

## REGISTRATION FORM

Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_

State \_\_\_\_\_ Zip \_\_\_\_\_

Phone \_\_\_\_\_

Email \_\_\_\_\_

## 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



# 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.

