

DAIRY INDUSTRY (D Ind)

23. Dairy Foods and Man (3)

The history and geography, processes and processing of dairy products; their description, composition, and nutritive values; current role of the dairy industry and dairy foods.

103. Manufacturing Dairy Products (3)

Prerequisite: junior standing or permission of instructor. Making common varieties of cheese, mix making and freezing desserts, churning butter, and culturing dairy products. (2 lecture, 3 lab hours)

113. Manufactured Dairy Products (3)

Chemistry, physics, and mathematics applicable to the production of butter, concentrated products, cheese, and ice cream.

143. Market Milk Products (3)

Market milk production, marketing, processing and distribution; common laboratory practices and processing methods. (2 lecture, 3 lab hours)

153. Dairy Inspection (3)

Application of the California Agricultural and the United States Public Health Codes to the inspection of dairies, dairy plants, and dairy products.

163. Dairy Chemistry and Testing (3)

Prerequisite: Chem 2A-B. Milk constituents and application of chemical laboratory tests as used in food plants. (2 lecture, 3 lab hours)

ENOLOGY (Enol)

15. Wine and the Consumer (3)

History and development of the wine industry; mechanics of various processes and factors affecting wine quality and consumer acceptance.

15L. Enology Laboratory (1)

Techniques in analyzing and evaluating wines; methods by which sound wines can be made and kept. Field trips to local wineries.

115. Wine Analysis and Production (5)

Prerequisite: Chem 109, Enol 15, Micro 20 or 104, Plant 127. Principles and practices of preparation and analysis of dessert and table wines; operation of plant equipment; controlled tests. (3 lecture, 6 lab hours)

135. Field Studies (1)

Prerequisite: permission of instructor. A six-day field trip, during the Easter recess, covering the north coast wineries to study the techniques and handling methods employed by the many vintners.

165. Wine Technology (3)

Prerequisite: permission of instructor. Technological study of winery equipment; evaluation, location, and operation; sanitation procedures. (2 lecture, 3 lab hours; 3- or 4-day field trip)

175. Winery Management (3)

Prerequisite: permission of instructor. Physical properties of a winery; administrative organizational set-up; personnel; purchasing, packaging, and shipping; local, state, and federal regulatory statutes.