

24th Annual Cheesemaking Short Course Program
Pullman, Washington
March 2-5, 2009

(All program events are held at the Holiday Inn unless otherwise noted)

Monday, March 2nd

Sample Program

- 7:00 a.m. Registration
- 8:00 a.m. Welcome and Announcements
- 8:15 a.m. Ice Breaker
- 9:00 a.m. Milk Composition and Chemical, Physical, and Functional Properties of Milk Components, Dr. Lloyd Luedecke, Professor Emeritus, WSU. (Salmon)
- 10:00 a.m. Break
- 10:30 a.m. Principles of Sanitation and GMPs, Marty Rowen and Dave Osborn, Wesmar Chemical Co. (Goldenrod)
- Noon Lunch (Fireside Grille, sponsored by Wesmar Chemical Co.)
- 1:00 p.m. Managing for Quality Milk & Cheese, Dr. Stephanie Clark, Associate Professor, WSU. (Pink)
- 2:15 p.m. Break
- 2:45 p.m. Cheese Plant Buildings and Equipment, Les Boian, Food & Drug Administration. (White)
- 3:30 p.m. Foodborne Pathogens and Their Control in the Cheese Industry, Dr. Lloyd Luedecke, Professor Emeritus, WSU. (Ivory)
- 4:40 p.m. Optional Activity: Tour Direct Marketing and Aging Facilities of WSU Creamery.
- 6:00 p.m. Social Hour (Holiday Inn)

Tuesday, March 3rd

- 8:00 a.m. Cultures: Importance, Selection, Propagation, and Bacteriophage Control, John Lyne, Chr. Hansen Inc. (Canary)
- 9:15 a.m. Cottage Cheese, Dave Potter, Danisco. (Tan)
- 10:15 a.m. Break
- 10:30 a.m. Functions of Milk Components in Cheesemaking and Contributions to Body, Texture, and Flavor, Dr. Randall Thunell, DSM Food Specialties USA Inc. (Lt. Green)
- Noon Lunch (Holiday Inn, Catered by Basillio's--Sponsored by DSM Food Specialties)
- 1:15 p.m. Steps of the Cheesemaking Process: Their Functions and Importance, Dr. Randall Thunell, DSM Food Specialties USA Inc. (Lt. Green)
- 2:30 p.m. Break
- 3:00 p.m. Uses and Challenges of Filtration Technologies in Cheese Making, Dr. Mark Johnson, U. Wisconsin Center for Dairy Research. (Cherry)

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- 4:45 p.m. Question and Answers, All Speakers
- 6:30 p.m. Banquet (Holiday Inn, Catered by Swilly's)
- 7:30 p.m. Cheesemaking Around the World, speaker(s) TBA

Sample Program

Wednesday, March 4th

- 8:00 a.m. Cheese Yield and Standardization of Milk, Dr. Mark Johnson, U. Wisconsin Center for Dairy Research. (White)
- 10:00 a.m. Break
- 10:30 a.m. Continental Style Cheeses, Rex Infanger, Danisco USA (Green)
- Noon Lunch (Fireside Grille, sponsored by Danisco USA)
- 1:00 p.m. Mozzarella and Other Italian Varieties, **Speaker TBA, Chr. Hansen.** (Lt. Blue)
- 2:00 p.m. Break
- 2:15 p.m. Protecting Your Product: Rex Infanger, Danisco USA. (Buff)
- 3:15 p.m. Break
- 3:30 p.m. Application of sensory analysis to understand your product and your customer, Dr. Mary Anne Drake, North Carolina State U. (Pumpkin)
- 4:45 p.m. Questions and Answers, All Speakers

Thursday, March 5th

- 7:30 a.m. Hands-on Cheesemaking Experience. All Day at the WSU Creamery.
Your own clean, water-resistant foot-wear is recommended.
- 4:00 p.m. Evaluation and Adjourn

Cost for the course is \$739.00 Included are 4 lunches, a banquet, and a social hour.