

DRAFT

WSU Basic-Plus Cheesemaking Shortcourse

February 17-19, 2009

WSU-Mount Vernon NWREC

16650 State Route 536

Mount Vernon, WA 98273

Feb 17th

8:00-8:30 Introductions, agenda, housekeeping items, Coffee.

8:30-9:30 Milk Composition and Quality, Marc Bates, Bates Consulting (Salmon)

9:30-9:45 Break

9:45-10:45 Steps of Cheesemaking process. Marc Bates, Bates Consulting (Ivory)

10:45-11:00 Break

11:00-12:00 Cultures and Enzymes for Cheesemaking. Dave Potter, Dairy Connection Inc. (Canary)

Lunch

1:00-2:30 Coagulation experiments, Titratable Acidity testing, Marc Bates and Dave Potter (Cherry)

2:30-3:00 Break

3:00- 4:30 Control of Cheesemaking Process. Dave Potter, Dairy Connection Inc. (lt. Green)

4:30– Q&A and adjourn for the day.

Feb 18st

8:00-9:00 Marketing oriented talk, TBA

9:00-10:00 Principles of Sanitation for the Small Dairy. TBA

10:00-10:15 Break

10: 15 – 11:45 How to work with the Regulators. Scott Fox, Regional Mgr, WSDA

11:45-12:00 Start Cheesemaking process.

Lunch

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1:00- 2:30 Hands on Cheese making exercise.

2:30-3:00 Break

3:00-4:30 Stories of Local Cheesemakers TBA

4:30-5:00 Q&A

Feb 19th

8:00-9:00 Salt or Brine cheeses

9:00-10:00 Cheese Evaluation. (Bring a cheese if you would like). Marc Bates, Bates Consulting.

(Pumpkin)

10:00-10:30 Break

10: 30 – 11:30 “The business of cheese making – one slice at a time” David Bauermeister from the Northwest Ag Business Center

Lunch Box lunches to arrive at 11:30 to facilitate field trip departure.

1:00 - 5:00 Field Trip to local producers. TBA. To facilitate the field trip we need to split our class into two groups.