



Milk Pasteurization and Process Control School

Method of Instruction:

- The course content is entirely pre-recorded and available online for each registrant. Lectures and demonstrations are presented by technical experts from industry partners with campus faculty and staff.
- You may forward any questions about the content to Scott Rankin, sarankin@wisc.edu

Enrollment Fees & Costs:

- \$299/per registrant. Enrollment fees cover tuition, lecture materials and assessment.

Best Practices Guidelines:

- This course is entirely self-paced, but we recommend completing a minimum of two lectures per week.
- Access to the course content will expire on December 31st, 2024.
- Download and print the handout and use it to take notes as you watch the video lecture.
- When you are done viewing each section, click on **Complete and Continue** to advance in the online coursework and record your progress.
- You will need to complete your studies of the class content - a combination of pre-recorded videos with handouts, by watching at least 90% of each lecture to be able to mark it as complete and move to the next core topic module. See complete list of course content on the following page.
- When viewing the videos, click on the full screen button in the video player's bottom toolbar for the best viewing experience. Press [ESC] to exit full screen.



Certification:

- The exam will be administered on the UW-Madison campus, Department of Food Science, 1605 Linden Drive, Madison, WI. Once you have reviewed all content, you will need to schedule a time and date with Scott Rankin to take the written examination. Scott Rankin (sarankin@wisc.edu)
- You will need to score at least a 80% on this assessment to receive a certificate of participation.

Milk Pasteurization and Process Control School



Course Content

Core Topic Modules:

0. Overview
1. Microbiology
2. Thermal Processing of Raw Milk
3. Regulatory – Part 1
Regulatory – Part 2a
Regulatory – Part 2b
4. Effective Cleaning & Sanitation
5. Equipment: Valves
6. Equipment: Heat Exchanger
7. Equipment: Pumps
8. Review
9. Supplemental Video – HTST Startup