

REGISTRATION FORM

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CLASS REGISTRATION FEE

Class is limited to 15, so there can be no refunds unless we fill your space.

Class registration is \$340

Due at registration

Make checks payable to

UW Extension— Park County

And mail to:

UW Extension Park County

P. O. Box 3099

Cody, Wyoming 82414



For Registration Information

Contact:

UW Extension

307-754-8836

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affirmative action institution.*

Enhancing Dairy Profitability



Artisan Cheese Making

February 25—27, 2014

8:00 a.m. to 5:00 p.m.

Center for Training & Development

Northwest College

Powell, Wyoming

Class Size 15

(307) 754-8836



UNIVERSITY OF WYOMING
EXTENSION

Add value to your dairy products!

Instructor

Richard Wilson was born and raised on a dairy farm in north east South Dakota. He graduated from SDSU with degree in wildlife management. Richard worked in all phases of Cass Clay cheese factory in Aberdeen, SD before taking position as technical service manager with Nordica Int. which became Marschall Products, which became a number of French named organizations, then Danisco. All of which provided products and technical assistance to the dairy industry. Currently operating an organic methods, apple orchard in Wisconsin and a no spray pecan and vegetable farm in New Mexico, in addition to providing assistance to the dairy industry. He especially enjoys work-



ing with small farmstead and home scale operations.

Photo of 2nd Place win
In 2006 World Cheese Contest, blue veined category

Course Outline

- Principles of Basic Cheese Making
- Equipment
- Pasteurization: HTST/Vat
- Sanitation
- Food Safety
- Cheese Recipes
- Cultures and their Use
- Record Keeping
- Milk Quality
- Hands-On Cheese Making Activities: Gouda, Feta, Jack, Mozzarella, & optional Queso Fresco



Scope of the Workshop

Richard will cover what makes milk into soft or hard cheese. Pasteurization can be achieved by either vat pasteurization or high temperature short time pasteurization. Sanitation is important for a variety of reasons. What are the key ingredients in cheese making? How does altering these ingredients make different cheese? What is pH, titratable acidity, temperature, time and why are they important? How do starter cultures affect the final cheese product? How do various cultures affect processing methods? Why is record keeping important? What type of milk is used for cheese production?

We will make small batches of cheeses from pasteurized/heat treated cow's milk—types to be determined.

