

**DI 73. Dairy Plant Practice (3) Summer only** Pflueger

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** Pflueger

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** Pflueger

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** Pflueger

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)** Staff

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

**DI 154. Dairy Plant Management (3) S** Pflueger

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

**DI 156. Marketing Dairy Products (3) S** Pflueger

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** Pflueger

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** Pflueger

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

**DI 189. Advanced Dairy Products Judging (2) F** Pflueger

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 61)** Staff

### POULTRY HUSBANDRY

**PH 1. Poultry Production (3) F** Hixson

Poultry production; brooding, rearing, laying flocks, feeding, and housing. (2 lecture, 3 lab hours)

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

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