



PRESENTS:

DAIRY TECHNOLOGY WORKSHOP

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



**MARCH 15 - 18, 2010
*BIRMINGHAM, AL***

Dairy Technology Workshop

March 15 -18, 2010

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)
- The Basics Of Dairy Plant Sanitation
- Shrinkage/Weight-Fill Control
- Introduction to 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 by 3:00 p.m.**

HOTEL INFORMATION

The hotel will hold a block of rooms until **February 27, 2010**. 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.**

Hampton Inn Colonnade
3400 Colonnade Pkwy
Birmingham, AL 35243
Reservations: 800-861-7168 or (205) 967-0002
Rate: \$99.00 single/double
Group Code: RAN

REGISTRATION FORM

(ADVANCED REGISTRATION REQUIRED)

Dairy Technology Workshop

March 15 - 18, 2010

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

□□□□ □□□□ □□□□ □□□□ Exp: □□ / □□

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.