Winter Courses in

Dairy Manufacturing

THE 12 WEEKS WINTER DAIRY COURSE

THE DAIRY INDUSTRY needs trained men who understand modern manufacturing methods. The twelve-week winter course in dairy manufacturing is offered to meet the individual's need for such training. In this course the student is taught not only how to do things but also why to do them.

Range of Work is Wide

The student learns about the chemical and bacteriological properties of milk and its products, the relation of these properties to dairy manufacturing, the various methods of testing milk and its products for quality and composition, diseases of dairy cattle, record keeping, accounting, construction and operation of dairy machinery, the use of power, and the manufacture of products.

How the Work is Planned

The course of twelve weeks is divided into two parts. During the first six weeks instruction is almost entirely devoted to lectures, recitations and laboratory work in order that the student may know the "why" of manufacturing processes. During the second six weeks the instruction and recitations are conducted along with actual laboratory operation using the extensive facilities of the Dairy School. In this manner the student may employ the latest scientific knowledge in the manufacture of dairy products.

First Six Weeks Period

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<td>Milk Composition and Tests</td>
<td>Lecture and Laboratory</td>
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<td>Dairy Engineering</td>
<td>Lecture and Shop Work</td>
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<td>Dairy Arithmetic and Bookkeeping</td>
<td>Lecture and Recitation</td>
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<td>Dairy Bacteriology</td>
<td>Lecture and Laboratory</td>
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<td>Marketing</td>
<td>Lecture and Recitation</td>
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<td>Veterinary Science</td>
<td>Lecture</td>
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SECOND SIX WEEKS PERIOD

During first half of period one of these may be chosen.

Butter Laboratory, Lectures and Recitation.
Ice Cream Laboratory, Lectures and Recitation.

During second half of period one of these may be chosen.

Cheese Laboratory, Lectures and Recitation.
Market Milk, Lectures and Recitation.

REQUIREMENTS FOR ADMISSION

Students should be at least 16 years old and have an eighth grade education. No entrance examination is required. Everyone who attends the Winter Dairy Course must have had at least six months of practical experience in a creamery, a cheese factory, or some dairy manufacturing enterprise. The records show that those pupils who have had experience before coming here make the most rapid advancement, are the best students, and are the best pleased with what they learn. Students with no dairy plant experience may enter the Summer Dairy Course. (See page 12).

Those who have previously taken the Winter Dairy Course, or who have equivalent training are eligible to take the last half of the course or any three weeks part there-of. The second six weeks is open to those with satisfactory training. Permission to enroll in the second six weeks period MUST be obtained from the chairman of the Dairy Department.

STUDENTS ANALYZING MILK PRODUCTS