

33rd Annual Cheese Making Short Course Program
Pullman, Washington
February 26-28, 2019

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

Tuesday, February 26, 2019

- 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, Chris Hansen, Inc.
- 11:45 p.m. Lunch (Birch & 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. Continental Varieties of Cheese
 James Musetti, DuPont Nutrition & Health
- 5:00 p.m. Question and Answers
 All Speakers
- 6:15 p.m. Social Hour (Holiday Inn; Sponsored by DuPont)

Wednesday, February 27, 2019

- 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
- 10:45 a.m. The Art of Making Cottage Cheese
 Dave Potter, Dairy Connection
- 12:00 p.m. Lunch (Catered by Happy Day Catering; Sponsored by INSERT YOUR COMPANY'S NAME HERE.)
- 1:15 p.m. Uses and Challenges of Filtration Technologies in Cheese Making
 Dr. Mark Johnson, University of Wisconsin - Center for Dairy Research.

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

Thursday, February 28, 2019

- 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

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.