

## **COURSE 250**

### **MILK QUALITY AND FOOD SAFETY WORKSHOP**

**Course Description:** This course is designed for Dairy Plant Operations teams. Team members who have responsibility in the areas of Sanitation, Production, Quality Control and Training will benefit from the training offered. This training will:

1. Provide a basic knowledge of microbiology, government regulations, plant control systems, sanitation procedures, and personal hygiene.
2. Link this training with your plant's current programs and use.
3. Provide the training and tools necessary to affect **sustained** improvement of your processes.

Participants will interact with each other throughout the sessions and end the class with a strong knowledge of their effect on and importance in their plant operations.

**Course Duration and Location:** The course is intended for 3 days of instruction and participation, but may be modified to fit your needs. The location will be at a meeting area in your facility or a location close to your plant in an effort to reduce travel time and expense.

**Course Designed for:** Dairy plant lead-persons, forepersons, supervisors, superintendents, production managers, operations managers, quality control team members, and training leaders. Other dairy plant team members from engineering, human resources, and finance would benefit from this course, as preventive maintenance, training and safety and cost and liability control will be stressed.

**Course Manuals:** will be supplied.