



PRESENTS:

DAIRY TECHNOLOGY WORKSHOP

*Processing, Microbiology, Sanitation
and Quality Control*



April 27 – May 1, 2008

Birmingham, AL

Dairy Technology Workshop

April 27 - May 1, 2008

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 ATTEND: 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."

"Presentation styles and teaching methods were very effective. Group discussions were helpful. Great workshop!"

"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)
- The Basics Of Dairy Plant Sanitation
- Shrinkage/Weight-Fill Control
- HACCP
- Regulatory Compliance
- Quality Control Tests and Standards
- Sensory Evaluations
- Problem Solving/Discussion
- High Temperature Short Time (HTST) Pasteurization

PROGRAM SCHEDULE : A reception will be held Sunday evening. The Workshop will begin on **Monday morning at 8:00 a.m.** and **conclude on Thursday at 3:00 p.m.**

HOTEL INFORMATION

The hotel will hold a block of rooms until **March 27, 2008**. 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.**

Hilton Garden Inn
520 Wildwood Circle North
Birmingham, AL 35209
Rate: \$129.00 Single / Double

Reservations: (205) 314-0274
Or Hilton Reservations: (877) 782-9444
On-line: www.hiltongardeninn.com
Group Code: Ran

REGISTRATION

Cost of seminar is \$1,275 per person (*additional individual(s) receive \$150 discount each*)

The enrollment fee includes all course materials and two luncheons.

Please fill out the enrollment form and return with payment.

ENROLLMENT FORM

(ADVANCED REGISTRATION REQUIRED)

The following individuals will attend the
Dairy Technology Workshop
April 27 – May 1, 2008

1. _____

2. _____

3. _____

4. _____

COMPANY NAME: _____

ADDRESS: _____

CITY, STATE, ZIP: _____

TELEPHONE: _____

FAX: _____

EMAIL ADDRESS: _____

TOTAL PAYMENT ENCLOSED: \$ _____

PO NUMBER: _____

(Credit cards accepted, please call for details)

A full refund will be made if cancellations are received five (5) days prior to the start of the seminar. Applicants canceling 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.

Mail or Fax To:

Randolph Associates, Inc.

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Suite 100

Birmingham, AL 35222

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Fax: (205) 595-6450

E-mail: info@raiconsult.com