



## WSU Basic-Plus Cheese Making Short Course

February 5-7, 2019

**WSU Mount Vernon NWREC**  
**16650 State Route 536**  
**Mount Vernon, WA 98273-4768**

### **February 5**

- 8:00-8:30 Introductions, Agenda, Housekeeping Items, and Coffee
- 8:30-9:30 Milk Composition and Quality  
Dr. Minto Michael, WSU/UI School of Food Science (Salmon)
- 9:30-9:45 Break
- 9:45-10:45 Steps of Cheese Making Process  
Marc Bates, Bates Consulting L.L.C. (Ivory)
- 10:45-11:00 Break
- 11:00-12:00 Cultures and Enzymes for Cheese Making.  
Dave Potter, Dairy Connection Inc. (Yellow)
- Lunch
- 1:00-2:30 Hands-on Session. Fromage Blanc Making, Coagulation Experiments,  
Titratable Acidity Testing, Fromage Blanc Making  
Marc Bates, Dave Potter, Dr. Michael (Cherry)
- 2:30-3:00 Break
- 3:00- 4:30 Control of Cheese Making Process.  
Dave Potter, Dairy Connection Inc. (Lt. Green)
- 4:30 - End Q&A and Adjourn for the Day

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**February 6<sup>th</sup>**

- 8:00-9:00 Hands-on Fromage Blanc
- 9:00-10:00 Principles of Sanitation for the Small Dairy  
Cathie Farrell, Wesmar Chemical (White)
- 10:00-10:15 Break
- 10:15 – 11:45 Working w/ the Regulators: Requirements for Buildings & Equipment  
Keren LaCourse and Celia Kadushin WA State Dept. of  
Agriculture (Orchid)
- 11:45-12:00 Start Cheesemaking process.
- Lunch
- 1:00- 3:00 Hands-on Cheese Making Exercise. (Tan)
- 3:00 – 3:15 Break
- 3:00 - 4:00 Vat Pasteurizer and other Equipment Considerations  
Marc Bates, Bates Consulting LLC (Ivory)
- 4:00 - 5:00 Q&A

**Feb 7<sup>th</sup>**

- 8:00-9:00 Hands-on continued Salt or Brine Cheeses, compared yields of Fromage
- 9:00-10:00 Natural Rinded Cheeses  
Marc Bates, Bates Consulting L.L.C. (Blue)
- 10:00-10:30 Break
- 10:30 – 11:30 Cheese Evaluation. (Bring a cheese if you would like)  
Marc Bates, Bates Consulting L.L.C. (Gold)
- Lunch 11:45 To facilitate field trip we need to split our class into two groups
- 1:00 - 4:00 Field trip to local producers Gothberg Farms and Samish Bay Cheese