

Science of Cheese Making: An introductory cheese making course for beginners  
February 17-19<sup>th</sup>, 2020  
Draft Agenda

Note-Two groups may alternate on Monday and Tuesday if needed.

Monday, February 17

8am- 8:30	Continental Breakfast
8:30am	Welcome and introductions
9am	Milk Quality & Different Animal Milks
9:45am	Basic Steps in Cheese making
10:30am	Break Walk
11am	Cheese makes: Cheddar, Gouda, Feta, others
12:15pm	Lunch
1pm	Cheese Microbiology
1:30pm	Coagulation & Rennet- Protein reactions and types of Rennet
2pm	Cutting & Cooking- Controlling pH
2:30pm	Draining & Prepressing
3pm	Cheese Break
3:15pm	Cheddaring
3:30pm	Salting & Molding
4pm	Brining, Wash Rind, & Mold Ripened
4:30pm	Packaging- Waxing, vacuum sealing, Paracoat
5pm	Adjourn

6:30pm Welcome reception & Cheese tasting

Tuesday, February 18

7:15-8:15am	Optional Session- Milk Farm Pick up & Vat Pasteurization
8- 8:30am	Continental Breakfast
8:30am	Pasteurized vs Raw Milk
9:00am	Aging Rooms & Affinage
9:45am	Molds- Good & Bad
10:30am	Break Walk/transportation to GFI
11am-5pm	Hands on Cheese making (Lunch will be served at GFIL between steps)

Wednesday February 19<sup>th</sup>

8am-8:30am	Continental Breakfast
8:30am	Pathogens
9:15am	Cleaning & Sanitation
10am	Regulations
10:45am	Break
11:00am	Sensory
12:15pm	Wrap up, Questions, Survey