



Dairy Foods Manufacturing Certificate and Continuing Education Series



[Home](#)



[Essentials Certificate](#)



[Advanced Certificate](#)



[Micro Certificates](#)



[About Us](#)



# DAIRY FOODS MANUFACTURING CERTIFICATE

Oregon State University Arbuthnot Dairy Center

✓ No prerequisites

✓ 100% online for maximum flexibility

# OSU Arbuthnot Dairy Center

## Dairy Foods Manufacturing Continuing Education Series

### Key design elements

- Primary audience
  - Operations, Quality and Supply Chain roles new to Dairy
  - 0 – 6 months
  - Broadened expertise for new leaders
  - High school education or equivalent
  - English literacy
- Online and self-paced
- Defined Learning Outcomes
- Emphasize learning but measure performance
- Students can track progress
- Mobile ready



**Oregon State**  
University

## OSU Arbuthnot Dairy Center

### Dairy Foods Manufacturing Continuing Education Series

## Oregon and Washington processors guided the work

**Greg Chandler**, Darigold

**Liam Wustenberg**, Tillamook  
County Creamery Association

**Kristin Holleran**, Tillamook  
County Creamery Association

**Amanda Hawkins**, Albertsons

**Juan Cummings**, Alpenrose

**Blake Thompson**, Springfield  
Creamery

**John Harvey**, Umpqua

**Ron Raynes**, Oregon Ice Cream

**Amber Everly**, Oregon Ice Cream

**Robin Frojen**, OSU Creamery

# OSU Arbuthnot Dairy Center

## Dairy Foods Manufacturing Continuing Education Series

### 23 Learning Modules

1-2 hours in length consisting of a dynamic, highly-interactive lecture and assessment. Topics include:

- Introduction to Dairy Production and Processing Industry
- Dairy Chemistry and Physics
- Dairy Microbiology
- Fluid Milk I
- Fluid Milk II
- Common Dairy Equipment
- Packaging
- Current Good Manufacturing Practices
- Cleaning and Sanitation
- Food Safety Systems and Culture
- Regulations and Standards for Dairy
- Sustainable Dairy Processing
- Basic Cheese Making
- Specialty Cheese Making
- Grade A Cultured Dairy Products
- Dried Dairy Products I (Milk and Whey Powders)
- Dried Dairy Products II (WPC, WPI, Lactoferrin, Casein)
- Ice Cream
- Cream and Butter
- Membrane Filtration Process
- Concentration, Evaporation, Drying
- Supply Chain Management for Non-Dairy Ingredients
- Quality Systems and Finished Product Quality

# OSU Arbuthnot Dairy Center

## Dairy Foods Manufacturing Continuing Education Series

### Full Certificates

#### **Essentials**

12 core modules plus 1 elective

#### **Advanced**

12 core modules plus all 11  
electives

### Micro Certificates

**Qualified Individual  
(GMPs/Food Safety Culture)**

**Dairy Quality**

**Dairy Food Safety**

**Fermented Dairy  
Products**

**Dried Dairy Products**

# OSU Arbuthnot Dairy Center

## Dairy Foods Manufacturing Continuing Education Series

### ....but it's also customizable

- Introduction to Dairy Production and Processing Industry
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# DIGITAL PLATFORM

- Articulate 360's Rise e-learning software
- A popular tool for the delivery of workforce training
- dynamic and highly engaging
- multimedia, user-friendly interactives
- built-in knowledge checks.

## Other benefits:

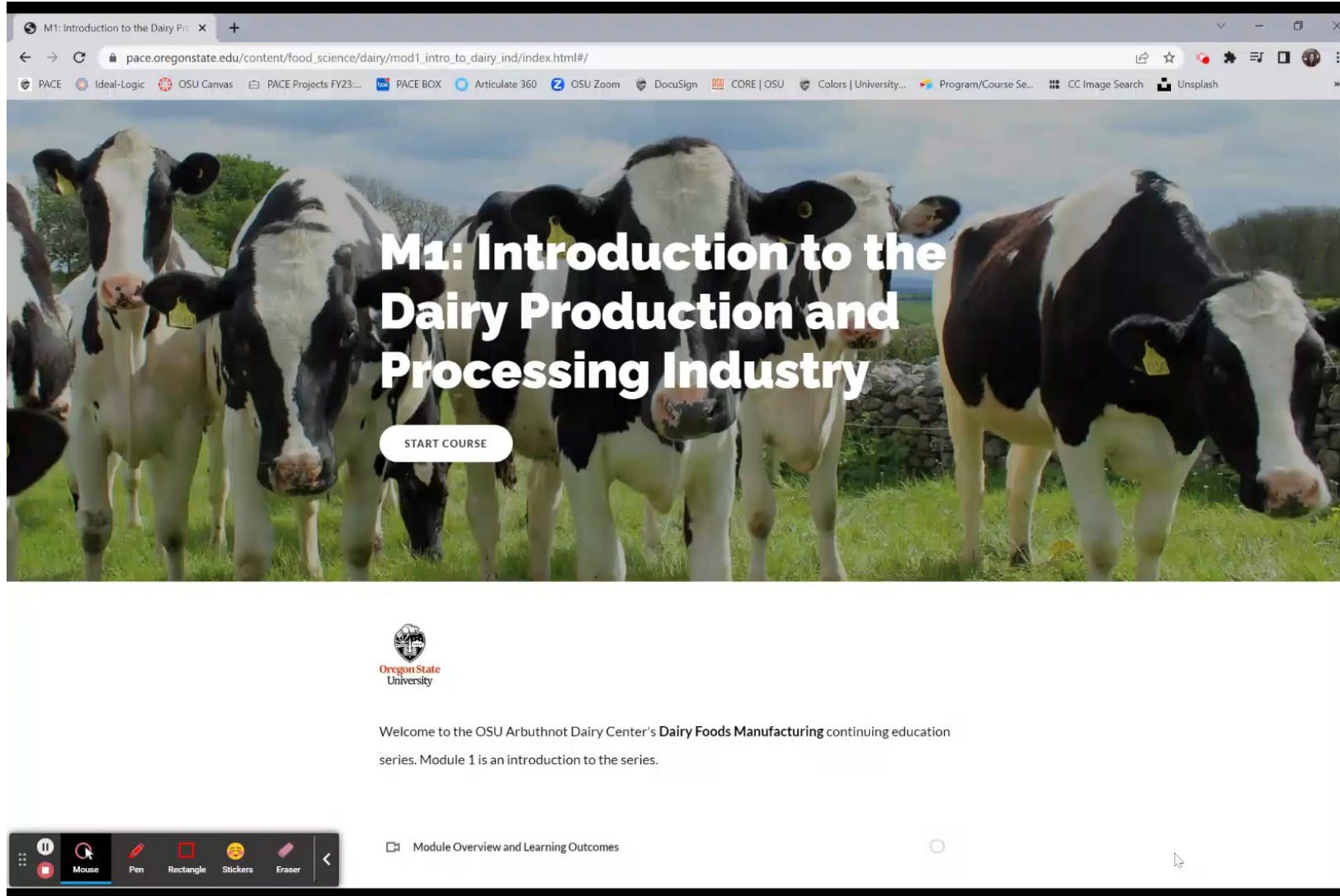
- Can be used alongside other Learning Systems
- Digital devices compatible
- Screen-reader accessible
- Easily translated into dozens of languages

The screenshot displays the Articulate 360 interface with the following elements:

- Header:** articulate 360 logo, and navigation links for Features, Customers, Pricing, and Teams.
- Slide 09:** A vertical slide with an orange background and a dark sidebar. It contains four text blocks, each with a title (TITLE 01-04) and a description: "This is the area to place your text content that compels learners to pay close attention."
- Slide 10:** A "WELCOME LAYOUT" slide with a dark background and a green diamond containing the word "Hello". Below it is a text block: "This section provides you with space to present information that will ready the learner for the course. You might provide the learner with an overview of what's to come. Or perhaps it's a call to action."
- Slide 29:** A "TIMELINE LAYOUT" slide with a light background. It features a vertical timeline with a circular image of a person, a text block titled "TITLE 02", and "DATE" labels at the top and bottom.
- Slide 11:** A "70/30 LAYOUT" slide with a dark background and a vertical sidebar of four images. It contains two text blocks with titles (TITLE 01, TITLE 02) and descriptions: "This is the area to place your text content. It might describe the images, or maybe the images support the text. This area compels learners to pay close attention."
- Slide 11:** A "GRID LAYOUT" slide with a forest background. It features six text blocks arranged in a 2x3 grid, each with a title (TITLE 01-06) and a description: "The grid layout could be used as a menu slide with course topics represented visually." Each block is accompanied by a small icon (document, megaphone, camera, folder, magnifying glass, trophy).
- Slide 12:** A full-width slide showing a street scene with people walking in front of a large building.

# OSU Arbuthnot Dairy Center

## Dairy Foods Manufacturing Continuing Education Series



The screenshot shows a web browser window with the URL [pace.oregonstate.edu/content/food\\_science/dairy/mod1\\_intro\\_to\\_dairy\\_ind/index.html#/](https://pace.oregonstate.edu/content/food_science/dairy/mod1_intro_to_dairy_ind/index.html#/). The main content area features a large image of several black and white dairy cows in a field. Overlaid on this image is the text "M1: Introduction to the Dairy Production and Processing Industry" in a large, white, sans-serif font. Below the text is a white button with the text "START COURSE".

Below the image, the Oregon State University logo is displayed. Below the logo, the text reads: "Welcome to the OSU Arbuthnot Dairy Center's Dairy Foods Manufacturing continuing education series. Module 1 is an introduction to the series." At the bottom of the page, there is a navigation bar with a "Module Overview and Learning Outcomes" link and a circular icon.

Module 1 is free to enable trial and orientation to the training





# OSU Arbuthnot Dairy Center

## Dairy Foods Manufacturing Continuing Education Series

### Webpage Example

The screenshot shows the top navigation bar with the Oregon State University logo and the text "Dairy Foods Manufacturing Certificate and Continuing Education Series". Below the navigation bar, there is a search icon and a list of menu items: Home, Essentials Certificate, Advanced Certificate, Micro Certificates, and About Us. The main content area features a large image of a cow in a field with the text "DAIRY FOODS MANUFACTURING CERTIFICATE" and "Oregon State University Arbuthnot Dairy Center". Below this, there are three bullet points: "✓ No prerequisites", "✓ 100% online for maximum flexibility", and "✓ Created by industry experts and designed to give you needed skills".



\$620 billion

The overall economic impact of the U.S. dairy products industry



3 million

Number of jobs in the dairy industry



619%

Increase in US exports since 1995

### Online Dairy Training & Career Acceleration

The purpose of the Online Dairy Certificate Program is to provide the skills and expertise you need to be in demand and command a higher salary.

This program was specifically designed by working closely with the dairy industry to help you gain the essential framework for career growth and professional development.

Because of the close connection to industry, this program is also helpful if you're in the regulatory space or in sales on the supplier side.

The knowledge gained from the dairy certificate tracks and modules will help you with the essentials of:

- operations
- manufacturing
- quality
- supply chain
- technical and scientific understanding
- regulatory and safety

FULL CERTIFICATES

MICRO CERTIFICATES

ALL 23 MODULES

### Why OSU is a big deal

Oregon State University's dairy foods program has been teaching students for over 100 years.

Now, in terms of its programs, research, and outreach, it's considered



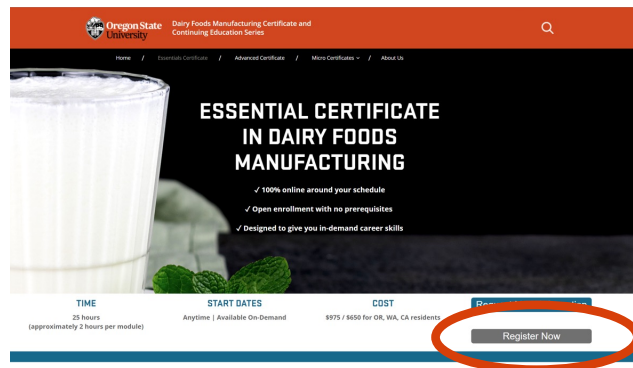
Oregon State University

# OSU Arbuthnot Dairy Center

## Dairy Foods Manufacturing Continuing Education Series

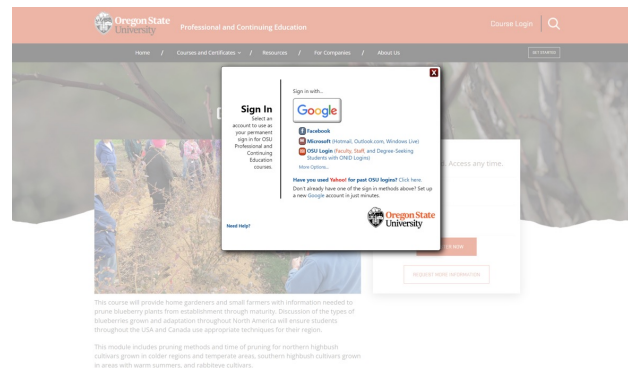
### The Learner's Experience | Registration

1



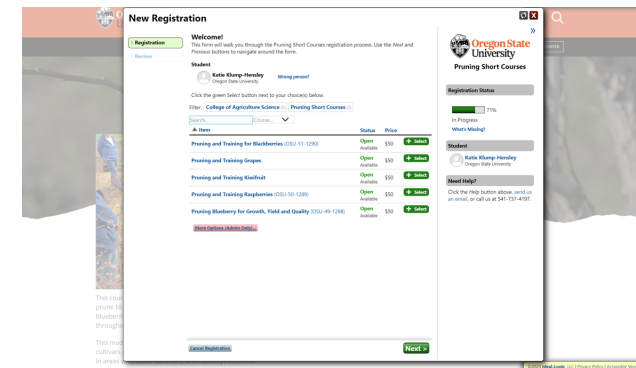
Learners select their experience from the PACE website, and click on the Register Now button.

2



An Ideal-Logic login box appears on the webpage, prompting returning learners to login and new learners to set-up an account during registration.

3

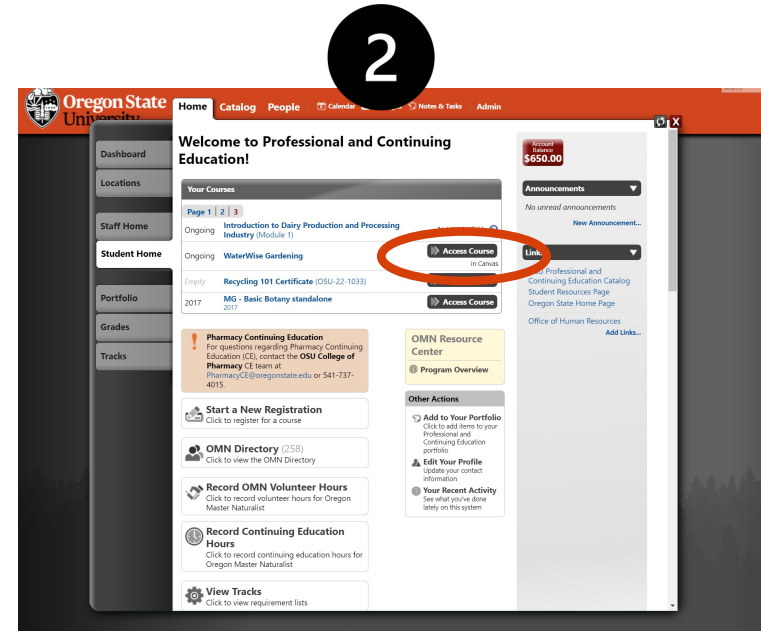
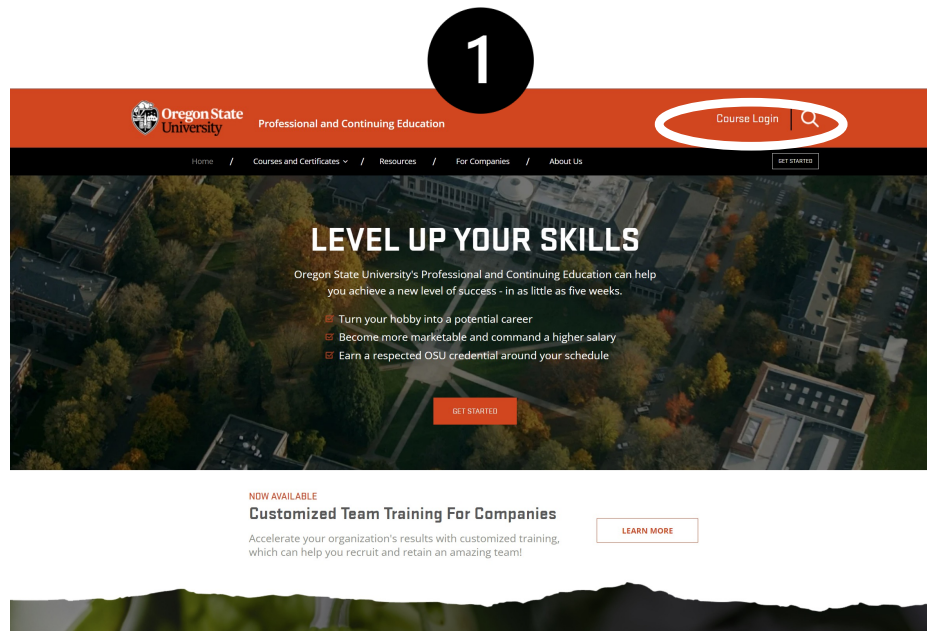


Registrants answer brief enrollment questions, confirm their certificate/module selections, and submit payment to finalize registration.

# OSU Arbuthnot Dairy Center

## Dairy Foods Manufacturing Continuing Education Series

### The Learner's Experience | Course Access



Registered learners can access their course material anytime by logging into their Ideal-Logic account from the PACE Homepage and selecting Access Course from their account dashboard.

# OSU Arbuthnot Dairy Center

## Dairy Foods Manufacturing Continuing Education Series

- ❖ Industry guidance to cap at \$1K
- ❖ Modules are 'line priced'
- ❖ Participating states received preferential pricing
- ❖ Goal was to maximize value for the investment
- ❖ Companies can 'bulk subscribe' for multiple employees

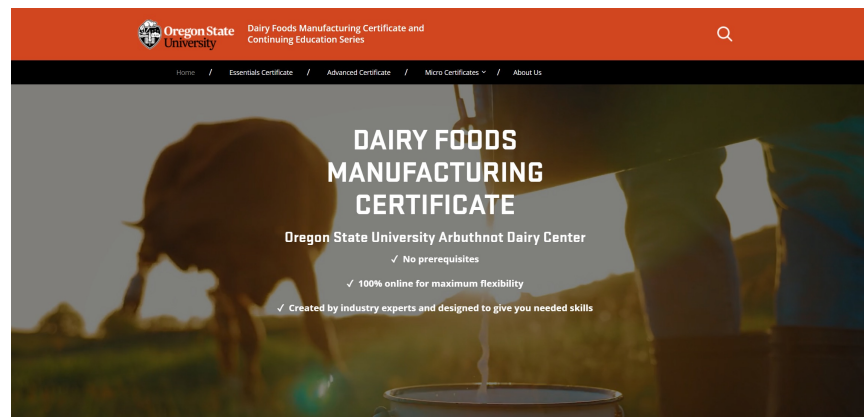
Certificate Tracks	CA/OR/WA	All Other States/International
Individual Module	\$50	\$75
Full Cert: Essentials (13 modules)	\$650	\$975
Full Cert: Advanced (23 modules)	\$1,150	\$1,725
Micro Cert: Qualified Individual (2 modules)	\$100	\$150
Micro Cert: Dairy Quality (8 modules)	\$400	\$600
Micro Cert: Dairy Food Safety (5 modules)	\$250	\$375
Micro Cert: Fermented Dairy Products (9 modules)	\$450	\$675
Micro Cert: Dried Dairy Products (10 modules)	\$500	\$750

# OSU Arbuthnot Dairy Center

## Dairy Foods Manufacturing Continuing Education Series

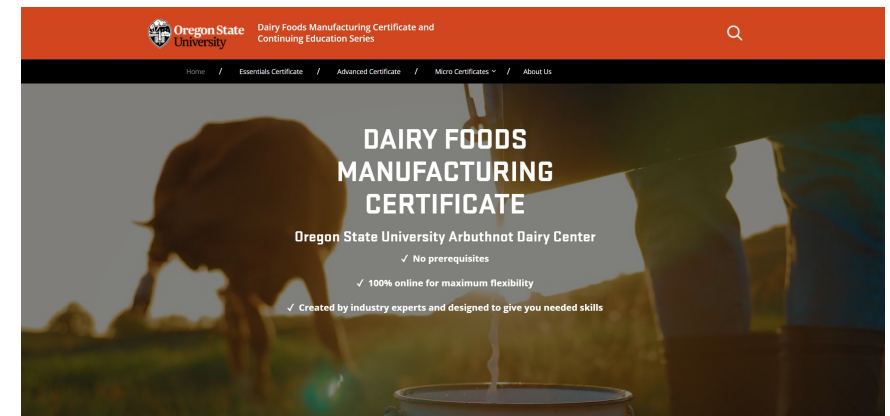
### Timeline

English



June 5<sup>th</sup>, 2023 launch

Spanish



December, 2023

# Thank you!



**Marc  
Bates &  
Zeynep  
Atamer**

**OSU  
PACE  
team**



Oregon and Washington Dairy processors



**Oregon State  
University**