



Department of Food
and Nutritional Sciences
COLLEGE OF AGRICULTURAL & LIFE SCIENCES
UNIVERSITY OF WISCONSIN-MADISON

Milk Pasteurization and Process Control School

JANUARY 5, 2027
Babcock Hall, Room 205
1605 Linden Drive
Madison, WI 53706

WHO SHOULD ATTEND

Sessions focus on spoilage and pathogenic bacteria, proper operation and maintenance of automated equipment and pumps, regulatory standards, cleaning and sanitation followed by a certifying exam issued to registrants who pass the exam (score >80%).

REGISTRATION

Register online at dairyfoods.wisc.edu or contact Emma Temme at abels@wisc.edu. *Registration closes on December 28, 2026.*

The registration fee of \$399 includes tuition, lecture materials, speaker fees, and other program expenses. Lodging, parking, and other meals are not included.

Cancellation policy: Cancellations are not allowed after December 28, 2026. Substitutions may be made at any time.

LODGING

Lodging is not included in the fee. Registrants are responsible for their own lodging if needed. Madison area hotels include:

- **DoubleTree by Hilton Madison Downtown**, 525 W Johnson St
(608) 251-5511
- **Wisconsin Union Hotel**, 1308 West Dayton St
(608) 263-2600
- **Best Western Plus InnTowner Madison**, 2424 University Ave
(608) 233-8778

CONTACT DETAILS

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SCHEDULE/ TOPICS

Tuesday

7:30 - Doors open/check in
8:00 - Intro/Overview
9:00 - Basic operations: HTST, Batch
10:00 - Regulatory standards
11:00 - Salt test (lab session)
11:00 - Hygiene design (lab session)
12:00 - Lunch
12:30 - Cleaning and sanitizing/hygienic design
1:30 - Pumps, Valves
2:30 - Pasteurizer inspection (lab session)
2:30 - Pumps valves (lab session)
3:30 - Review
4:00 - Exam
Adjourn

