

WSU Basic-Plus Cheesemaking Shortcourse

February 19-21, 2014

Mt Baker Rotary Building

1775 Front Street

Lynden, WA 98264

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Feb 19th

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. (Yellow)

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 20th

8:00-9:00 Natural Rinded Cheeses, Marc Bates, Bates Consulting LLC (blue)

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

10:00-10:15 Break

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10:15 – 11:45 Working with the Regulators – Requirements for buildings and Equipment. Keren LaCourse, Washington State Department of Agriculture. (orchid)

11:45-12:00 Start Cheesemaking process.

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Lunch

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

2:30-3:00 Break

3:00-4:30 Stories of Local Cheesemakers from Pleasant Valley Dairy, Appel Farms, and TBA

4:30-5:00 Q&A

Feb 21st

8:00-9:00 Salt or Brine cheeses

9:00-10:00 Marketing Specialty Foods to Today's Consumers, Lucy Norris, Director of Marketing, Northwest Agriculture Business Center (Ivory)

10:00-10:30 Break

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

Lunch 11:45 to facilitate field trip

1:00 - 5:00 Field Trip to local producers including Pleasant Valley Dairy, Appel Farms, and TBA

To facilitate the field trip we need to split our class into two groups.

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