

Registration Opens for 2015 Dairy Short Courses by Washington State University!

The WSU Creamery will offer Basic Cheese Making, Advanced Cheese Making and Pasteurization Short Courses in the early months of 2015.

The Basic-Plus class will be held in Mount Vernon, WA February 17 - 19, 2015. This 3-day offering is intended for the beginning cheese maker who is serious about pursuing cheese making as a business activity at the farmstead or artisan level. Avid hobbyist and enthusiasts are welcome too! The event includes hands-on activities and a field trip to local cheese makers. This course is co-sponsored by Dairy Connection, Inc., Wesmar Chemical, Northwest Ag Business Center and Washington State Dept. of Ag

The 29th Advanced Cheese Making class is scheduled for March 3 - 5, 2015 in Pullman, WA. This course is designed for experienced cheese makers, supervisory, management, quality control and marketing personnel from commercial/industrial plants. Instruction is provided from leaders in the dairy production community. This is an advanced class so it is recommended that you have some experience in cheese making or have attended a basic cheese making class as prerequisite. Hands-on cheese making at the WSU Creamery is included. Included this year is a special section on cottage cheese manufacture. Co-sponsors for the course include Chr. Hansen, DuPont Nutrition & Health, and Vivolac Cultures Corporation.

The Pasteurization Workshop is scheduled for April 8 - 9, 2015 and will be held in Pullman, WA. This 2-day class on pasteurization covers vat, and basic HTST systems. Additional discussions on magnetic flow timed systems and systems with auxiliary equipment are included. Hands-on activities are conducted in the WSU Creamery facilities. Course is suggested for plant operators, maintenance personnel, quality personnel, management and suppliers to the industry. The course is co-sponsored by the Washington Assn. for Food Protection, Washington State Dept. of Agriculture, and the FDA.

For further details and links to registration visit;
<http://creamery.wsu.edu/about-us/upcoming-events/>

or contact Cathy Blood at blood@wsu.edu .