



**PRESENTS:**

# **DAIRY TECHNOLOGY WORKSHOP**

***PROCESSING, MICROBIOLOGY, SANITATION  
AND QUALITY CONTROL***



**March 26 - 29, 2012  
*Birmingham, AL***

## **Dairy Technology Workshop**

**March 26 – 29, 2012**

**COURSE DESCRIPTION:** This is an in-depth training program for individuals having responsibilities in Processing, Sanitation, and Quality Control Practices in dairy operations. The objective is to provide the participants with basic knowledge regarding the properties of milk, principles of sanitation, and quality control. The material will be presented in practical terms so that the participants may gain a better understanding of the **Basics** of producing **Quality Products Efficiently**. Prior skills in chemistry and microbiology are not required. All material will be presented in practical terms with appropriate illustrations.

**WHO SHOULD ATEND:** This seminar is designed for Production Managers, Supervisors, Foremen, Trainees and Quality Assurance Personnel.

### **PARTICIPANT TESTIMONIALS:**

*"The instructors kept a great pace. The information inspired me to take a better look at my plant."*

*"All of the program is so helpful for everyone, even if you do not know much about the subject. You get to learn a little bit of everything."*

*"This workshop has caused me to expand my knowledge of dairy operations and how I personally impact food safety and quality. I'll return to my plant a better team member."*

*"I felt the interactive workshop was enlightening and stimulating. I would consider doing this at my own facility. I cannot recall a seminar where I gained so much real world knowledge. Kudos!!"*

### **COURSE OUTLINE:**

- Dairy Technology 101 – Basics
- Basic Dairy Microbiology/Food Safety
- Good Manufacturing Practices (GMP's)
- Dairy Plant Sanitation
- Shrinkage
- Intro to HACCP
- Dairy Industry Trends
- Recall and Traceability
- Quality Control Tests and Standards
- Sensory Evaluations
- Problem Solving/Discussion
- High Temperature Short Time (HTST) Pasteurization

**PROGRAM SCHEDULE :** The Workshop will begin on **Monday morning at 8:00 a.m.** and conclude on Thursday by 12:00 p.m.

### **HOTEL INFORMATION:**

The hotel will hold a block of rooms until **March 9, 2012**. Room reservations should be made directly with the hotel. **Please advise the hotel that you will be attending the Randolph Associates, Inc. workshop to receive the special discount room rate.**

#### **Springhill Suites Marriott**

2024 4<sup>th</sup> Avenue South

Birmingham, AL 35233

Phone: (205) 322-8600

Rate: \$112.00 single/double

\*Ask for Randolph Associates rate

# Dairy Technology Workshop

March 26 - 29, 2012

(ADVANCED REGISTRATION REQUIRED)

COMPANY NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY, STATE, ZIP: \_\_\_\_\_

PHONE: \_\_\_\_\_ FAX: \_\_\_\_\_

CONTACT PERSON: \_\_\_\_\_ CONTACT EMAIL: \_\_\_\_\_

## Participants:

First Name	Last Name	E-mail Address

## Registration:

	Fee	No.	Total
WORKSHOP Registration (first attendee):	\$1,275 X	1 =	\$1,275
(additional attendees):	\$1,125 X	___ =	_____

Total Registration Fees: \_\_\_\_\_

## Payment Information:

Make checks payable in US funds to Randolph Associates, Inc.

Payment Enclosed       Bill my company (PO#: \_\_\_\_\_)

### Credit Card

Please charge my:  Mastercard     Visa     Am-Ex     Discover

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Security (CID) Code\*: □□□□

Signature of Cardholder\*: \_\_\_\_\_ Name (Print): \_\_\_\_\_

Billing Address of Cardholder: \_\_\_\_\_

*\*Required to protect against fraud.*

**RETURN TO:** **Randolph Associates, Inc.**      Ph: (205) 595-6455  
Attn: Workshop Registration      Fax: (888) 874-0587  
3820 3rd Avenue South, Suite 100      E-mail: kristy.clark@raiconsult.com  
Birmingham, AL 35222

**Cancellation Policy:** A full refund will be made if cancellations are received five (5) days prior to the start of the seminar. Attendees cancelling later than five (5) days prior to the start of the seminar will be subject to a \$100 service fee. Substitutions will be permitted at any time.