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.

Dairy Foods Processing Web Page

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

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

Production & Processing

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

Regulations

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

Safety & Sanitation

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

Value-Added Dairy Foods Extension Working Group

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

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](http://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](http://agsci.psu.edu/hazard-analysis-preventive-controls)

**Preventive Controls for Human Food – Dairy Foods**
Spring and Fall, [agsci.psu.edu/dairy-preventive-controls](http://agsci.psu.edu/dairy-preventive-controls)

**Food Safety and Sanitation for Food Manufacturers**
October, [agsci.psu.edu/sanitation](http://agsci.psu.edu/sanitation)

**Food Safety and Sanitation for Food Manufacturers**

**Sanitary Transport of Foods**

**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

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**Process & Product Operations**

**The Science and Art of Cheesemaking**
November, [agsci.psu.edu/cheese-making](http://agsci.psu.edu/cheese-making)

**Cultured Products Short Course**
September, [agsci.psu.edu/cultured-dairy](http://agsci.psu.edu/cultured-dairy)

**Ice Cream Short Course**
January, [agsci.psu.edu/ice-cream](http://agsci.psu.edu/ice-cream)

**Ice Cream 101 Introduction to Frozen Desserts**
January, [agsci.psu.edu/icecream101](http://agsci.psu.edu/icecream101)

**Pasteurizer Operators Workshop**
October, [agsci.psu.edu/pow](http://agsci.psu.edu/pow)

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**General & Business Operations**

**Introduction to Value-Added Dairy**
Online, self-paced, [extension.psu.edu/introduction-to-value-added-dairy](http://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

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**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.

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**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.

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For more information:

Individual course websites

Food Science Department [foodscience.psu.edu/workshops](http://foodscience.psu.edu/workshops)

Penn State Extension [extension.psu.edu](http://extension.psu.edu)

Conferences & Short Courses Office, csco@psu.edu 877-778-2937

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