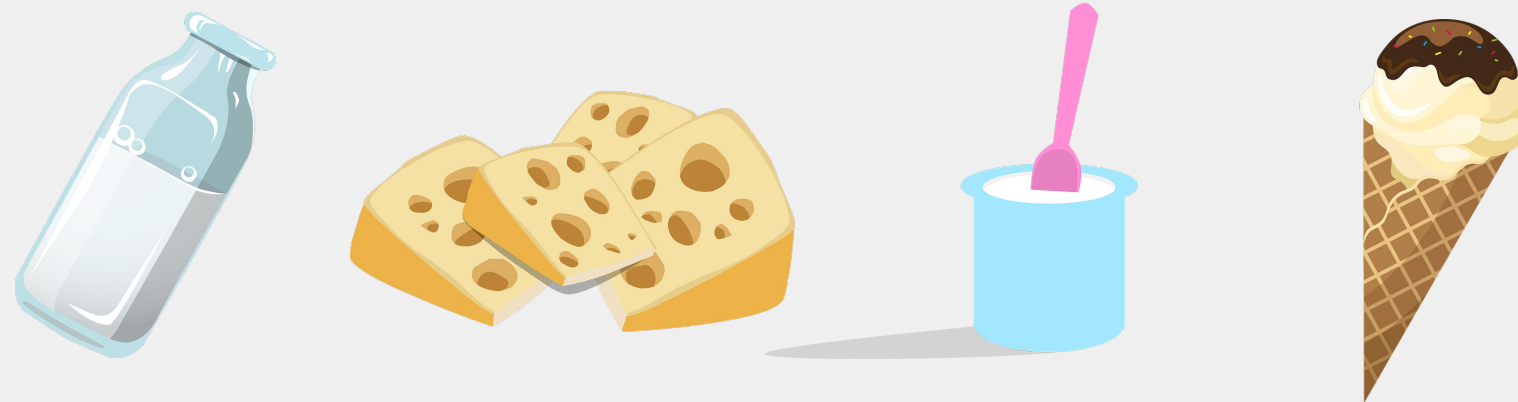


NC STATE

WORKSHOP: BASICS OF DAIRY FOODS

August 11th-12th, 2022

Southeast Value-Added Dairy



Venue:

Room 103, Schaub Hall, Department of Food, Bioprocessing and Nutrition Sciences, NC State University

[workshop agenda \(Click this link\)](#) ←

Cost: *\$200/registrant before Aug.5th 2022; \$500/registrant after Aug. 5th 2022*

Note: For the interest of quality of learning outcomes we can only host the first 20 registrants (first come first serve basis) please register at your earliest convenience. This is an in-person workshop.

Instructors:

Dr. Donald McMahon
Emeritus Professor of Dairy Technology
Utah State University



&

Dr. Haotian Zheng
Assistant Professor of Food Chemistry
NC State University
Research web:
<https://zheng.wordpress.ncsu.edu/>



Sponsor:



➤ **[Click here to register](#)**

➤ [Click here if you have questions](#)

➤ [Click here for accommodation option](#)

Key topics of the workshop

[Aug. 11th, 2022 \(Day-1, full-day\)](#)

- Milk Chemistry (protein, fat, lactose, minerals, etc.)
- Dairy Food quality and safety
- Pasteurization and Fluid Milk Products
- Milk gelation and semi-solid dairy products
- Frozen dairy desserts (incl. ice cream)
- How to make yogurt products
- How to make cheeses

[Aug. 12th, 2022 \(Day-2, half-day\)](#)

Practical (in-class) demonstration:

- Manufacturing protein fortified yogurts

[Click the "workshop agenda" to see full schedule](#)