

Chapter 11 Outline

Dairy Production and Processing
Factors Affecting Dairy Supplies
Factors Affecting Dairy Costs and Pricing
Dairy Purchase Specifications and Standards
Milk
Butter
Frozen Dairy Products
Processed Milk Products
Inspection of Dairy Products
Grading of Dairy Products
Dairy Product Food Safety Issues
Non-Dairy Alternatives
Cheese
Eggs
Egg Production and Processing
Factors Affecting Egg Supplies
Factors Affecting Egg Costs and Pricing
Inspection of Eggs
Grading of Eggs
Egg Purchasing Systems
Egg Specifications
Egg Food Safety Issues

Competencies

1. Describe how dairy products are produced, supplied, and priced. (pp. 339–340)
2. List the sources of available information to assist in purchasing decisions for dairy products. (p. 340)
3. Explain the requirements, content, and importance of specifications for dairy products. (pp. 340–344)
4. Explain the inspection and grading processes for dairy products. (pp. 345–346)
5. Identify and explain the variety, designations, and standards for cheeses. (pp. 346–348)
6. Describe how eggs and egg products are produced, supplied and priced. (pp. 348–349)
7. Explain the inspection and grading process for eggs. (pp. 350–351)
8. Explain the requirements, content and importance of specifications for eggs. (pp. 352–353)
9. Describe the food safety issues specific to eggs. (pp. 353–354)