

## **35th Annual Cheese Making Short Course \*Program**

Pullman, Washington

March 7 – 9, 2023



### **Tuesday, March 7**

- 8:00 a.m.**      **Welcome, Announcements, and Ice-breaker**
- 8:30 a.m.**      **Cheese Plant Buildings and Equipment**  
*Les Boian, US Food & Drug Administration*
- 10:00 a.m.**      **Break**
- 10:15 a.m.**      **Cultures: Importance, Selection, Propagation, and Bacteriophage Control**  
*John Lyne, Chr. Hansen, Inc.*
- 12:00 p.m.**      **Lunch at Birch and Barley (Sponsored by Vivolac Cultures Corporation)**
- 1:00 p.m.**      **Functions of Milk Components in Cheese Making and Contributions to Body, Texture, and Flavor**  
*Dr. Randall Thunell, Vivolac Cultures Corporation*
- 2:15 p.m.**      **Break**
- 2:30 p.m.**      **Steps of the Cheese Making Process: Their Functions and Importance**  
*Dr. Randall Thunell, Vivolac Cultures Corporation*
- 4:00 p.m.**      **Bacteriophage Management in the Cheese Plant**  
*James Musetti, IFF*
- 5:00 p.m.**      **Question and Answers**  
*All Speakers*
- 6:15 p.m.**      **Social Hour at Holiday Inn (Sponsored by IFF)**

### **Wednesday, March 8**

- 8:00 a.m.**      **Mozzarella and Other Italian Varieties,**  
*John Lyne, Chr. Hansen Inc.*
- 9:00 a.m.**      **Cheese Yield and Standardization of Milk,**  
*Dr. Mark Johnson, University of Wisconsin - Center for Dairy Research.*
- 10:30 a.m.**      **Break**

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### **Wednesday, March 8 (continued)**

- 10:45 a.m.**      **Using Sensory Analysis to Understand Your Product and Customer. Part 1: The Basics**  
*Dr. MaryAnne Drake, North Carolina State University*
- 11:45 a.m.**      **Catered Lunch (Sponsored by INSERT YOUR COMPANY'S NAME HERE.)**
- 12:45 p.m.**      **Uses and Challenges of Filtration Technologies in Cheese Making**  
*Dr. Mark Johnson, University of Wisconsin - Center for Dairy Research.*
- 1:15 p.m.**      **Break**
- 1:30 p.m.**      **Using Sensory Analysis to Understand Your Product and Customer. Part 2**  
*Dr. MaryAnne Drake, North Carolina State University*
- 3:00 p.m.**      **Use & Application of Bioprotective Antimicrobials**  
**James Musetti, IFF**
- 4:00 p.m.**      **Questions and Answers Session**  
*All Speakers*
- 6:30 p.m.**      **Banquet dinner at Holiday Inn (Sponsored by CHR Hansen.)**
- 7:30 p.m.**      **Cheese Making Around the World**  
*Speaker(s) (Optional)*

### **Thursday, March 9**

- 7:30 a.m.**      **Hands-on Cheese Making Experience. All Day at the WSU Creamery.**  
**Boxed lunch sponsored by Washington Association for Food Protection (WAFP).**  
***Your own clean, water-resistant foot-wear is recommended.***
- 4:00 p.m.**      **Evaluation and Adjourn**

Includes three lunches, a banquet, and a social hour.

\*Tentative program: Subject matter and speakers may change.