017

We highly recommend that you register online at:

www.dairyfoods.wisc.edu

Or submit separate Enrollment Form for each registrant.

Name: \_\_\_\_\_

Company: \_\_\_\_\_

Mailing Address: (Check one):  Home  Business

Address: \_\_\_\_\_  
Street; Route & Box Number

City/State/Zip: \_\_\_\_\_

Daytime telephone: (\_\_\_\_) \_\_\_\_\_

Email \_\_\_\_\_

\$395

Checks payable to UW-Madison

Check enclosed

Please charge to the following account:

MC  Visa  AMEX  DISC  Exp. date: \_\_\_\_\_

Credit Card Number: \_\_\_\_\_

Name on Credit Card: \_\_\_\_\_

Signature: \_\_\_\_\_

Mail or FAX to:

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Department of Food Science  
University of Wisconsin-Madison