

DAIRY SCIENCE (DSCI)

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DSCI Courses

DSCI 102. Dairy Operations and Safety. 2 units

Term Typically Offered: F, SP

Dairy farm biosecurity, animal handling and welfare, equipment operation, employee safety and hazard analysis. Instruction in standard operating procedures (SOP) relevant to milking, transition cow and calf management and cattle identification. 2 activities.

DSCI 200. Special Problems for Undergraduates. 1-2 units

Term Typically Offered: TBD

Prerequisite: Consent of instructor.

Individual investigation, research, studies, or surveys of selected problems. Total credit limited to 4 units, with a maximum of 2 units per quarter.

DSCI 202. Dairy Promotion and Marketing. 4 units

Term Typically Offered: F

Prerequisite: DSCI 230 and DSCI 229 or DSCI 231.

National and state dairy promotional programs, advertising and merchandising. Marketing and pricing of milk and dairy products at the state and national level. 4 lectures.

DSCI 229. General Dairy Manufacturing. 4 units

Term Typically Offered: F, W, SP

2020-21 or later catalog: GE Area B2

2020-21 or later catalog: GE Area B3

2019-20 or earlier catalog: GE Area B2

2019-20 or earlier catalog: GE Area B4

Composition and properties of fluid milk and manufactured milk products. Chemistry and microbiology of dairy products. Processes and equipment involved in the manufacture of butter, cheeses, and other fermented dairy products, frozen, condensed, and dried dairy foods. 3 lectures, 1 laboratory. Fulfills GE Areas B2 and B3 (GE Areas B2 and B4 for students on the 2019-20 or earlier catalogs).

DSCI 230. General Dairy Husbandry. 4 units

Term Typically Offered: F, W, SP

Selection, breeding, feeding, and management of dairy cattle.

Composition and food value of dairy products. Milk pricing, political influences, dairy industry statistics and opportunities. Producing and handling products. Intended as introductory course for non-dairy science majors. 3 lectures, 1 laboratory.

DSCI 233. Milk Processing and Inspection. 4 units

Term Typically Offered: W

Prerequisite: DSCI 229, or DSCI 231, or FSN 125, or FSN 230.

Composition and properties of fluid milk and its constituents. Equipment used to handle, process, and distribute fluid milk and related products. California dairy codes used for dairy farms and plants, with practice inspections of dairy farms and factories. 3 lectures, 1 laboratory.

DSCI 241. Dairy Cattle Selection, Breeds, Fitting and Showing. 4 units

Term Typically Offered: SP

Prerequisite: DSCI 230.

Selection of dairy cattle on type conformation and the correlation between type and production. Dairy cattle breeds and breed comparisons. Techniques to properly condition, groom and present dairy cattle for evaluation and merchandising. 2 lectures, 2 activities.

DSCI 270. Selected Topics. 1-4 units

Term Typically Offered: TBD

Prerequisite: Open to undergraduate students and consent of instructor.

Directed group study of selected topics. The Class Schedule will list topic selected. Total credit limited to 8 units. 1 to 4 lectures.

DSCI 301. Dairy Cattle Nutrition. 4 units

Term Typically Offered: F, SP

Prerequisite: ASCI 220 with a grade of C- or better or consent of instructor.

Nutrition principles to maximize milk production. Ruminant/post ruminant digestion, post absorptive metabolism, nutrient interactions and microbiology. Use of computer models to evaluate and formulate diets. 3 lectures, 1 activity.

DSCI 321. Lactation Physiology. 4 units

Term Typically Offered: F

Prerequisite: ASCI 220; DSCI 230; and BIO 111 or BIO 161.

Mechanisms of milk component secretion, including protein, lactose and fat metabolism. Disorders of the mammary gland (mastitis) and control strategies. Endocrine aspects of mammary gland development and lactogenesis. 4 lectures.

DSCI 330. Artificial Insemination and Embryo Biotechnology. 4 units

Term Typically Offered: F

Prerequisite: ASCI 229 or DSCI 230.

Techniques in the collection, evaluation and processing of semen, along with embryo culturing and manipulation. Insemination procedures, fertility problems, record keeping, estrous synchronization, endocrine control of reproduction, treating reproductive disorders and embryo transfer. 3 lectures, 1 laboratory.

DSCI 333. Dairy Animal Health, Safety and Applied Technology. 4 units

Term Typically Offered: W

Prerequisite: ASCI 220 and DSCI 230.

Application of principles of herd health, biosecurity, lactation physiology, cattle management and reproductive physiology to successful dairy operations. Assessment of animal comfort and general health and well-being. Practical techniques in safe animal handling. 3 lectures, 1 activity.

DSCI 400. Special Problems for Advanced Undergraduates. 1-2 units

Term Typically Offered: TBD

Prerequisite: Consent of instructor.

Individual investigation, research, studies, or surveys of selected problems. Total credit limited to 4 units, with a maximum of 2 units per quarter.

DSCI 401. Physical and Chemical Properties of Dairy Products. 4 units

Term Typically Offered: F

Prerequisite: Junior standing. Recommended: CHEM 312.

Composition, structure and properties of milk and milk products. Physical and chemical changes that occur during processing and storage of dairy products. Objective measurement of chemical and physical properties. 3 lectures, 1 laboratory.

DSCI 402. Quality Assurance and Control of Dairy Products. 4 units

Term Typically Offered: SP

Prerequisite: Junior standing. Recommended: DSCI 444 or MCRO 421.

Current methods used to evaluate dairy products with respect to production plant economics and consumer safety. Accurate procedures for chemical and biological testing, appropriate product sampling protocols. Design and interpretation of HACCP programs for assuring product quality and safety. 3 lectures, 1 laboratory.

DSCI 410. Advanced Dairy Nutrition. 4 units

Term Typically Offered: SP

Prerequisite: ASCI 229; and ASCI 355 or DSCI 301.

Nutrient metabolism and diet formulation technologies for all classes of dairy cattle; whole-farm feed management; physiological and nutritional aspects of predominant metabolic disorders; on-farm auditing and troubleshooting of nutritional management. Field trip required. 3 lectures, 1 laboratory.

DSCI 412. Dairy Farm Consultation. 4 units

Term Typically Offered: W

Prerequisite: DSCI 333.

Student consultation teams of three or four students visit dairies and/or attend management training seminars followed by presenting management recommendations to the dairy owners, consultants, and other industry leaders. 1 seminar and supervised work.

DSCI 422. Breeding and Genetics of Dairy Cattle. 4 units

Term Typically Offered: SP

Prerequisite: DSCI 241, BIO 111 or higher, STAT 130 or higher.

Evaluation of inherited characteristics in dairy cattle, including principles of inheritance and genomic evaluations. Proving and selecting sires and dams, dairy genetic evaluations. 4 lectures.

DSCI 432. Advanced Dairy Herd Management. 4 units

Term Typically Offered: W

Prerequisite: DSCI 333.

Dairy herd management skills needed in dairy operations. Instruction and lab experience in management, records, labor, waste management, and milking management. 4 lectures.

DSCI 444. Dairy Microbiology. 4 units

Term Typically Offered: F

Prerequisite: DSCI 233; and MCRO 221 or MCRO 224; and STAT 130 or STAT 218; or graduate standing.

Microorganisms involved in the fermentation and ripening processes in the dairy industry, as well as those involved in spoilage of milk and dairy products, in the transmission of disease through these products, and indicator systems used to determine sanitary quality of these products. 3 lectures, 1 laboratory.

DSCI 470. Selected Advanced Topics. 1-4 units

Term Typically Offered: TBD

Prerequisite: Consent of instructor.

Directed group study of selected topics for advanced students. Open to undergraduate and graduate students. The Class Schedule will list topic selected. Total credit limited to 8 units. 1 to 4 lectures.

DSCI 471. Selected Advanced Laboratory. 1-4 units

Term Typically Offered: TBD

Prerequisite: Consent of instructor.

Directed group laboratory study of selected topics for advanced students. Open to undergraduate and graduate students. The Class Schedule will list topic selected. Total credit limited to 8 units. 1 to 4 laboratories.

DSCI 500. Individual Study in Dairy Science. 1-6 units

Term Typically Offered: TBD

Prerequisite: Consent of department head, graduate advisor and supervising faculty member.

Advanced independent study planned and completed under the direction of a member of the Dairy Science faculty. Total credit limited to 6 units.

DSCI 501. Dairy Chemistry. 3 units

Term Typically Offered: TBD

Prerequisite: CHEM 212 or CHEM 312; admission to Master of Professional Studies program in Dairy Products Technology.

Recommended: Differential and Integral Calculus.

Composition, structure/functional relationships and properties of milk, milk components and products. Physical, chemical and biochemical changes that occur during processing, storage and use of milk and milk components. Chemical, physical, functional and nutritional properties of milk components. 3 lectures.

DSCI 502. Dairy Chemistry Laboratory. 2 units

Term Typically Offered: TBD

Prerequisite: DSCI 501; admission to Master of Professional Studies program in Dairy Products Technology.

Objective measurements, analysis and isolation of milk components. Experimental demonstration of chemical and physical reactions of milk components during typical processing conditions. 2 laboratories.

DSCI 510. Dairy Foods: Issues and Practices. 2 units

Term Typically Offered: TBD

Prerequisite: Admission to Master of Professional Studies program in Dairy Products Technology.

Contemporary issues in the dairy foods and allied industries. Consumer, political, environmental, regulatory, producer, technological, scientific, and economic considerations critical to future industry leaders. Required field trips to the dairy foods processing industry in California. 1 lecture, 1 activity.

DSCI 520. Dairy Processing and Manufacturing I. 3 units

Term Typically Offered: TBD

Prerequisite: Admission to Master of Professional Studies program in Dairy Products Technology. Concurrent: DSCI 540.

Principles of unit operations involving heat and mass transfer including pasteurization and related thermal processes, centrifugal separation, concentration processes, churning and related high shear extrusion, fractionation processes, freezing, and drying technologies. Pneumatic and mechanical devices and systems. 2 lectures, 1 laboratory.

DSCI 521. Dairy Processing and Manufacturing II. 4 units

Term Typically Offered: TBD

Prerequisite: DSCI 520; admission to Master of Professional Studies program in Dairy Products Technology.

Unit operations in process systems for the efficient manufacture of fluid milk products, cream, butter, and concentrated milk. Process variables and their control, system integration. Use of processes to manipulate physical and chemical properties to influence product quality. 3 lectures, 1 laboratory.

DSCI 524. Dairy Processing and Manufacturing III. 4 units

Term Typically Offered: TBD

Prerequisite: DSCI 520 and admission to Master of Professional Studies program in Dairy Products Technology.

Unit operations in process systems for the manufacture of fermented milk, cheese, frozen desserts, and dried milk and whey products. 3 lectures, 1 laboratory.

DSCI 535. Dairy Foods Ingredient Functionality. 4 units

Term Typically Offered: TBD

Prerequisite: DSCI 501 and admission to Master of Professional Studies program in Dairy Products Technology.

Physical, chemical, and sensory properties of functional milk components when used in food products. 3 lectures, 1 laboratory.

DSCI 539. Graduate Internship in Dairy Science. 6 units

Term Typically Offered: TBD

CR/NC

Prerequisite: Admission to Master of Professional Studies program in Dairy Products Technology and consent of instructor.

Practical work experience and management assignments in a dairy food processing company. Credit/No Credit grading only.

DSCI 540. Graduate Dairy Microbiology. 4 units

Term Typically Offered: TBD

Prerequisite: Admission to Master of Professional Studies program in Dairy Products Technology. Concurrent: DSCI 520. Recommended: MCRO 221 or equivalent.

Raw milk microbiological principles, pasteurization and microorganisms in dairy foods safety, microbiological analysis of dairy products, fermented milks and cheese, starters and probiotics, commercial practices and sources of information for regulation on microbial aspects of dairy foods. 2 lectures, 2 laboratories.

DSCI 541. Quality Assurance, Quality Control and Food Safety. 4 units

Term Typically Offered: TBD

Prerequisite: Admission to Master of Professional Studies program in Dairy Products Technology.

Concepts and methodologies used in dairy industry and dairy food plants for assurance and control of the quality of finished product. Basis for understanding physical, chemical and microbiological methods as they apply to quality evaluation of dairy foods. 3 lectures, 1 laboratory.

DSCI 560. Recent Developments in Dairy Science and Technology. 1-3 units

Term Typically Offered: TBD

Prerequisite: Senior or graduate standing and approval of instructor.

Presentation and critical review of current research publications. Methodological advances and applications in dairy food systems. The Class Schedule will list topic selected. Total credit limited to 6 units. 1 to 3 seminars.

DSCI 565. Industrial Plant Considerations for Sustainable Operation. 4 units

Term Typically Offered: TBD

Prerequisite: DSCI 520; admission to Master of Professional Studies program in Dairy Science Technology.

Plant site selection considerations, project management, plant design and layout, management of productivity maintenance, plant improvement project selection criteria, working with regulatory environment, community relations, and personal safety for overall industrial plant sustainability. 3 lectures, 1 activity.

DSCI 570. Selected Topics in Dairy Science. 1-4 units

Term Typically Offered: TBD

Prerequisite: Graduate standing or consent of instructor.

Directed group study of selected topics for advanced students. Open to undergraduate and graduate students. Class Schedule will list topic selected. Total credit limited to 12 units. 1 to 4 seminars.

DSCI 571. Selected Advanced Laboratory in Dairy Science. 1-4 units

Term Typically Offered: TBD

Prerequisite: Consent of instructor.

Directed group laboratory study of selected topics for advanced students. Open to undergraduate and graduate students. The Class Schedule will list topic selected. Total credit limited to 8 units. 1 to 4 laboratories.

DSCI 581. Graduate Seminar in Dairy Science. 1-3 units

Term Typically Offered: TBD

CR/NC

Prerequisite: Admission to Master of Professional Studies program in Dairy Products Technology.

Current challenges in the field and their application to industry. Group study of industry issues. Current research findings as applied to production, leadership and marketing. Total credit limited to 3 units. Credit/No Credit grading only. 1 to 3 seminars.

DSCI 582. Dairy Processing and Plant Management. 2 units

Term Typically Offered: TBD

Prerequisite: Admission to Master of Professional Studies program in Dairy Products Technology.

Dairy plant operation, processing experience and production team dynamics. Practical training and experience in dairy plant operations to allow efficient, safe and sanitary processing of dairy products manufacture in a team environment. Total credit limited to 4 units. 2 laboratories.

DSCI 585. Cooperative Education Experience in Dairy Science. 1-6 units

Term Typically Offered: TBD

CR/NC

Prerequisite: Graduate standing and consent of instructor.

Advanced study, analysis and part-time work experience in the field; current innovations, practices, and problems in administration, supervision, and organization of business, industry, and government. Must have demonstrated ability to do independent work and research in career field. Total credit limited to 9 units. Credit/No Credit grading only.

DSCI 599. Thesis in Dairy Science. 1-9 units

Term Typically Offered: TBD

Prerequisite: Graduate standing.

Systematic research of a significant problem in Dairy Science. Problem identification, significance, methods, data analysis, and conclusion. Enrollment required every quarter in which facilities are used or advising is received. Total credit limited to 9 units.