



CENTER FOR DAIRY RESEARCH

"Solution Based Research Backed by Experience, Passion and Tradition"



Wisconsin Master Cheesemaker® Program

The Wisconsin Master Cheesemaker® Program was established in 1994 with the goal of providing an advanced education program for experienced cheesemakers through joint sponsorship with the Wisconsin Center for Dairy Research, UW-Extension and the Wisconsin Milk Marketing Board. The program is the only one of its kind in the United States and offers those experienced cheesemakers who pass the extensive courses and training the opportunity to earn the Master's designation which includes the use of the WMMB developed Master's Mark on their products.

The purpose of the Wisconsin Master Cheesemaker® Program is three-fold:

1. Provide a formal sequence of courses that leads to the title of Wisconsin Master Cheesemaker.
2. Add value to cheese because it was made by a "Master Cheesemaker," like those of European tradition.
3. Equip Wisconsin cheesemakers with the knowledge and skills to be competitive in the marketplace both nationally and internationally.

Steps to become a Wisconsin Master Cheesemaker

In order to be accepted into the program, you must currently be making cheese in a Wisconsin plant and hold a Wisconsin cheesemaker's license for a minimum of ten years. Each Master candidate must participate in the program's quality assurance component of plant and product inspection. This program enhances the quality image of what is already the nation's premier cheesemaking state and encourages the unparalleled standards of Wisconsin cheesemaking.

Required Courses

- ⊙ Wisconsin Cheese Technology Short Course
- ⊙ Wisconsin Cheese Grading Short Course
- ⊙ Cheese Artisan Course
- ⊙ Wisconsin CIP Workshop
- ⊙ Dairy HACCP Workshop

Elective Courses

Choose at least 3 from this list.

- ⊙ Process Cheese
- ⊙ Dairy Chemistry
- ⊙ Buttermakers
- ⊙ Dairy Ingredient Applications
- ⊙ Dairy Ingredient Manufacturing
- ⊙ Milk Pasteurization

All classes and other program requirements must be completed before the written exam is given at the end of the program.

Master Cheesemaker FAQ

- ⊙ Where can I find more information and an application form? Visit www.cdr.wisc.edu/programs/masters
- ⊙ How long does it take to complete the Wisconsin Master Cheesemaker® Program? It takes 2 years and 8 months from the time cheesemakers are accepted into the program until they graduate.
- ⊙ When is the application for the program due? Applications are due to May 15 each year.
- ⊙ How will I know how many classes I need to take to complete the program? After being accepted into the program each cheesemaker will receive regular updates on course work completed and any additional course work needed to finish the program.



Contact: Marianne Smukowski | msmuk@cdr.wisc.edu | 608-265-6346 | www.cdr.wisc.edu