



MODERN BOTTLE WASHERS AND FILLERS ARE USED IN MARKET MILK PRACTICE

types of separators, pasteurizers, and fillers and cappers are used for instructional purposes. The lectures and discussions, in addition to the foregoing, will include material on milk borne diseases, milk plant layout and construction, management, and the sale of dairy products.

Lectures in Dairy Lecture Room 302—3-4 daily. Laboratory—Daily from 8-12 and 1:30-3:00.

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 should have had at least six months of practical experience in a creamery, a cheese factory, or some dairy manufacturing enterprise before entering. 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 experience in creamery or cheese factory work may enter the Summer Dairy Course. (See page 11).

EXAMINATIONS

At intervals during the term, and at its close, practical, written examinations are given. Students are marked on the scale of 100 as "perfect," and less than 60 as "failing to pass." After the close of the term written statements of grades in each course, signed by the Dean,