Artisan Hands-On Basic Cheese Making

When and Where:
June 8-10, 2016
MSU Dairy Plant/Anthony Hall, 474 S. Shaw Lane, Room 1135, East Lansing, MI 48824

Instructors:
John A. Partridge
Associate Professor and Dairy Food Extension Specialist
Depts. of Food Science and Human Nutrition, and Animal Science
Michigan State University

G. William Robb
District Dairy Educator, Emeritus
Michigan State University Extension Ottawa County

Barbara Jenness
Wheyward Girl Creamery, Nevada, CA

Who:
This three-day class is designed for people who have never made cheese before and those who want to improve their skills in order to enter the cheese business. Participants will learn about milk quality, ingredients, processes for making a variety of cheeses, techniques and requirements for aging cheese and planning to establish a farmstead or artisan cheese business.

Cost:
Registration fee is $625 per person which includes tuition, resource material handouts, all workshop supplies, lunches and refreshments for all three days.

The class is limited to 20 participants.

Registration Information:
Register online at http://events.anr.msu.edu/cheesemaking2016/.

No refunds will be issued unless your seat can be filled.
Agenda:

**Wednesday, June 8**

9:30 a.m.  Registration
10 a.m.   Review raw materials (milk, rennet, culture, salt, color), cleaning and sanitation methods

Noon       Lunch
1 p.m.     Raw materials, cleaning and sanitation methods (continued)
2:30 p.m.  Break
3 p.m.     Labs:
            Tour plant equipment
            Set lactic cheeses
5 p.m.     Adjourn

**Thursday, June 9**

8 a.m.     Lab: Ladling lactic cheeses
            Lecture: Starter Cultures and Varieties
            Lab: Set cheeses

Noon       Lunch
1 p.m.     Labs:
            Brine making and maintenance
            Cheese making – rennet
            Packaging options
            Ricotta/heat and acid coagulation

5:30 p.m.  Cheese tasting

**Friday, June 10**

8 a.m.     Labs:
            Mozzarella, direct acidification
            Flavoring and packaging of lactic cheeses

Noon       Lunch
1 p.m.     Lectures: Aging Facilities – business planning and budgets
            Management and resources
5 p.m.     Adjourn