



NTHRYS WORKSHOPS

Introduction To Dairy Technology

8:45 AM - 10:15 AM: Session 1: Basics of Dairy Science

Overview of dairy science and its significance in food production.
Introduction to milk composition, microbiology, and processing.

10:15 AM - 10:30 AM: Coffee / Tea / Snacks Break

Networking and refreshments.

10:30 AM - 12:00 PM: Session 2: Dairy Processing Technologies

Hands-on training on dairy processing techniques such as pasteurization, homogenization, and fermentation.
Practical session on equipment operation and maintenance.

12:00 PM - 1:00 PM: Lunch Break

Catered lunch and networking opportunity.

1:00 PM - 2:30 PM: Session 3: Dairy Product Quality Assurance

Overview of quality assurance principles in dairy production.
Practical exercises on sensory evaluation, microbial testing, and shelf-life assessment.

2:30 PM - 2:45 PM: Short Break

Time for a stretch and informal discussions.

2:45 PM - 4:15 PM: Session 4: Dairy Product Development

Discussion on new product development in the dairy industry.

Case studies on formulating dairy products, flavor profiling, and market trends.

4:15 PM - 4:30 PM: Coffee / Tea / Snacks Break

Last networking opportunity with snacks.

4:30 PM - 5:30 PM: Closing Session: Implementing Changes and Technology Adoption

Group discussions on implementing new techniques learned today.

Dialogue on overcoming challenges in adopting new technologies in similar sectors.

Feedback session and closing remarks.

Certificate Issue

5:30 PM: Workshop Concludes