SUNY Cobleskill, in cooperation with New York State Ag & Markets and Cornell Quality Milk Productions Services is pleased to offer the first educational opportunity in NYS to promote best practices when producing raw milk products.

Day 1 Workshops
Our speakers will cover a wide variety of topics that will encompass important aspects of Raw Milk production including quality, liability, risk assessment, improved production practices and technologies and the prevention of disease transmission to consumers.

Day 2 Farms
Join us as we visit raw milk producers and tour their facilities first-hand. Including animal and product areas. Time will be available for a Q & A session.

REGISTRATION DETAILS
Registration Deadline
Monday, November 2, 2015

Register Online
www.cobleskill.edu/pace
Select Community Programs

Hotel Information
Best Western Inn of Cobleskill
518.234.4321
Super 8
800.536.0719

Per Person Registration Fees
Friday $42.00
Saturday $18.00
Both Days $60.00

Contact Us
Linda Serdy
Professional and Continuing Education
518.255.5598
SerdyML@Cobleskill.edu

Kimberly Tarvis
Assistant Professor
TarvisKM@cobleskill.edu

RAW MILK WORKSHOP
November 13 & 14, 2015
Hosted by:
PACE and the Department of Animal & Plant Science
Dr. Mike Zurakowski, DVM  
Cornell Quality Milk Production Services  
Michael has been a Senior Extension Veterinarian for Quality Milk Production Services, (QMPS) since 2005. He is director of the QMPS-Eastern Regional Laboratory in Cobleskill, New York. Mike’s professional interests include mastitis microbiology, food-borne pathogens, and farm biosecurity.

James Bettini  
Farm Family Insurance  
James has been employed by Farm Family Insurance for 36 years. During that time, he has had many responsibilities including agent and manager training, underwriting, reinsurance, and risk management. He has taught various insurance courses over the years, and has earned both CPCU and CLU designations.

Jason Foscolo  
Foscolo & Handel PLLC  
Jason has been a practicing attorney in the State of New York since 2002. He is now a partner at Foscolo & Handel PLLC, where he provides legal counsel to a rapidly growing client list of farmers and food entrepreneurs. Jason served five years as a Judge Advocate in the U.S. Marine Corps.

Edwin Shank  
The Family Cow Dairy  
The Family Cow is a certified organic, grass based, PDA permitted, raw milk dairy, situated on 122 acres in Pennsylvania with 150 Jerseys. The Family Cow Dairy is owned by Edwin and Dawn Shank and their six children. The dairy utilizes a web-based monitoring system to assure that all critical points of the food safety RAMP are under control and a farm raw milk laboratory.

Melissa Horsman  
NYCAMH/NEC  
Melissa is PPE Program Coordinator for the New York Center for Agricultural Medicine and Health / Northeast Center for Occupational Safety and Health - Agriculture, Forestry, and Fishing (NYCAMH/NEC). Melissa attended Texas A&M University where she studied Zoology.

New York State Ag & Markets Division of Milk Control @ Dairy Services  
The Division of Milk Control and Dairy Services is responsible for all aspects of the State’s dairy industry. The Division has a dual role to protect the health and welfare of the people of New York State and to help promote the agricultural economic development of the dairy industry through various economic controls and programs.

RAW MILK WORKSHOPS

Schedule

Friday, November 13
9:00 a.m.  Registration & Refreshments
9:20  Introductions
9:30  Milk Quality
10:30  Break
10:45  Insurance
11:45  Food Law
12:30 p.m.  Lunch
1:15  On Farm Microbiology Testing
2:45  Break
3:00  NYS Regulations
4:00  Biosecurity & Disease Prevention
5:00  Adjourn
6:00  Dinner with Speakers  (optional)

Saturday, November 14
8:00 a.m.  Welcome, Coffee & Pastries
8:20  Load Buses for Farms
8:30  Depart to Willow Marsh Farm, Ballston Spa
9:30  Arrive at Willow Marsh Farm
11:00  Picnic Lunch
12:30 p.m.  Arrive at Farm #2 (TBA)
2:00  Depart Farm #2
3:00  Arrive back at SUNY Cobleskill