For Registration Information
Contact:
UW Extension
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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

The University of Wyoming is an equal opportunity/affirmative action institution.
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 working with small farmstead and home scale operations.

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.

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