



## Dairy Short Course

# Wisconsin Cheese Technology Short Course

March 22-26, 2010

### Monday – March 22

8:00-8:30	Registration	CALS Conf. Off.
8:30-9:45	Cheesemaking 101 (Overview)	Dean Sommer
	Break	
10:00-11:00	Milk Composition	Franco Milani
11:00-12:00	Milk Microbiology	Franco Milani
	Lunch	
1:00-2:15	Pasteurization	Scott Rankin
	Break	
2:30-3:45	Starters	Jim Steele
	Break	
4:00-4:45	Milk Coagulation	John Lucey

### Tuesday – March 23

8:00-9:00	Acid Set Cheesese	Rani Govindasamy-Lucey
9:00-11:30	Cheese Chemistry	John Lucey
	Lunch	
12:15-1:00	Manufacture of Cheddar, Mozzarella and Provolone	Dean Sommer
1:00-1:45	Manufacture of Parmesan, Romano and Swiss	Mark Johnson
	Break	
2:00-3:00	Manufacture of Baby Swiss, Gouda, Edam, Havarti, Muenster, Brick, Queso Blanco and Ricotta	Mark Johnson
3:00-4:00	Manufacture of Washed Rind/Smear and Mold Ripened Cheeses	John Jaeggi
4:00-5:00	Sensory	John Jaeggi Mark Johnson

### **Wednesday – March 24**

8:00-8:30	Salt Brines	Franco Milani
8:30-9:00	Natural Rinds	John Jaeggi
9:00-10:15	Cheese Ripening	Mark Johnson
	Break	
10:30-11:30	Cleaning and Sanitation	Allen VerVoort
11:30-12:15	Cheese Safety	Marianne Smukowski
	Lunch	
1:00-1:30	Nutritional Enhancement	John Jaeggi
1:30-2:45	Cheese Yield and Milk Standardization	Mark Johnson
	Break	
3:00-3:45	Impact of Cheese Manufacture on Whey Quality	Dean Sommer
3:45-5:00	Use of Membranes Processing in the Cheese Plant	Karen Smith

### **Thursday – March 25**

8:00-8:45	Shredding and Slicing Cheeses	Carol Chen
8:45-9:30	Considerations for Cheese Applications	Dean Sommer
	Break	
9:45-11:45	Textural and Sensory Evaluation of Cheese	Scott Rankin Dean Sommer
	Lunch	
12:45-1:30	Flavorings for Natural Cheese	Scott Rankin
	Break	
1:45-2:30	Dean's Top 10 List	Dean Sommer
2:30	Distribution of Certificates -	Mark Johnson

### **FIFTH DAY (OPTIONAL) Friday – October 9, 8:00-12:30**

Cheese Laboratory (Optional) (At Babcock Dairy Plant)	Mark Johnson John Jaeggi Joey Jaeggi Dean Sommer Bilal Dosti Gina Mode
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