



MANUFACTURING AND PRODUCTION

Dairy Processing and Milk Handling

5 day course

Classroom, online or in-house

Course overview

Milk begins losing quality the moment it leaves the animal, and most of what goes wrong in a dairy was decided before the tanker reached the intake bay. This course follows that chain. Delegates work through raw milk composition and the tests that decide whether a delivery is accepted, including reductase, antibiotic residue and titratable acidity. Cold chain from farm to factory is covered, since temperature history explains most rejections. Separation, standardisation and homogenisation follow. Pasteurisation is treated in operational detail: time and temperature combinations, plate heat exchanger operation, flow diversion and the records that prove a batch was safe. Cultured products, yoghurt and cheese making are covered through their fermentation control. Ultra high temperature processing and aseptic filling are addressed. Cleaning and the risk of chemical carryover follow. The course closes on shelf life, on spoilage investigation and on effluent from a dairy plant.

What you will learn

- Test raw milk on intake and decide whether to accept a delivery
- Control the cold chain from farm to factory
- Operate separation, standardisation and homogenisation
- Run pasteurisation with correct time, temperature and flow diversion
- Control fermentation in yoghurt and cheese production
- Operate ultra high temperature processing and aseptic filling
- Prevent chemical carryover in cleaning, and investigate spoilage

Who should attend

- Dairy plant operators and shift supervisors
- Quality assurance staff in milk processing
- Production managers at dairy factories
- Milk collection and cold chain coordinators
- Technicians moving into dairy processing roles

Course outline

- 01 Quality lost before the intake bay
- 02 Raw milk composition and intake testing
- 03 Cold chain from farm to factory
- 04 Separation, standardisation and homogenisation
- 05 Pasteurisation and flow diversion
- 06 Yoghurt, cheese and fermentation control
- 07 Ultra high temperature processing and aseptic filling
- 08 Cleaning, carryover, shelf life and effluent

Upcoming dates



Dates	Venue	Format	Fee per delegate
12 to 16 October 2026	Gaborone, Botswana	Classroom	R19,950
26 to 30 October 2026	Online	Online	R8,500
23 to 27 November 2026	Dar es Salaam, Tanzania	Classroom	USD 1,325
21 to 25 December 2026	Cape Town, South Africa	Classroom	R19,950

Fees and how to register

This 5 day course is **R8,500** per delegate online, **R19,950** in the classroom in South Africa, Botswana, Namibia, Lesotho and Eswatini, and **USD 1,325** in the classroom elsewhere in Africa. In-house training is quotation on request. Book 2 or more delegates on this course and save 10%.

To register or request an in-house proposal, visit www.afrisciencegroup.com, email info@afriScience.co.za, or WhatsApp us on **+27 63 479 1136**.

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