

30th Annual Cheese Making Short Course Program
Pullman, Washington
March 1 - 3, 2016

(All program events are held at the Holiday Inn Express unless otherwise noted)

Tuesday, March 1st

- 8:00 a.m. Welcome and Announcements and Ice-breaker
- 8:30 a.m. Cheese Plant Buildings and Equipment
Les Boian, Food & Drug Administration
- 10:00 a.m. Break
- 10:15 a.m. Cultures: Importance, Selection, Propagation, and Bacteriophage Control
John Lyne, Chr. Hansen, Inc.
- 11:30 a.m. Using Sensory Analysis to Understand Your Product and Customer. Part 1: The Basics
Dr. MaryAnne Drake, North Carolina State University
- 12:00 p.m. Lunch (Fireside Grill; 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. Using Sensory Analysis to Understand Your Product and Customer. Part 2
Dr. MaryAnne Drake, North Carolina State University
- 5:00 p.m. Question and Answers
All Speakers
- 6:15 p.m. Social Hour (Holiday Inn; Sponsored by DuPont Health & Nutrition)

Wednesday, March 2nd

- 8:00 a.m. Cheese Yield and Standardization of Milk,
Dr. Mark Johnson, University of Wisconsin - Center for Dairy Research.
- 9:15 a.m. Break
- 9:30 a.m. Mozzarella and Other Italian Varieties,
John Lyne, Chr. Hansen Inc.
- 10:45 a.m. Break
- 11:00 a.m. Continental Varieties of Cheese
Rex Infanger, DuPont Nutrition & Health
- 12:00 p.m. Lunch (Catered by Basilio's; Sponsored by INSERT YOUR COMPANY'S NAME HERE.)
- 1:15 p.m. Uses and Challenges of Filtration Technologies in Cheese Making

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- 2:45 p.m. **Break**
- 3:00 p.m. **Protecting Your Product**
Rex Infanger, DuPont Nutrition & Health
- 4:00 p.m. **Questions and Answers**
All Speakers
- 6:30 p.m. **Banquet (Holiday Inn, Catered by Swilly's; Sponsored by CHR Hansen.)**
- 7:30 p.m. **Cheese Making Around the World,**
Speaker(s) (Optional)

Thursday, March 3rd

- 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**

Cost for the course is \$739.00 before February 1 (\$769.00 after). Included are 3 lunches, a banquet, and a social hour.

Rooms have been blocked at the Holiday Inn Express until February 4th. Please indicate you are with the Cheese Making Short Course to receive a \$109/night rate. Call 509-334-4437 to make your room reservations.

Special Accommodations

ADA: Reasonable accommodations for individuals who qualify under the Americans with Disabilities Act are available upon request. If accommodation is **NOT** requested 10 days in advance, we cannot guarantee availability of accommodation on site. Request should be sent to Cathy Blood, blood@wsu.edu or call 509-335-2845.

Refund/Cancellation Policy

Cancellations can be made until 14 days prior to the event. The registration fee, less \$200.00, will be refunded if you cancel prior to February 17, 2016. After February 17th, no refunds will be made for cancellations. Substitutions are acceptable at any time.