



Wisconsin Master Cheesemaker® Program

Funded by the Dairy Farmers of Wisconsin and administrated by the Center for Dairy Research

Do you enter cheese contests? Yes No

- ☉ Contest Entered / Results Date Entered
Natural Cheese(s) Variety
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Natural Cheese(s) Variety
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Natural Cheese(s) Variety

Higher Education: College, University, Vocational School, Other

Name of School		Dates attended
Major	Degree obtained	Date recieved
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Major	Degree obtained	Date recieved

Short Courses, Seminars attended as required for the Wisconsin Master Cheesemaker® Program.

(Enclose proof of attendance - copies of course certificates.)

Completed	Name of Course	Location	Dates Attended
	Advanced Cheesemaking Italian Varieties		
	Advanced Cheesemaking Artisan Varieties		
	Advanced Cheesemaking American Varieties		
	Cheese Grading & Evaluation		
	Cheese Judging		
	Applied Dairy Chemistry Short Course		
	Milk Pasteurization & Process Control		
	Ultra Filtered Milk		
	Dairy Ingredient Manufacturing		
	Dairy Ingredient Applications		
	Certificate in Dairy Processing		
	Other		

Letters of Recommendation

Submit 2 letters of recommendation (one from processing, one from a customer).