

# DAIRY PROCESSING CENTER

STEWART'S FOUNDATION AND SUNY COBLESKILL PARTNER TO FUND NEW FACILITY



**THE STEWART'S FOUNDATION HAS CONTRIBUTED THE LEAD GIFT TO A NEW PROJECT, THE SUNY COBLESKILL DAIRY PROCESSING CENTER.** Stewart's Shops and the Dake Family have made a gift of \$250,000 for the construction of the Center on the SUNY Cobleskill campus. This takes us halfway to our goal of \$500,000 of private funding support.

The \$1.4 million Dairy Processing Center will house fluid milk (HTSE & Batch Pasteurization), cheese, yogurt and ice cream infrastructure. The facility will have capabilities for High Temperature Short Exposure (HTSE) pasteurization, batch processing, homogenization, separation and bladder packaging.

The Center will enhance the College's capacity to offer experiential education opportunities to our students and crucial business development services to the region's dairy producers and processors. Stewart's immediate gift of \$100,000 will serve as critical leverage for other fundraising efforts for the \$1.4 million project. The additional Stewart's pledge of \$150,000 will serve as an integral part of the EDA grant application. The project budget is comprised of private funding and grants, including a New York State Empire State Development (ESD) grant and a US Economic Development Administration (EDA) grant.

#### Academic Programs Enhanced:

- Food Systems & Technology (B.T.)
- Animal Science: Dairy Production & Management (A.A.S.)
- Culinary Arts Management (B.B.A)
- Culinary Arts (A.O.S.)
- Agricultural Business Management (B.S., B.T., & A.A.S.)

#### Faculty:

- Dr. Jason Evans is an associate professor of Agricultural Business Management whose areas of expertise include Agricultural Economics, Agricultural Policy, Small-scale Beef Production Systems, Market Research, and Experimental Economics.

#### Alumni:

- Jamie Jonker '92—Vice President, Scientific & Regulatory Affairs at National Milk Producers Federation
- Jessica Chittenden Ziehm '93—Executive Director at New York Animal Agriculture Coalition

The Center affords many benefits for the campus and community by providing:

- Instruction in dairy processing technology, product development, food system regulation and facility management for students in a wide variety of programs (including Food Systems & Technology).
- A shared processing space for fluid milk bottling and production of cheese, yogurt and ice cream.
- Fee-based technical assistance/programming for agri-entrepreneurs
- Workforce development and training for agribusiness industry partners.
- Free programming for area schools/students and 4H members such as day trips and summer camps.
- New agri-tourism destinations in Schoharie County (processing center to be located adjacent to food retail facility).
- Increased student satisfaction and enrollment at SUNY Cobleskill by offering unique programming that will appeal to a wide variety of potential students and creating an important link between the College and the agricultural community.
- A cornerstone of future program marketing efforts.