



Wisconsin Cheese Technology Short Course

Madison, Wisconsin, March 19-23, 2012



The Wisconsin Tradition

In 1890, The University of Wisconsin established the first dairy school in the United States. Since then, over 15,000 students have been trained in the various dairy manufacturing short courses. The University of Wisconsin continues to serve as the leader in dairy manufacturing programs for the dairy industry.

Purpose

The Wisconsin Cheese Technology Short Course is an intensive four-day course covering cheesemaking production principles and technology. This course is intended for apprentice cheesemakers with at least 12 months experience or students with a basic science background. Students should have experience in algebra and general chemistry. Completion of this course will give the student six (6) months credit toward the apprenticeship requirement for the state cheesemakers license.

Optional Cheese Laboratory

There will be an optional cheese lab held Friday morning, March 23rd at the Babcock Hall dairy plant. This lab provides an opportunity to students that want a hands-on experience in the production of Cheddar, Swiss, Mozzarella, Colby and Brick cheeses. Attendance at the lab session is strictly optional and not required for the Wisconsin Cheesemaker License exam.

Instructional Materials

The Wisconsin Cheesemakers Instruction Manual will be distributed to students on the first day of class. The manual contains outlines for each of the lectures, plus additional supportive materials to each set of lecture notes.

Lecture Subjects

- Milk Microbiology
- Secondary Microflora
- Cleaning & Sanitizing
- Milk Composition
- Coagulants
- Bacteriophages
- Milk Standardization
- Cheese Technology
- Speciality Cheeses
- Sensory Evaluation
- Shredding & Slicing
- Whey Potentials
- Curing & Flavor Development
- Flavorings for Cheese
- Pasteurization
- HACCP Principles
- Starter Cultures
- Salting Brines
- Cheese Yields
- Cheesemaking Processes
- Cheese Chemistry
- Mechanization
- Defects in Cheese
- Handling Cheese
- Cheese Affinage
- Cheese Applications
- Nutritional Enhancements

The Wisconsin Center for Dairy Research receives financial support from dairy farmers through the Wisconsin Milk Marketing Board & Dairy Management, INC.

College of Agricultural
and Life Sciences
University of Wisconsin-Madison



CALS Conference Services
640 Babcock Drive
Madison, WI 53706-1519

University of Wisconsin-Madison provides equal opportunities for admission and employment.



Dairy Short Course

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Sponsored by;
Center for Dairy Research
Department of Food Science
College of Agricultural & Life Sciences

University of Wisconsin
First in Dairy Education Since 1890



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When

Monday through Friday, March 19-23. Check-in begins at 8:00 a.m. on Monday, March 19th, class starts at 8:15 a.m. Classes begin at 8:00 a.m. Tuesday through Thursday. Each student should bring along the course confirmation receipt. The time schedule will be mailed along with the course confirmation. An optional cheesemaking lab session will be held Friday morning, March 23rd starting at 8:00 a.m.

How much

The fee of \$650.00 covers the cost of instructional materials, supplies, speaker and staff expenses, breaks and lunches March 19-22. Lodging and parking are not covered in the registration fee. The fee for the optional cheesemaking lab session Friday, March 23rd is \$150.00.

Where

Babcock Hall, 1605 Linden Drive, University of Wisconsin-Madison campus. Optional campus parking for commuting students not using campus motels is available. Fee for parking is \$60.00.

Parking

Purchase a daily or half-day parking permit in advance by completing the online ordering form at: <http://transportation.wisc.edu/forms/visitoradvance2.aspx> or by calling the Special Events Office at (608) 262-8683. Please allow two weeks for processing. Inquiries about visitor parking can be sent to: visitor-parking@fpm.wisc.edu

Wisconsin Cheesemaker License

Completion of this short course will give the student six months credit toward his or her apprenticeship requirement for the Wisconsin cheesemaker license requirements under ATCP 69.02 (1)(b). If you plan to apply for the Wisconsin cheesemaker license, please contact the Wis. Dept. of Agriculture at: WDATCP, Food Division, P.O. Box 8911, Madison, WI 53708-8911 or call (608) 224-4720 to obtain an application and the exam schedule. The cheesemaker license exam will **not** be given at the Cheese Technology Short Course.

Lodging

Lodging is not included in the registration fee. Make reservations directly with the hotel/motel you select. As a convenience, a block of rooms has been reserved at two campus area hotels until Feb. 19th & March 5th after which rooms will be sold on a first-come basis. To qualify for the group rate, be sure to mention that you are attending the Cheese Tech Short Course.

Concourse Hotel

1 West Dayton St., (608) 356-8293, Special rates: \$127 single & double (plus 14.5% taxes) until Feb. 19th. Group rate code-Cheese Technology SC

The InnTowner Hotel (Best Western)

2424 University Ave., (608) 233-8778. Special rates: \$109 single & double (plus 14.5% taxes) until March. 5th. Group rate code-CHSTECH

Each of the above facilities will provide courtesy shuttle service to and from Babcock Hall upon request. Due to restrictive parking on campus, we recommend using the shuttle service.

Cancellations

Applicants may cancel up to fourteen (14) days before the first day of the short course for a full refund. Cancellations received later than fourteen (14) days prior to the course are subject to the entire tuition charge. Substitutions may be made at any time. This course will be cancelled fourteen (14) days prior to the first day of the course if registration numbers are too low.

How To Enroll

Mail Enrollment Form & Payment

Enrollment Options:

1. Mail Form & Payment to:
University of Wisconsin-Madison
CALs Conference Services
640 Babcock Drive, Madison, WI 53706
2. Fax Form & Payment to: 608-262-5088
3. Register On-line : www.cdr.wisc.edu/shortcourses

Materials E-Mailed to Student

Upon receipt of enrollment form and payment, CALS Conference Services will e-mail the confirmation to the student at the address shown on the enrollment form.

Enroll by February 17, 2012

Enrollment is limited to the first 50 paid students due to limited space in the laboratory. Persons who enroll after the course is filled will be placed on a priority mailing list for the next short course.

For Further Information:

Registration: (608) 263-1672

CALS Conference Services
640 Babcock Drive
Madison, WI 53706-1519
FAX: (608) 262-5088

Online registration: www.cdr.wisc.edu/shortcourses

Curriculum: (608) 262-0275

Dr. Mark Johnson
Senior Scientist
Wisconsin Center for Dairy Research

For Information on More Short

Courses Offered:

Call (608) 262-3046 or visit our website at

www.cdr.wisc.edu



Enrollment Form

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Submit enrollment form for each registrant. Use separate forms or copies for additional registrants.

Print clearly or type.

Name: _____

Company: _____

Mailing Address (Circle one): Home Business

Address: _____

City/State/Zip: _____

Telephone during day: (_____) _____

email: _____

\$650.00 - Workshop fee, March 19-22

\$150.00 Optional Cheesemaking Lab, Friday, March 23

Parking must be ordered separately.

<http://transportation.wisc.edu/forms/visitoradvance2.aspx>

Register On-line: www.cdr.wisc.edu/shortcourses

Please charge the following account:

American Express Discover

Mastercard Visa Exp. date: _____

Credit Card Number: _____

Name on Credit Card: _____

Signature: _____

**Mail to: CALS Conference Services
640 Babcock Drive, Madison, WI 53706-1519
Forms can also be faxed to us at (608) 262-5088**