



**Purpose of the Course**

This course will cover the broad range of cheeses and fermented milk products produced in the Eastern Mediterranean region. Unique characteristics of the various brined cheeses, whey cheeses, mixed milk cheeses and fermented milks will be detailed. Hands-on labs will showcase the manufacture of some traditional cheeses and fermented milks. Sensory sessions will focus on the similarities and differences between varieties and countries. Culinary labs will demonstrate some of the unique functional characteristics of these cheeses in culinary applications. The market potential for these cheeses and fermented milks will also be addressed by experts.

**Who should attend**

This short course is intended for all cheesemakers interested in the production of unique brined cheeses or fermented milk products from the Eastern Mediterranean region. Also, cheese processors and marketers interested in designing specialty cheeses for unique culinary applications will find this course of value. This course qualifies as an advanced Artisan Course for Wisconsin Master Cheesemakers and as an elective course for candidates in the Wisconsin Master Cheesemaker Program.

**When**

Tuesday, Sept. 21 - Thursday Sept. 23, 2010. Registration begins at 8:00 a.m. and the program starts at 8:30 a.m. Each student should bring along the course confirmation receipt. The time schedule will be mailed along with the course confirmation and parking pass.

**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 \$30.00. **\*If you need parking, you MUST purchase a permit with your registration.**



**Registration Fee**

Registration fee for Wisconsin residents is \$450.00 and for out-of-state residents is \$500.00. The registration fee covers registration costs, speaker fees, cheese, supplies, staff expenses, breaks and lunches during the short course. Lodging and parking are NOT included in the registration fee.

**Lodging**

Lodging is not included in the registration fee. Make your lodging reservation directly with the hotel/motel you select. As a convenience, each of the following hotels will hold a block of rooms for this course. Rooms will be sold on a first-come basis. Shuttle service is provided at both hotels.

**THE MADISON CONCOURSE HOTEL**  
 One West Dayton Street, (800) 356-8293  
 \$124 single & double (plus 13.5% taxes)  
 Group rate code **Eastern Mediterranean Cheese Short Course**. Cut off date Aug. 23.

**THE INNTOWNER HOTEL (Best Western)**  
 2424 University Ave., (608) 233-8778. Special rates: \$119/single or double (plus 13.5% taxes). Group rate code **EASTMED** Cut Off Date: August 20

**Cancellations**

Attendees may cancel up to fourteen days before the workshop for a full refund. Cancellations received later than fourteen days prior to the course are subject to the entire tuition charge. Substitutions may be made at any time.



**COLLEGE OF AGRICULTURE AND LIFE SCIENCES**  
 University of Wisconsin-Madison  
 CALS Conference Services  
 620 Babcock Drive  
 Madison, WI 53706-1519  
*University of Wisconsin-Madison provides equal opportunities for admission and employment.*



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

**University of Wisconsin**  
**First in Dairy Education Since 1890**



**Tuesday, Sept. 21**

8:00	Registration	11:30	Sensory session Pasta filata and soft cheeses
8:30	Overview of the EM dairy industry	11:50	Lunch (box lunch)
9:00	Milk types and cheesemaking properties	12:30	Pilot plant cheese manufacturing - Kasseri                   - Graveria - Feta                        - Kefalograviera - Halloumi                 - Mizithra
10:15	Break	3:30	Break
10:30	Manufacture of fermented milk products	3:45	Impact of salt on cheeses
11:55	Lunch (box lunch)		
12:30	Pilot Plant-Fermented milk manufacture		

**Wednesday, Sept. 22**

8:00	Hard cheeses of the Eastern Mediterranean	11:15	Culinary sessions
9:20	Sensory break Yellow and white hard cheeses	11:45	Lunch (EM emphasis)
9:45	Pasta filata cheeses	12:45	Potential markets for EM cheeses in the US
10:30	Soft unripened and whey cheeses	2:30	Wrap up and distribution of certificates

**Thursday, Sept. 23**

8:00	Kosher/Halal for cheeses
8:45	Low fat cheeses in the EM
10:00	Sensory Break Fermented milk products
10:25	Functional aspects of EM cheeses in culinary applications

# How to Enroll

## Mail Enrollment Form & Payment

Enrollment Options:  
 1. Mail Form & Payment to:  
 University of Wisconsin-Madison  
 CALS Conference Services  
 620 Babcock Drive, Madison, WI 53706  
 2. Fax Form & Payment to: 608-262-5088  
 3. Register On-line & Payment:  
[www.peopleware.net/2723](http://www.peopleware.net/2723)

## Materials Mailed to Student

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

## Enroll by August 31, 2010

Enrollment is limited to the first 40 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.

## 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 insufficient enrollment has been received.

## For Further Information:

**Registration: (608) 263-1672, FAX: (608) 262-5088**  
 CALS Conference Services  
 620 Babcock Drive, Madison, WI 53706-1519  
**Curriculum: (608) 262-2264**  
 John Jaeggi  
 Wisconsin Center for Dairy Research  
 1605 Linden Drive, Madison, WI 53706-1519

## Information on Other Short Course Offerings:

<http://www.cdr.wisc.edu> or  
<http://www.wisc.edu/foodsci>

# Enrollment Form

## Cheeses & Fermented Milks from the Eastern Mediterranean

**September 21 - 23, 2010**

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: \_\_\_\_\_

- \$450 Wisconsin residents
- \$500 Out-of-state residents
- \$30 Three Day Parking Permit (Optional)
- Check enclosed, payable to UW-Madison  
 Register On-line & Payment [www.peopleware.net/2723](http://www.peopleware.net/2723)

**Please charge to the following account:**  
 Mastercard    Visa    Exp. date \_\_\_\_\_  
 Credit Card Number \_\_\_\_\_  
 Name on Credit Card \_\_\_\_\_  
 Signature \_\_\_\_\_

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

*Full payment for the course must be made at the time of registration. Phone registrations are not accepted.*