

## **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.