

Dairy Processing Bootcamp

HOSTED BY:

Cornell Workforce Development
for Food and Dairy Processors

Skilled instructors from Cornell University & Great Lakes Cheese personnel will teach participants about basic food safety, Good Manufacturing Practices (GMPs), benefits of a career in dairy processing, job opportunities within the Great Lakes Cheese company, and more...

DATE/TIME/LOCATION



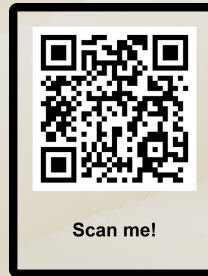
MARCH 6 & 7, 2024



9AM-3PM EACH DAY



**Great Lakes Cheese, Cheese Manufacturing Plant
1958 Integrity Way, Franklinville, NY 14737**



REGISTER HERE

<https://forms.gle/MfCKD9q7SUfWnjbu7>

BENEFITS:

- Earn a Food Processing certificate from Cornell University Department of Food Science
- Gain educational background to dairy processing industry
- Free samples and prizes for participation
- Receive a stipend upon successful completion of program
- Free to attend (**must be 18 years of age**); lunches included
- No experience required

QUESTIONS?

Contact us!

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@fpbootcamps



Cornell Workforce Development for
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Cornell **CALS**

College of Agriculture and Life Sciences



**GREAT LAKES
CHEESE**