

Agenda

Basic Cleaning and Sanitation
Overview of Milk Processing and Regulations
Milk and Milk Components
Basic Microbiology
Fermented Foods-Microbiology and Phage Control
Overview of Cheesemaking: Basic Steps and Chemistry
Specialty Cheese
Hands-on Production of Milled Cheddar, Farmers Cheese and either Feta or Fresh Mozzarella
Hands-on Quality Testing
Animal Feed and Nutrition
Farmstead Business Economics
Packaging and Labeling Issues

Speakers

Dr. MaryAnne Drake, NCSU
Dr. Dave Barbano, Cornell University
Mr. Dave Potter, Dairy Connection, Inc.
Dr. K.P. Sandeep, NCSU
Dr. John Rushing, NCSU
Dr. Steve Washburn, NCSU
Dr. Geoff Benson, NCSU
Mr. Gary Cartwright, NCSU
Mr. Ron Fish, NCDA & CS
And others.



THE NORTH CAROLINA FARMSTEAD PROJECT HAS BEEN MADE POSSIBLE THROUGH FUNDING FROM:

NORTH CAROLINA AGRICULTURAL FOUNDATION, INC.

NORTH CAROLINA DAIRY FOUNDATION

SOUTHEAST DAIRY FOODS RESEARCH CENTER

NCSU FELDMEIER DAIRY PROCESSING LABORATORY

For Further Information on the North Carolina Farmstead Cheese Program

Contact:

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NCSU Department of Food Science
College of Agriculture and Life Sciences
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NC STATE UNIVERSITY

**THE 6TH ANNUAL
NCSU HANDS-ON
CHEESE MAKING
SHORT COURSE**

December 2–4, 2009



Short Course Content

This Course is designed to convey the basic concepts of Farmstead cheese production including basic sanitation and milk processing, basic and cheese microbiology, quality control, hands-on cheesemaking and packaging / labeling issues. For more information on the course contact Gary Cartwright at gcart@unity.ncsu.edu or 919-513-2488.

Who Should Attend

The content of this course is directed at individuals that are investigating the requirements of Farmstead cheese making, prepared to begin or already making Farmstead cheese.

Date, Location, & Accommodations

The course will begin on Wednesday, December 2, 2009 at 8:30 a.m. and end on Friday, December 4 at 4:00 p.m. It will be held on the NC State University campus. Class location and hotel suggestions and rates will be provided at a later date.

Fee

Fee for the short course is \$650 for registrations postmarked by October 30, 2009 and \$750 after that date. Fee includes short course materials, lunches and breaks. Hotel and other meals are not included.

APPLICATION FORM

To apply for the Short Course, please:

Complete the application form below and return with payment postmarked by October 30, 2009. Class is filled at twenty attendees and on a "First Come" basis.

Make check payable to: **NCSU Creamery**. Fee for the short course is \$650. Fee includes short course materials, lunches and breaks. Payment may be sent separately from application, but must be received by date above.

Mail, fax or email the application form to:

NCSU
Food, Bioprocessing and Nutrition Sciences
Farmstead Cheese & Dairy Program
Campus Box 7624
Raleigh, NC 27695

Fax: 919-515-3643
Email: gary_cartwright@ncsu.edu

NAME: _____

ADDRESS: _____

CITY: _____

STATE: _____ ZIP: _____

DAY PHONE: _____

EVENING PHONE: _____

CELL PHONE: _____

DAYTIME PHONE: _____

E-MAIL: _____

BUSINESS / FARM NAME: _____

BUSINESS SURVEY

What NC County do you reside: _____

What is your current stage of cheesemaking: (Circle all that apply)

Investigating options Milking only

Buying equipment NCDA approved

Building cheese room Stovetop cheese

Selling cheese

What types of cheese are you interested in producing?

What types of cheese are you currently producing?

If currently not producing marketable cheese, when do you plan to be?

What type of cheese milk will you be utilizing on your farm? (Circle all that apply)

Goat Cow

Sheep Water Buffalo

Other: _____

I approve North Carolina State University to share my name and contact information with other participants of this short course.

Approve: _____

(Signature)