**Cornell Dairy Foods Certificate Program**

The Cornell Dairy Foods Extension group has developed and implemented a Cornell Dairy Foods Certificate Program. This program provides training for dairy food industry professionals to better prepare them to produce safe, quality dairy products. Candidates can enroll in the program, attend the outlined courses and earn a Cornell Dairy Foods Certificate with a specialization in one of four areas.

The program includes short courses in Basic Dairy Science & Sanitation, Certified HACCP, and HTST or Vat Pasteurization. After completing those courses the enrollee can specialize in Fluid Milk Safety & Quality, the Science of Cheese Making, the Science of Yogurt & Fermented Products, or Membrane, Evaporation & Drying Technology.

Additionally, we are offering an opportunity to become an Expert in Cheesemaking or Yogurt & Fermented Products. Those who have completed the Certificate Program with specializations in either cheese or yogurt plus have three years of experience in their respective specializations can be accepted into the Expert courses. Upon successful completion of the course as well as a comprehensive oral exam, participants are granted certificates as either "Expert Cheesemaker" or "Expert Yogurt & Fermented Dairy Products Maker"

Since the Certificate Program's implementation in June of 2012, 165 individuals have successfully completed the Certificate Program Pre-requisite course:  Basic Dairy Science and Sanitation, with 68 enrolled in the Certificate Program (24 Cultured Products Track; 23 Cheese & Cheese Products Track; 21 Fluid Milk Track).

To learn more about the Dairy Foods Extension Certificate Program including course offerings, visit the [Cornell Dairy Extension Website](http://foodscience.cornell.edu/cals/foodsci/extension/extension-calendar.cfm).

For questions, or to enroll in the Certificate Program, contact: Kim Bukowski or Janene Lucia