

ADPI DI360: Introduction to the Dairy Ingredients Industry 2025 Spring Course Schedule

Presented by the American Dairy Products Institute

Welcome to the ADPI Dairy Ingredients 360 Training Course. ADPI is excited to offer this course to the industry.

This course schedule is structured so you can complete the 12 sessions and quizzes each month for the next three months and finish the course on time. There are no penalties for completing the quizzes past the due date, but it is required to complete all sessions and quizzes no later than May 31 to receive a DI 360 Certificate of Completion.

The Canvas platform and all course materials will not be available after May 31.

| Week (Mon – Sun) | Course Content / Activity | Assignment(s) Due |
|---------------------|---|--|
| 1 1/21-1/24 | Module 1.1 Session 1 Dairy Farm Practices Today and in the Future Instructor: Emily Yeiser Stepp Session 2 Milk Production, Composition & Quality (Intro to dairy chemistry terms) Instructor: Karen Smith, PhD | DUE Sunday, Jan 26: Quiz – Module 1.1 Session 1 Quiz – Module 1.1 Session 2 |
| 2 1/27 – 1/31 | Module 1.2 Session 1 Standards, Regulations, Specifications, Labeling Instructors: Chris Thompson and Andy Powers Session 2 Composition of Dairy Ingredients Instructor: KJ Burrington | DUE Sunday, Feb 2: Quiz – Module 1.2 Session 1 Quiz – Module 1.2 Session 2 |
| 3 2/3- 2/7 | Module 1.3 Session 1 Dairy Processing Basics Instructor: Karen Smith, PhD Session 2 Manufacture of Concentrated and Dried Milk and Whey Ingredients Instructor: Karen Smith, PhD | DUE Sunday, Feb 9: Quiz – Module 1.3 Session 1 Quiz – Module 1.3 Session 2 |
| 4 2/10 – 2/14 | Module 1.4 Session 1 Equipment Sanitary Design Instructor: Justin Larsen Session 2 Cheese Manufacture, Quality, and Grading | DUE Sunday, Feb 16 Quiz – Module 1.4 Session 1 Quiz – Module 1.4 Session 2 |

| | | |
|--------------------------|---|--|
| | Instructor: Nana Farkye, PhD | |
| 5 2/17 – 2/21 | Module 1.5 Session 1 Milkfat and Butter Manufacture, Quality, and Grading Instructor: Marianne Smukowski | DUE Sunday, Feb 23 Quiz – Module 1.5 Session 1 |
| Session 2 | Session 2 Ensuring Basic Quality – Sampling, Testing, Monitoring & Control Instructor: Marianne Smukowski | Quiz – Module 1.5 Session 2 |
| 6 2/24 – 2/28 | Module 1.6 Session 1 & 2 Supply, Demand, and Marketing of Milk and Dairy Based Ingredients Instructor: Mike McCully | DUE Sunday, Mar 2 Quiz – Module 1.6 |
| Feb 26 1 pm CT | Live Q&A Session with Module 1 instructors | DUE Wednesday, Feb 26 Attend live or watch recording |
| 7 3/3 – 3/7 | Module 2.1 Session 1 Functional Properties & Performance of Dairy Ingredients I Instructor: KJ Burrington | DUE Sunday, Mar 9: Quiz – Module 2.1 Session 1 |
| | Session 2 Functional Properties & Performance of Dairy Ingredients II – Sensory Properties Instructor: MaryAnne Drake, PhD | Quiz – Module 2.1 Session 2 |
| | Module 2.2 Session 1 Use of Dairy Ingredients in Food Applications I – Dairy Products Instructor: KJ Burrington | Quiz – Module 2.2 Session 1 |
| 8 3/10–3/14 | Module 2.2 Session 2 Use of Dairy Ingredients in Food Applications II – Snacks, Bakery, Nutrition Bars & Confections Instructor: KJ Burrington | DUE Sunday, Mar 16: Quiz – Module 2.2 Session 2 |
| | Module 2.3 Session 1 Dairy Nutrition Basics Instructor: Matthew Pikosky, PhD | Quiz – Module 2.3 Session 1 |
| | Session 2 Reasons to Use Individual Proteins and Specialty Ingredients – GOS-lactoferrin, GMP, α-lactalbumin, etc. Instructor: Anand Rao, PhD | Quiz – Module 2.3 Session 2 |
| 9 | | |

| | | |
|---------------------------|---|--|
| 3/17 – 3/21 | SPRING BREAK | |
| 10 3/24 – 3/28 | <p>Module 2.4</p> <p>Session 1 Use of Dairy Ingredients in Food Applications III – Dairy Based Beverages Instructors: KJ Burrington</p> <p>Session 2 Use of Dairy Ingredients in Food Applications III – Pediatric and Senior Health and Wellness Products Instructor: David Clark, PhD</p> <p>Module 2.5</p> <p>Session 1 Manufacture and Use of Cheese Powders Instructor: Katharine Madigan</p> | <p>DUE Sunday, Mar 30:</p> <p>Quiz – Module 2.4 Session 1</p> <p>Quiz – Module 2.4 Session 2</p> <p>Quiz – Module 2.5 Session 1</p> |
| 11 3/31 – 4/4 | <p>Module 2.5</p> <p>Session 2 Use of Dairy Ingredients in Applications VI – Animal Nutrition Instructors: Katie Barry, PhD and Jason Frank, PhD</p> <p>Module 2.6</p> <p>Session 1 Dairy Trade Associations, Government Agencies and Dairy Check-Off Instructor: Chris Thompson</p> <p>Session 2 American Dairy Products Institute Instructors: KJ Burrington, Andy Powers, Katie Blanchard, Beth Holcomb and Tara Anderson</p> | <p>DUE Sunday, Apr 6:</p> <p>Quiz – Module 2.5 Session 2</p> <p>Quiz – Module 2.6 Session 1</p> <p>Quiz – Module 2.6 Session 2</p> |
| April 2 1 pm CT | Live Q&A Session with Module 2 instructors | DUE Wednesday, April 2 Attend live or watch recording |
| 12 4/7 – 4/11 | <p>Module 3.1</p> <p>Session 1 Competitive Landscape for Dairy Ingredients – Proteins, Carbohydrates, Lipids Instructor: KJ Burrington</p> <p>Session 2 New Products that Use Dairy and Dairy/Plant Ingredients Instructor: Tom Verhile</p> <p>Module 3.2</p> <p>Session 1 Dairy Sustainability and Animal Welfare Instructor: Jessie Deelo</p> | <p>DUE Sunday, Apr 13:</p> <p>Quiz – Module 3.1 Session 1</p> <p>Quiz – Module 3.1 Session 2</p> <p>Quiz – Module 3.2 Session 1</p> |

| | | |
|----------------------------------|--|---|
| <p>13 4/14– 4/18</p> | <p>Module 3.2 Session 2 Food Safety Modernization (FSMA) Basics Instructor: Marianne Smukowski</p> <p>Module 3.3 Session 1 Supply Chain – Farm to Processor Instructor: Scott Sexton</p> <p>Session 2 Purchasing Contracts, Managing Risks and Price Discovery Instructor: Sara Dorland</p> | <p>DUE Sunday, Apr 20: Quiz – Module 3.2 Session 2</p> <p>Quiz – Module 3.3 Session 1</p> <p>Quiz – Module 3.3 Session 2</p> |
| <p>14 4/21 – 4/25</p> | <p>Module 3.4 Session 1 Export Markets Instructor: Patti Smith</p> <p>Session 2 New Products that Use Dairy Ingredients – International Market Focus Instructor: Donna Berry</p> <p>Module 3.5 Session 1 Emerging Milk and Cheese Research Instructor: Hari Meletharayl, PhD</p> | <p>DUE Sunday, Apr 27: Quiz – Module 3.4 Session 1</p> <p>Quiz – Module 3.4 Session 2</p> <p>Quiz – Module 3.5 Session 1</p> |
| <p>15 5/5 – 5/9</p> | <p>Module 3.5 Session 2 Emerging Dairy Ingredient Research Instructor: Rohit Kapoor, PhD</p> <p>Module 3.6 Session 1 Emerging Milkfat Research Instructor: Moises Torres–Gonzalez, PhD</p> <p>Session 2 Dairy Landscape Study Instructor: Chris Urban</p> | <p>DUE Sunday, May 11: Quiz – Module 3.5 Session 2</p> <p>Quiz – Module 3.6 Session 1</p> <p>Quiz – Module 3.6 Session 2</p> |
| <p>May 7</p> | <p>Live Q&A Session with Module 3 instructors 1 pm CT</p> | <p>DUE May 7 Attend live or watch recording</p> |