

POSTERS AND SUMMARIES

- Posters (A3 laminated)

1. 120233 Rigid plastic packing
2. 120234 Milk pasteurisation
3. 120237 Milkoscan (infrared)
4. 120238 Shrink wrapping
5. 120241 Gerber fat determination
6. 120243 Phosphatase test
7. 120244 Brix-acid ratio
8. 120255 How to use the Pearson square
9. 120256 Plastic sachets packaging
10. 120257 Homogenisation
11. 120258 Carton packaging
12. 120259 Cream separation
13. 120395 Perform the Resazurin test
14. 120397 Determination of Titratable acidity
15. 120398 Methods of measuring temperature
16. 120400 Lactometer procedure for solids-non-fat
17. 120401 Sampling at milk reception
18. 120404 Hygiene and health in a food handling environment
19. 120405 CIP - Heating surfaces
20. 120405 CIP - Re-use system
21. 120405 CIP - Single use
22. 120407 Antibiotics – Delvo test
23. 120408 Procedure for Freezing point determination
24. 120410 Cleaning out of place (COP)
25. 120411 Procedure for pH test
26. 120413 Milk reception
27. 120416 Safety signs
28. 120418 Procedure for alizarol test
29. 123272 Prepare glassware
30. 123275 Toluene distillation
31. 123277 Oven drying – convection
32. 123277 Oven drying – microwave
33. 123278 Solubility index
34. 123279 Scorched particles
35. 123282 Salt in cheese
36. 123284 Fat by Ether extraction
37. 123292 Bulk density

38. 123293 Butter-batch manufacturing
39. 123294 Brix determination
40. 123298 Individual food product packaging
41. 123299 Pour plate methods (microbial enumeration)
42. 123301 Processed cheese packaging
43. 123309 Retort sterilization
44. 123310 UHT manufacturing
45. 123311 Gouda or Grana cheese making
46. 123312 Canning
47. 123313 Cottage cheese making
48. 123346 Butter-continuous manufacturing
49. 123347 Brick or cube-shaped packaging
50. 123349 Evaporation
51. 123350 Steri-tower sterilization
52. 123351 Processed cheese making
53. 123354 Cheddar cheese making
54. 123356 Spray drying
55. 123358 Mozzarella cheese making

- Module summaries in presentation format (shortened titles) [for use by instructors]

1. 8875 Enrobe confectionary products
2. 8880 Wafer products manufacturing
3. 119796 QA procedures
4. 119801 Microbiology principles
5. 119802 QC practices and procedures
6. 120233 Glass or rigid plastic packaging
7. 120234 Pasteurisation
8. 120235 Micro-organisms
9. 120236 Homogenisation efficiency
10. 120237 Infra-red analysis of milk gross composition
11. 120238 Shrink wrapping
12. 120239 CCPs for HACCP
13. 120240 Sensory evaluation milk, cream, juices

14. 120241 Gerber & Babcock test for fat
15. 120242 Heating and cooling procedures
16. 120243 Phosphatase test for pasteurisation efficiency
17. 120244 Brix-acid ration test
18. 120245 Nature of milk
19. 120255 Standardise milk fat content
20. 120256 Plastic sachets packaging
21. 120257 Homogenisation
22. 120258 Packaging – cartons
23. 120259 Separation of fat
24. 120395 Resazurin test
25. 120396 Bulk milk collection
26. 120397 Titratable acidity determination
27. 120398 Temperature determination
28. 120400 Solids-non-fat determination
29. 120401 Sampling
30. 120402 Chemistry & Physics
31. 120403 GMPs
32. 120404 Hygiene and health
33. 120405 CIP (cleaning in place)
34. 120407 Antibiotics – Delvo test
35. 120408 Freezing point determination
36. 120410 COP (cleaning out of place)
37. 120411 pH determination
38. 120412 Dairy Terminology
39. 120413 Milk reception
40. 120416 Personal safety
41. 120417 Pests & waste control
42. 120418 Alizarol test
43. 123272 Glassware preparation (laboratory)
44. 123274 Starter activity determination
45. 123275 Toluene distillation (moisture in powder)
46. 123276 Kohman test on butter
47. 123277 Oven drying (solids)
48. 123278 Solubility determination (powder)
49. 123279 Scorched particles (powder)
50. 123280 Viscosity determination
51. 123281 Staphylococcus aureus & Salmonella
52. 123282 Salt in cheese
53. 123283 Sensory butter
54. 123284 Ether extraction (fat determination)
55. 123285 Iodine value of butter fat (saturation)
56. 123286 Sensory cottage cheese
57. 123287 Sensory cheese
58. 123288 Sensory dried products
59. 123289 Sensory liquid long life milk

60. 123290 Sensory ice cream
61. 123291 Dispersability (powder)
62. 123292 Bulk density (powder)
63. 123293 Butter-batch manufacturing
64. 123294 Brix determination
65. 123296 Sensory condensed milk
66. 123297 Manufacture ice cream
67. 123298 Packaging – individual units
68. 123299 Pour plate methods (microbial enumeration)
69. 123300 Sensory processed cheese
70. 123301 Packaging processed cheese
71. 123303 Syneresis (moisture control during cheese making)
72. 123304 Mould ice cream
73. 123305 Sensory fermented products
74. 123306 Aseptic packaging
75. 123307 Coagulate fermented milks and cheese milk
76. 123308 Lactose crystallisation (powder making)
77. 123309 Retort sterilization
78. 123310 UHT manufacturing
79. 123311 Gouda or Grana cheese making
80. 123312 Packaging - Cans
81. 123313 Cottage cheese making
82. 123346 Butter-continuous manufacturing
83. 123347 Packaging brick or cube shaped products
84. 123348 Functional components of milk
85. 123349 Evaporation
86. 123350 Steri-tower sterilization
87. 123351 Processed cheese making
88. 123353 Bulk starter promulgation
89. 123354 Cheddar cheese making
90. 123355 Roller drying
91. 123356 Spray drying
92. 123357 HACCP study
93. 123358 Mozzarella cheese making



