Rising to Distinction

Dairy Pilot Plant Renovation Project
UWRF Chancellor
Dean Van Galen,
signature industry.
leaders in Wisconsin’s
to a new generation of
provide high-quality
business and industry,
capacity to support
facilities, expand our
will modernize our
The renovation
for the University.
high priority project
Dairy Pilot Plant is a
renovation of the
This transformational
Rising to
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students will concentrate in a specific food group – dairy, meats, or plant
food science, quality assurance, and food microbiology. Students
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focus on food process engineering, product development and
analysis, or basic biochemistry. As the new minor is rolled out and
promoted, we would anticipate perhaps 20 or more students as a
target enrollment in the minor.
New Food Processing Technology Minor
This new minor, designed by faculty in consultation with industry
representatives, will provide students across a variety of CAFES
majors with a solid foundation of basic knowledge, skills, and
experience in food processing. They can enter the industry with
minimal company training and ready to engage as high-performing
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Experiential Learning
Along with implementing the new minor, we will be evaluating the
need and opportunity for more students across various CAFES
majors to gain practical, hands-on experience in the Dairy Pilot
Plant. Industry representatives have consistently highlighted such
experience as a valuable component of our educational programs.

UWRF Dairy Pilot Plant Mission
The MISSION of the UWRF Dairy Pilot Plant is to be a recognized center
of excellence for teaching, outreach, and applied research in dairy product
manufacturing with emphases on product development, processing, and
safety, and business development and entrepreneurship.

Distinctive Academic Excellence and Innovation and Partnerships are two of the strategic goals of the
University of Wisconsin – River Falls. Since it opened, our Dairy Pilot Plant has had the objective of
providing quality, hands-on academic preparation of graduates for work in the dairy processing industry,
and expertise and training for the industry in product development, processing, and safety.

UWRF students get the unique opportunity to work in a primarily self-supporting dairy processing
facility which uses milk produced at the University Lab Farm. Under the direction of a full-time plant
manager and licensed cheese maker, students produce food products that are served at campus events
and in the dining hall, and sold in the Falcon Foods Store and to other UW campuses.

Our graduates have consistently gone on to become industry experts at the top organizations in the
region and in the nation. In order to best prepare tomorrow’s industry leaders, however, the UW-River
Falls Dairy Pilot Plant is in need of new equipment and ample space.

To meet student demand and industry standards, UW-River Falls has developed a project to renovate its
Dairy Pilot Plant. The total estimated value of the project is $3.5 million, of which a budget of $940,000
was recently approved by the Wisconsin State Building Commission to fund physical renovations and
infrastructure upgrades. An additional $3 million is being sought from partners for the purchase and
installation of equipment. To date over $1.7 million has been committed in funding for this project by
private industry donors.

Modernizing the 30 year old Dairy Pilot Plant equipment and processes will help provide more effective
teaching and outreach programming, but will also allow additional product and processing safety and
security features to be introduced. All of this will give UWRF graduates a competitive edge as they
begin their careers.

A Future of Growth
The growing student interest in dairy product processing and manufacturing is demonstrated by the
nearly 20 students now working part-time in the Dairy Pilot Plant on a regular basis during the academic
year, some of whom also complete their cheese maker’s apprentice requirements while working in the plant.

We foresee at least doubling that number, with the renovated plant facilities that allow for concurrent
production of cheese and ice cream and an increased production throughout the year, including during
the summer. The new Food Processing Technology minor and plant renovations will also result in greater
interest and enthusiasm on the part of our students.

Dairy Plant Steering Committee
Michelle Farner (’14, M.S.), UWRF Dairy Plant Manager
Dale Gallenberg, Dean, UWRF CAFES
Jim Harsdorf, Secretary Emeritus, DATCP
Jamie Marx, (’12, B.S.) Production Supervisor, Land O’ Lakes
Jim Mildbrand, Secretary, Central Wisconsin Cheesemakers & Buttermakers
Chris Mueller, President, UWRF Foundation
Gary Rohde (’60, B.S.), Secretary Emeritus, DATCP and former Dean, UWRF CAFES
John Rosenow (’72, B.S.), Rosenow Dairy, Cochrane, WI
John Umhoefer, Executive Director, Wisconsin Cheese Makers Association
Dean Van Galen, Chancellor, UWRF
Purnendu C. Vasavada, Professor Emeritus, UWRF CAFES

About the College of Agriculture,
Food and Environmental Sciences

CAFES has actively demonstrated a commitment to providing
hands-on education in dairy processing and manufacturing for
nearly 40 years. In 1975, while plans for a new food science and
processing building were still taking shape, faculty and staff set up
a temporary dairy processing facility in the unused food service
facilities in May Hall. After funding approval in 1979, construction
of the Food Science Addition began in 1980, and the building was
dedicated in 1982. With more than 30 years of use in academic
programs and commercial production use, the Dairy Pilot Plant
facilities are in need of significant updates and renovation. Faculty
and staff are stepping up again to help make that happen.

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The Dairy Pilot Plant Renovation Project

The current design and function of the facility and much of the equipment in the UWRF Dairy Pilot Plant are nearly 30 years old. The manufacture of cheeses and ice cream are currently housed in the same space which lacks ideal climate control and raises issues of worker safety, food security, and product quality.

The goals of this renovation project are to:

- Modernize the Dairy Pilot Plant equipment and processes to help provide more effective teaching and outreach programming; overall space dedicated to the Dairy Pilot Plant will be more than 6,000 sq. ft.
- Introduce additional product and processing safety and security features by integrating separation of raw product handling and whey processing.
- Separate cheese and ice cream production into divided and independently functioning spaces and thereby allow concurrent production.
- Enlarge the cheese manufacturing area and include dedicated space for raw milk processing and separation, increased HTST capacity, additional cheese vats (including a HCV), and a cheese aging room.
- Enhance ice cream manufacturing through temperature control of the production space, updated processing equipment (including a cup filling machine, continuous batch freezer, and an additional mixing tank), and separate raw and pasteurized processing areas.
- Construct a classroom/training area overlooking the cheese processing area and create a worker entrance into the plant.

The project to renovate the UWRF Dairy Pilot Plant is on an aggressive timeline to bring the facility up to current industry standards as quickly as possible. Your support will ensure that we meet these project goals!

June 2013
Wisconsin Cheese Makers Association kick-starts fundraising with a $100,000 gift

September 2013
Dairy Pilot Plant Steering Committee formed; fundraising begins

June 2014
Wisconsin State Building Commission approves $940,000 budget for building renovation and infrastructure

March-June 2015
Architect selection; renovation planning and design

2016
Construction Schedule to be determined based on use of facility for educational purposes

December 2017
Renovation Project Substantial Completion

For more information and updates on the renovation project, please visit: go.uwrf.edu/dairyplant

Partial List of Proposed Equipment

- Open Cheese Vat
- Horizontal Cheese Vat
- Separator
- Membrane Filtration System
- HTST Pasteurizer
- Pumps and Valves
- PLC Control System
- Homogenizer
- Holding Tanks
- CIP System
- Continuous Batch Freezer
- Cheese and Ice Cream Packaging Equipment

“The University of Wisconsin - River Falls Dairy Pilot Plant has provided an amazing learning environment for me. Not only have I learned every aspect of food handling, processing, packaging, and marketing but I have also acquired invaluable skills such as teamwork and leadership. Working at the Dairy Pilot Plant has prepared me for a career in the dairy food industry. I am very excited to use the knowledge and skills I have gained here in my future career aspirations and to hopefully launch my own farmstead dairy goat creamery.”

Molly Patterson
3rd year UWRF student
Dairy Science Major, management emphasis; Food Science Minor
Evansville, WI
Join the UWRF Dairy Plant Advisory Committee

The Dairy Plant Advisory Committee consists of no more than 20 dairy industry leaders who are committed to fostering the education of employment-ready UW-River Falls graduates. Donors in the processing, engineering or ingredient sectors of the dairy industry or a related field are invited to become a member.

Benefits of becoming an Advisory Committee member:

- **EMPLOY** our outstanding graduates: Advisory Committee members will benefit from priority access to UWRF CAFES graduates. The renovated state-of-the-art dairy plant will help recruit more students to the program and ensure graduates are ready to step straight onto the production floor. Engage students in summer internship opportunities and attend members-only career fair/recruiting opportunities.

- **EDUCATE** the next generation: Members will have the chance to participate in open advising meetings with the Dairy Science Department, thus ensuring the value and relevance of the teaching programs at UWRF to the industry.

- **RESEARCH** opportunities at a reduced cost: Members will be able to access the facility at a special rate to conduct research pertinent to their own product development.

- **MARKET** your equipment: participating equipment manufacturers have the advantage of continually receiving name recognition from dairy science students, industry visitors and short course participants. When UW-River Falls graduates go on to become industry leaders, they will typically purchase the brands used in their training.

- **REVIEW** the UW-River Falls Dairy Pilot Plant renovation plans: as a Member, you will be allowed to review plans for the redesign and given the opportunity to share your expertise. Your input will ensure that our teaching facility is up to date with the latest industry equipment and procedures.

- **SHORT COURSES AND WORKSHOPS**: Members will have priority registration to educational workshops and will have a special reduced rate for utilizing the training room for their educational purposes.

- **Invest in the industry-ready graduates you’ve been looking for**

This is not just a renovation project. Your membership means that it is ultimately an investment in human resources. Your participation will allow our students to develop knowledge and skills that are directly relevant to your industry.

- **Your membership contribution of $100,000 or more** will be dedicated to expanding the dairy pilot plant at UW-River Falls, modernizing it to emulate current industry standards. Your investment will help increase the pool of qualified dairy industry employees and contribute to your company’s bottom line success.

- **Naming Opportunities**

The new Dairy Pilot Plant will offer prominent naming opportunities for donors, such as:

- **Dairy Pilot Plant**: $1,800,000
- **Cheese Processing Room**: $640,000
- **Falcon Foods Store Seating Area**: $200,000
- **Ice Cream Processing Room**: $200,000
- **Raw Milk Handling Area**: Reserved by Grassland Dairy Products, Inc.
- **Conference Room/Classroom**: Reserved by Wisconsin Cheese Makers Association

Naming gifts will receive all benefits of Advisory Committee membership. Recognition will also be given to all donors providing equipment. Appropriate nameplates will be displayed on all donated equipment.

YES! I want to become a UWRF Dairy Plant Partner at:

- $100,000 & above - UWRF Dairy Plant Advisory Committee
- $50,000 - $99,999 – UWRF Dairy Plant Patrons
- $25,000 - $49,999 – UWRF Dairy Plant Benefactors
- $10,000 - $24,999 – UWRF Dairy Plant Supporters

All donors making gifts of $10,000 or above will receive recognition on the donor wall. Multi-year pledges of up to four years are possible. The fundraising goal of this project is to have private gift commitments fulfilled by December 31, 2016. Please contact the UWRF Foundation to discuss a funding pledge beyond that date.

**Donor Information**:

| COMPANY: | |
| ADDRESS: | |
| CITY ___________ STATE ______ ZIP ___________ | |
| PHONE: | |
| EMAIL: | |

**Terms of Pledge**:

1. I (we) hereby pledge $ _____________ per year to be paid over ____ years for a total of $ _____________ beginning in ___________(mm/yy) and ending ___________(mm/yy).
2. I (we) hereby pledge the following equipment towards the UWRF Dairy Pilot Plant Renovation Project:

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- **Cheese Processing Room**: $640,000
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The delivery date will be determined subsequent to the start of the plant renovation.

I (we) wish to remain anonymous:  Yes  No

**Signature of donor(s):**

__________________________________________________  Date ________
__________________________________________________  Date ________
“The UWRF Dairy Pilot Plant has given me countless opportunities to develop my skills and increase my knowledge in food processing and dairy food production. As a future Agricultural Educator, this will be an incredible asset to me in the classroom. I never planned on working in food processing but have truly enjoyed the positive environment and experiences I’ve had over the last year. I am proud to be a Dairy Plant employee.”

Loghan Hallett
3rd year UWRF student
Agricultural Education Major
Janesville, WI