



Wisconsin Master Cheesemaker® Program

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

Certification for ADDITIONAL cheeses for current Master Cheesemakers

Interactive electronic fillable form, highlight where you should type. If you prefer please print or type, do not use pencil to fill out application.

Name	email	Plant address	Home address
Address	City	State	Zip
Telephone/work	Cell/home	Fax	

Year Master Cheesemaker Award Earned

What 1 or 2 varieties of natural cheese do you wish to be certified for? 1.
2.

How many years have you been manufacturing each variety of natural cheese? 1. 2.

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1. The applicant must be a full-time employee of a licensed Wisconsin cheese plant and have day-to-day direct authority and responsibility in making decisions to maintain and improve cheese quality.
 2. The applicant must produce each variety of cheese for a minimum of five years before applying for certification in additional cheeses.
 3. Products must pass evaluation for 3 years before they are certified.
 4. The applicant must be employed at a cheese plant that has a current Food Safety program including a food safety plan in place before the final exam is given. If there is no food safety program in place at the time of the first walk through, then a second walk through will be done at the end of the program before the final exam is sent out.
 5. A plant visit will be conducted by two representatives from the WMCM Board. The plant can approve which members of the committee review the plant.
 6. One advanced course from the “Master Seminar Series” must be taken within the 3 year program.
 7. I agree to fulfill the requirements listed and the information provided in this application is true to the best of our knowledge.
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Signature

Date

Send Completed Application to:

John Jaeggi, Wisconsin Master Cheesemaker Coordinator
1605 Linden Drive, Madison WI 53706 | jaeggi@cdr.wisc.edu