

2018 WSU Creamery Training – Save the Date

Basic- Plus Cheese Making Short Course

January 30 – February 1, 2018

Mount Vernon, Washington

Registration and additional information
will be posted November 1, 2017:

<http://creamery.wsu.edu/about-us/upcoming-events/>

The program generally includes:

- **Opportunities and challenges for the Small Scale Cheese Maker**
- **Milk sources, composition and quality**
- **Steps of the cheese making process**
- **Acidity testing and measurements**
- **Cheese cultures and enzymes**
- **Cheese evaluation**
- **Hands on cheese making activity**
- **Sanitation**
- **Field trip to licensed cheese making facilities**

If you require registration assistance, please contact Cathy Blood, blood@wsu.edu or 509-335-2845.

If you have questions about content, please contact John Haugen, jfhaugen@wsu.edu or 509-335-5737
or Marc Bates, cheeseguy@charter.net or 509-595-8652.

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