

DAIRY SCIENCE**DS 11A-B. Introduction to Dairying (3-3) (Former DH 11A-B)**

A general survey of the growth and development of dairying. (A) Principles and practices in the production of milk; basic feeding, management, and disease control practices. (B) Basic principles of dairy industry practices; common dairy tests; general survey of all important branches of the industry. (2 lecture, 3 lab hours)

DS 53. Market Milk (3) (Former DI 53)

Prerequisite: DS 11A-B or permission of instructor. Principles of market milk production, processing and distribution; modern processing methods and equipment. (2 lecture, 3 lab hours)

DS 55. Dairy Cattle Judging (2) (Former DH 55)

Prerequisite: DS 11A. Judging dairy cattle on type and conformation; comparative judging of cattle in college herd and outstanding dairy herds in the San Joaquin Valley. (1 lecture, 3 lab hours)

DS 56. Dairy Cattle Selection (2) (Former DH 56)

Correlation of production and pedigree records together with type classifications in selection of dairy cattle. (1 lecture, 3 lab hours)

DS 58. Judging Dairy Products (2) (Former DI 108)

Prerequisite: DS 11A-B. Practice in scoring and grading dairy products; methods of control of defects. (1 lecture, 3 lab hours)

DS 73. Dairy Plant Practice (3) Summer only (Former DI 73)

Open only to dairy industry majors. Prerequisite: DS 11A-B or permission of instructor. Six weeks of practical experience or its equivalent in an approved dairy processing plant. Written reports required.

DS 102. Dairy Farm Management (3) (Former DH 102)

Prerequisite: DS 11A-B 55, 56, Econ 1A. Problems in management of a dairy farm; marketing problems and factors in controlling milk secretion. (2 lecture, 3 lab hours)

DS 103. Butter Making (3) (Former DI 103)

Prerequisite: DS 53 or permission of instructor. Production, grading, and marketing of cream for butter; manufacture and marketing of butter; modern equipment used in manufacturing and packaging. (2 lecture, 3 lab hours)

DS 104. Cheese Making (3) (Former DI 104)

Prerequisite: DS 53 or permission of instructor. Methods of manufacturing common varieties of cheese; types of cheese common to the San Joaquin Valley. (2 lecture, 3 lab hours)

DS 105. Advanced Dairy Cattle Judging (2) (Former DH 105)

Prerequisite: DS 55, 56. Advanced practice in comparative judging and selection of dairy cattle; detailed scoring of cattle and practice in justifying comparative placing. Trips to intercollegiate judging contests. (1 lecture, 3 lab hours)

DS 106. Animal Breeding (3) (See AH 106) (Former DH 106)**DS 107. Ice Cream Making (3) (Former DI 54)**

Open only to juniors and seniors. Prerequisite: DS 53 or permission of instructor. Basic principles of formulating ice cream mixes; freezing and storage of ice cream, sherbets, and ices; modern freezing, packaging, and storage facilities in the San Joaquin Valley. (2 lecture, 3 lab hours)