WSU Basic-Plus Cheese Making Short Course

February 5-7, 2019

WSU Mount Vernon NWREC
16650 State Route 536
Mount Vernon, WA 98273-4768

February 5

8:00-8:30  Introductions, Agenda, Housekeeping Items, and Coffee

8:30-9:30  Milk Composition and Quality
            Dr. Minto Michael, WSU/UI School of Food Science  (Salmon)

9:30-9:45  Break

9:45-10:45  Steps of Cheese Making Process
            Marc Bates, Bates Consulting L.L.C.  (Ivory)

10:45-11:00  Break

11:00-12:00  Cultures and Enzymes for Cheese Making.
            Dave Potter, Dairy Connection Inc. (Yellow)

Lunch

1:00-2:30  Hands-on Session. Fromage Blanc Making, Coagulation Experiments,
            Titratable Acidity Testing, Fromage Blanc Making
            Marc Bates, Dave Potter, Dr. Michael (Cherry)

2:30-3:00  Break

3:00 - 4:30  Control of Cheese Making Process.
            Dave Potter, Dairy Connection Inc. (Lt. Green)

4:30 - End  Q&A and Adjourn for the Day
February 6th

8:00-9:00 Hands-on Fromage Blanc

9:00-10:00 Principles of Sanitation for the Small Dairy
  Cathie Farrell, Wesmar Chemical (White)

10:00-10:15 Break

10:15 – 11:45 Working w/ the Regulators: Requirements for Buildings & Equipment
  Keren LaCourse and Celia Kadushin WA State Dept. of Agriculture (Orchid)

11:45-12:00 Start Cheesemaking process.
  Lunch

1:00-3:00 Hands-on Cheese Making Exercise. (Tan)

3:00 – 3:15 Break

3:00 - 4:00 Vat Pasteurizer and other Equipment Considerations
  Marc Bates, Bates Consulting LLC (Ivory)

4:00 - 5:00 Q&A

Feb 7th

8:00-9:00 Hands-on continued Salt or Brine Cheeses, compared yields of Fromage

9:00-10:00 Natural Rinded Cheeses
  Marc Bates, Bates Consulting L.L.C. (Blue)

10:00-10:30 Break

10:30 – 11:30 Cheese Evaluation. (Bring a cheese if you would like)
  Marc Bates, Bates Consulting L.L.C. (Gold)

Lunch 11:45 To facilitate field trip we need to split our class into two groups

1:00 - 4:00 Field trip to local producers Gothberg Farms and Samish Bay Cheese