



**Lodging can be arranged at the MSU Kellogg
Hotel and Conference Center at 800-875-5090
or elsewhere in the East Lansing area.**

**For more information contact the
Lansing Convention and Visitors Bureau at**

www.lansing.org

or

888-252-6746

WORKSHOP COORDINATORS

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MICHIGAN STATE UNIVERSITY | Extension

ARTISAN
HANDS-ON BASIC

Cheese Making

March 5-7, 2012



at Michigan State University
Dairy Foods Complex

MSU DAIRY PLANT
1135 S. ANTHONY HALL
EAST LANSING, MICHIGAN

Space is limited. Register now!

CHEESE MAKING

This three-day class is designed for people who have never made cheese before and those who want to improve their skills in order to enter the cheese business. Participants will learn about milk quality, ingredients, processes for making a variety of cheeses, techniques and requirements for aging cheese and planning to establish a farmstead or artisan cheese business.

The heart of the workshop is the hands-on opportunity for participants to make a number of cheeses, that may include fresh lactic, Italian, Alpine, Dutch and American varieties from goat and cow milk. A cheese tasting, featuring locally produced cheeses, takes place Tuesday evening.

Learn from Dr. John Partridge, Bill Robb, Barb Jenness and the MSU Dairy Plant employees about how to make cheese, start a cheese business and practice food safety. The workshop takes place at the MSU Dairy Plant, part of the Dairy Foods Complex on the MSU campus, 1135 S. Anthony Hall, East Lansing, Mich. Visit <http://fshn.msu.edu/facilities/dairyComplex.html> to learn more about the complex. Enrollment is limited to 20 participants. Register now.

The registration fee of \$450 per person includes tuition, resource material handouts, all workshop supplies, lunches and refreshments for all three days. Registrations will be accepted on a first-come, first-served basis. The class must be limited to 20, so there can be no refunds unless we can fill your space.



SCHEDULE

Monday, March 5

- 10:00 a.m. Registration
- 10:30 a.m. Review raw materials (milk, rennet, culture, salt, color), cleaning and sanitation methods
- Noon Lunch
- 1:00 p.m. Raw materials, cleaning and sanitation methods (continued)
- 2:30 p.m. Break
- 3:00 p.m. Labs:
 - Tour plant equipment
 - Set lactic cheeses
- 5:00 p.m. Adjourn

Tuesday, March 6

- 8:00 a.m. Lab: Ladling lactic cheeses
Lecture: Starter Cultures and Varieties
Lab: Set cheeses
- Noon Lunch
- 1:00 p.m. Labs:
 - Brine making and maintenance
 - Cheese making – rennet
 - Packaging options
 - Ricotta/heat and acid coagulation
- 5:30 p.m. Cheese tasting

Wednesday, March 7

- 8:00 a.m. Labs:
 - Mozzarella, direct acidification
 - Flavoring and packaging of lactic cheeses
- Noon Lunch
- 1:00 p.m. Lectures:
 - Aging Facilities – business planning and budgets
 - Management and resources
- 5:00 p.m. Adjourn

WAYS TO REGISTER

Phone 517-353-3175, ext. 224 or 229 to register using your Visa, MasterCard, Discover, or American Express credit cards. Ask for ANR Event Management – Cheese Workshop Registration.

Fax your completed registration form, along with your credit card information, to 517-432-9440, Attention: Cheese Workshop Registration.

Mail your completed registration form with payment to Cheese Workshop, c/o Megghan Honke, Michigan State University, 312 Agriculture Hall, East Lansing, MI 48824-1039.

REGISTRATION DEADLINE: February 24, 2012

Name: _____

Company: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____

E-mail: _____

Payment Method

- Check made payable to Michigan State University
- AmExpress Discover MasterCard Visa

Credit Card #: _____

Expiration Date: _____ Card Security Code _____

Name on Card: _____

Signature: _____

Confirmation and location details will be sent via e-mail.