

DAIRY INDUSTRY

DI 53. Market Milk (3) F

Prerequisites: DH 11a-b or permission of instructor. Principles of market milk production, processing and distribution; modern processing methods and equipment. (2 lecture, 3 lab hours)

DI 54. Ice Cream Making (3) S

Prerequisite: DI 53 or permission of instructor. Basic principles of formulation of 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)

DI 73. Dairy Plant Practice (3) Summer only

Open only to dairy industry majors. Prerequisites: DH 11a-b or permission of instructor. Six weeks practical experience or its equivalent in an approved dairy processing plant. Written reports required.

DI 103. Butter Making (3) F

Prerequisite: DI 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)

DI 104. Cheese Making (3) S

Prerequisite: DI 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)

DI 108. Judging Dairy Products (2) S

Prerequisites: DH 11a-b, DI 103, 104. Practice in scoring and grading dairy products; methods of control of defects. (1 lecture, 3 lab hours)

DI 151. Dairy Bacteriology (3) F (Same as Bact. 151)

Prerequisite: Ag 20. Bacteria, yeasts, and molds in manufacture of dairy products. (2 lecture, 3 lab hours)

DI 154. Dairy Plant Management (3) S

Prerequisites: DI 53, 54, 103, 104, Acctg. 1a. Application of principles of management to dairy manufacturing plants; cost accounting, selling, advertising, and lab problems; current local problems.

DI 156. Marketing Dairy Products (3) S

Prerequisites: DI 53, 54, 103, 104, Acctg. 1a. Principles of purchasing and marketing dairy products; products of the San Joaquin Valley.

DI 165. Dairy Inspection (3) F

Prerequisites: DH 11a-b. Methods of scoring and grading dairy farms, milk plants and creameries; California State Agricultural Code as it applies to dairies and dairy plants; tests and their application to control work. (3 lecture hours; three 3-hour field trips)

DI 185. Advanced Testing (2) S

Prerequisites: Chem. 2a-b, 8. Full operation of the Mojonnier Dairy Product Tester for analyzing all dairy products for fat and total solids. (1 lecture, 3 lab hours)

DI 189. Advanced Dairy Products Judging (2) F

Prerequisite: DI 108. Product judging; training for participation in judging contest work. Trips to intercollegiate judging contests. (1 lecture, 3 lab hours)

DI 190. Independent Study (1-5) F and S (See page 64)

POULTRY HUSBANDRY

PH 1. Poultry Production (3) F

Prerequisite: PH 1. Characteristics of poultry breeds; brooding, rearing, laying flocks, feeding, and housing. (2 lecture, 3 lab hours)

PH 31. Breed Characteristics and Production Judging (2) F

Prerequisite: PH 1. Characteristics of poultry breeds; origin and development of breeds; production and exhibition judging and breeder selection. (1 lecture, 3 lab hours)

PH 32. Poultry Feeding (3) S

Prerequisite: PH 1. Poultry feeds and application of principles of nutrition to poultry and turkey feeding. (2 lecture, 3 lab hours)

PH 34. Egg Processing and Marketing (3) S

Prerequisites: PH 1. Principles, practices, and problems in processing and marketing shell eggs and egg products. (2 lecture, 3 lab hours; 1 Saturday field trip)

PH 161. Turkey Management (3) F

Prerequisite: PH 32. Principles and practices in commercial production of turkeys for meat and in turkey breeding. (2 lecture, 3 lab hours; 1 Saturday field trip)

PH 162. Poultry Management (3) S

Prerequisite: PH 32. Principles and practices in commercial egg production for wire-floored and conventional litter-type housing. (2 lecture, 3 lab hours; 1 Saturday field trip)

PH 163. Poultry Products and Processing (3) F

Prerequisite: PH 1. Grading, processing, preservation, and marketing of poultry. (2 lecture, 3 lab hours; 1 Saturday field trip)

PH 164. Hatchery Management (3) S

Prerequisite: PH 1. Hatchery operations, including practical work. (2 lecture, 3 lab hours; 1 Saturday field trip)

PH 181. Poultry Breeding (3) F

Prerequisites: Biol. 120, PH 1. Selection of poultry breeding flocks and application of principles of genetics to poultry breeding. (2 lecture, 3 lab hours; 1 Saturday field trip)

PH 182. Poultry Diseases and Sanitation (2) S

Prerequisites: PH 1, AH 115. Anatomy and physiology of fowl; poultry diseases. (1 lecture, 3 lab hours)

PH 190. Independent Study (1-5) F and S (See page 64)