

Practical Introduction to Cheesemaking



Target Audience

People who want to learn how to make different types of cheese. This course places heavy emphasis on practical application and hands-on cheesemaking. The third day is specifically targeted for participants who are considering starting their own cheesemaking facility.

Location

OSU Food Science Pilot Plant, featuring all new state-of-the-art French and Dutch cheesemaking equipment.

Instructors

Marc Bates - Northwest cheese consultant who has many years experience teaching cheesemaking short courses.

Dr. Lisbeth Goddik - Associate Professor and OSU Dairy Processing Specialist with the Department of Food Science and Technology (FST).

See reverse side for **Registration Information**

For program information contact:
Dr. Lisbeth Goddik, ph: 541.737.8322
lisbeth.goddik@oregonstate.edu

Program At A Glance

Day 1

- Oregon's Dairy Industry
- Milk Composition & Quality
- Steps in Cheesemaking
- Introduction to Pilot Plant Equipment
- Pilot Plant Cheese Production
- Cheese Anthropology

Day 2

- How to Make Different Cheeses - Variations in Cheesemaking Steps
- Queso Fresco Production Experiment
- Cheese Cultures
- Pilot Plant Cheese Production
- When Things Go Wrong - Troubleshooting Quality Problems
- Course Evaluation

Day 3

- Regulatory Requirements for Starting a Cheese Plant in Oregon
- How to Work with State Regulators
- Equipment Needed
- Safety Considerations
- How to Clean and Sanitize a Cheese Plant
- Cheese Tasting
- Visit Artisan Cheesemaker

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Registration Form

The Practical Introduction to Cheesemaking Short Course is held October 20-22, 2009, 9:00 am - 5:00 pm daily, on the OSU Campus at the Department of Food Science and Technology located in Wiegand Hall.

For directions to Wiegand Hall visit: <http://oregonstate.edu/dept/foodsci/directions.pdf>

You may register for this short course one of three ways...

Complete this form and MAIL or FAX to:

Dept. of Food Science & Technology
Attn: Debby Yacas
Oregon State University
100 Wiegand Hall
Corvallis, OR 97331-6602

FAX: 541.737.1877

Or...online at: http://oregonstate.edu/dept/foodsci/extservices/ext_index.htm

For more information: 800.823.2357

Register Early! Limited to 25 participants

Registration Fees: Days 1 & 2 only - \$350 per person
Days 1-3 - \$495 per person

Checks payable to: OSU, Dept. of Food Science & Technology (*sorry, no credit card payments*)

Cancellations accepted and refunds issued (less a \$50 processing fee) if received by October 12, 2009.

Suggested Lodging: Rooms are available at the Hilton Garden Inn. Rate: \$94/night + 10% lodging tax.

You may make your reservations online at: <http://tinyurl.com/reservationsHGICorvallis>

REGISTRATION FORM

(registration confirmation will be e-mailed to you if an e-mail address is listed on form)

Name _____ Date _____

Organization _____ Title _____

Address _____

City/State/Zip _____ Phone _____

Fax _____ Email _____

Amount Enclosed _____ Vegetarian Meal?

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