BASICS OF HOW TO MAKE CHEESE
Basic Cheesemaking Short

This cheese making class will cover all of the basics of cheese making. This cheese making class is structured for students that have little or no cheese making experience.

HOW TO MAKE CHEESE

Day one of this cheese making class will be spent in the classroom familiarizing students with the definitions and terminology used in cheese making. Students will learn the functions of acids and understand how acidity is measured in milk, cheese and whey and will be able to apply them in cheese making. They will learn the proper use of a pH meter and acid titrator, and be able to interpret the pH scale and understand the limitations of using a pH meter. Students will learn the basic composition of milk, milk proteins and fat. They will learn about different types of cultures used to make cheese and the effect the different cultures have on cheese flavor. Students will learn the basic steps of how to make cheese, and the process by which milk is converted from a fluid to a solid, and will learn about the different types of ingredients used to make cheese. Students will learn how to evaluate cheese. Students will also learn the importance of proper sanitation and how to effectively clean and sanitize, and will become familiar with equipment in modern cheese making plants.

MAKING CHEESE

Day two of the cheese making short course students will be in our dairy plant learning how to make Aggiano cheese, Cheddar cheese and Jack cheese.

SUCCESSFUL CHEESE MAKING

Day three will begin by packaging the cheese that was previously made. Then the class will resume in the classroom where students will learn how to achieve desired fat, pH and moisture levels in cheese and how to calculate expected cheese yield. Students will learn about the chemistry in making cheese and the role of milk components in making cheese. Students will also learn the various curd handling techniques in which curd is converted into cheese in the cheese making process. The cheese making short course will end with students learning the basic methods of cheese analysis.

Registration fee $395.00
Classes are limited to 12 and fill up fast so register early.
For registration information go to website usu.edu/westcent
ADVANCED CHEESE MAKING
Advanced Cheesemaking Short

This cheese making class will cover the basics of how to make cheese as well as will go more in-depth into the science of cheese making and evaluating and correcting defects in cheese and in flavor development of cheese. This cheese making class is structured for students who have cheese-making experience.

HOW TO MAKE AND EVALUATE CHEESE

Day one of the cheese making class will be spent in the classroom familiarizing students with the definitions, techniques and terminology used in cheese making. Students will review the functions of acids and learn how acidity is measured in milk and whey and will be able to apply them in cheese making. They will learn the proper use of a pH meter and acid titrator, and be able to interpret the pH scale and understand the limitations of using a pH meter. Students will learn about the basic composition of milk, bacteria growth, and different types of cultures used to make cheese, and the effect cultures have on cheese flavor. Students will learn how to evaluate cheeses and resolve manufacturing problems. Students will learn how to make cheese, and the process by which milk is converted from a fluid to a solid, and will learn about the different types of ingredients used to make cheese. Cheese and milk chemistry will be discussed in detail. Students will also learn how to evaluate and correct defects in cheese.

Students will begin culturing process for making cream cheese in our dairy processing plant.

CHEESE MAKING IN DAIRY PROCESSING PLANT

On day two students will make cheese in our dairy processing plant and learn different curd handling techniques by making Cheddar cheese, Butterkäse cheese, Feta cheese, and cream cheese.

Students will learn different procedures for brining and salting cheese and will also discuss challenges in making cheese.

MAKING CHEESE,
JUDGING AND GRADING CHEESE

Day three, of the cheese making short course, will again mainly be spent in the cheese making plant learning to make cheese. Mozzarella cheese will be made as well as Ricotta cheese, Chanko and Juustolepia cheese, Feta will be brined, and Butterkäse will be packaged.

Students will learn about sensory evaluation of cheese and how to judge and grade cheese. Students will also have a chance to discuss cheese making and any questions they may have on how to make cheese.

SANITATION,
GOOD MANUFACTURING PRACTICES,
FLAVOR DEVELOPMENT IN CHEESE

On Day four students will learn the importance of proper sanitation and how to effectively clean and sanitize, and will become familiar with equipment and layout in modern cheese making plants. Good manufacturing practices and statistical process control will be introduced. The cheese making short course will end with students sampling a wide variety of cheeses and will learn about different aging and flavor development.

Registration fee $495.00
Classes are limited to 12 and fill up fast so register early.
For registration information go to website usu.edu/wестcent