

# Dairy Foods Technical Support Resources

*Penn State Extension and the Department of Food Science* provides resources on process and product operations, sanitation and food safety, and general and business operations for dairy foods processors and those starting a value-added dairy foods business.

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## *Dairy Foods Processing Web Page*

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### **extension.psu.edu/food-safety-and-quality/dairy-food-processing**

The site brings together articles, tools, videos and other resources from different Penn State Extension teams for dairy foods processors, farmers, and entrepreneurs. Below is a selection of our current content. Check in regularly to see what's new!

#### *Business Management*

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Starting a Value-Added Dairy Foods Business  
Marketing Your Value-Added Dairy Products  
Shipping Dairy Foods Directly to Consumers

#### *Production & Processing*

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Penn State Extension Cheese Tracking System  
Sensory Evaluation Guide for Cheesemakers  
Troubleshoot Milk Flavor Problems  
Introduction to Making Dairy Foods

#### *Regulations*

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The Food Safety Modernization Act (FSMA)  
Dairy Food Processing - Federal Regulations  
Dairy Food Processing - State Regulations  
Dairy Product Standards

#### *Safety & Sanitation*

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Penn State Extension Food Safety Plans for Small-Scale Cheesemakers  
Key Concepts of Cleaning & Sanitizing  
Writing Sanitation Standard Operating Procedures (SSOPs)  
Sanitation Tips for Small-Scale Cheese Plants



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## *Value-Added Dairy Foods Extension Working Group*

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Our mission is to provide technical assistance and educational support to dairy processors as they strive to provide safe, high quality milk and value-added dairy products, seek to utilize alternative production and on-farm processing technologies, and promote unique characteristics to improve the productivity, profitability, and sustainability of their businesses and farms.

### *Need help? Contact us!*

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## Training Opportunities

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Our short courses and workshops are open to all food processors, entrepreneurs, and interested personnel. Many courses are held at the Penn State main campus in University Park (State College), others are offered regionally or as self-paced online courses.

### Sanitation & Food Safety

*Dairy Basics: Fundamentals of Quality & Safety*

Spring and Fall, [agsci.psu.edu/dairy-basics](https://agsci.psu.edu/dairy-basics)

*Hazard Analysis and Preventive Controls for Small-Scale Dairy Processors*

Spring and Fall, [agsci.psu.edu/hazard-analysis-preventive-controls](https://agsci.psu.edu/hazard-analysis-preventive-controls)

*Preventive Controls for Human Food – Dairy Foods*

Spring and Fall, [agsci.psu.edu/dairy-preventive-controls](https://agsci.psu.edu/dairy-preventive-controls)

*Food Safety and Sanitation for Food Manufacturers*

October, [agsci.psu.edu/sanitation](https://agsci.psu.edu/sanitation)

*Food Safety and Sanitation for Food Manufacturers*

Online, self-paced, [extension.psu.edu/food-safety-and-sanitation-for-food-manufacturers](https://extension.psu.edu/food-safety-and-sanitation-for-food-manufacturers)

*Sanitary Transport of Foods*

Online, self-paced, [extension.psu.edu/sanitary-transport-of-human-and-animal-food](https://extension.psu.edu/sanitary-transport-of-human-and-animal-food)

*Food Microbiology Short Course*, May/June

*Food and Airborne Fungi and Mycotoxin Short Course*, May/June

*Food Defense Workshop*, May

*Foreign Supplier Verification Program*, varies

### Process & Product Operations

*The Science and Art of Cheesemaking*

November, [agsci.psu.edu/cheese-making](https://agsci.psu.edu/cheese-making)

*Cultured Products Short Course*

September, [agsci.psu.edu/cultured-dairy](https://agsci.psu.edu/cultured-dairy)

*Ice Cream Short Course*

January, [agsci.psu.edu/ice-cream](https://agsci.psu.edu/ice-cream)

*Ice Cream 101 Introduction to Frozen Desserts*

January, [agsci.psu.edu/icecream101](https://agsci.psu.edu/icecream101)

*Pasteurizer Operators Workshop*

October, [agsci.psu.edu/pow](https://agsci.psu.edu/pow)

### General & Business Operations

*Introduction to Value-Added Dairy*

Online, self-paced, [extension.psu.edu/introduction-to-value-added-dairy](https://extension.psu.edu/introduction-to-value-added-dairy)

*Food Packaging Short Course*, Varies

*Principles of Sensory Evaluation*, March

*Intro to Descriptive Analysis Short Course*, October

### Resources for Your In-House Training

Looking for teaching aids? Check out the Dairy Foods Extension webpage for flashcards, tip sheets, guidelines, and other resources to supplement your own in-house training sessions.

### Custom Training Programs

We offer customized training programs on a variety of quality, sanitation, safety, and other topics. Please contact Kerry, Ginger, or Sarah to discuss your needs.

Images: iStockphoto.com/istetiana, Olegback

This publication is available in alternative media on request.

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