

August, 2006

The 3rd NCSU Hands-on Cheesemaking Short Course has been Scheduled

The 2006 version of NC State's Hands-on Farmstead Cheesemaking short course has been scheduled for November 29 through December 1. Cheesemakers will receive hands-on experience and classroom contact designed to teach the basics for newcomers and practical technique and troubleshooting knowledge for those already well into cheese production. We welcome back Dr. Phil Tong of Cal Poly – San Luis Obispo and Dave Potter of Dairy Connections along with other university, government and industry representatives. The course will cover the areas of:

- Basic cleaning, sanitation and quality testing
- Milk processing and regulations
- Basic and fermented foods microbiology and phage control
- Basic steps and chemistry of cheesemaking
- Hands-on production of several cheeses
- Farmstead economics and herd nutrition
- Packaging and labeling

The class will be limited to twenty students. An application for the short course is attached to this newsletter. The application includes a questionnaire to assess the developmental stage of your business.

For Further Information on the North Carolina Farmstead Cheese Program

Contact:

Gary Cartwright, Pilot Plant Coordinator
NCSU Department of Food Science
College of Agriculture and Life Sciences
Campus Box 7624, 41 Schaub Hall
Raleigh, North Carolina 27695-7624
Phone: 919.513.2488
Fax: 919.515.3643
Email: gary.cartwright@ncsu.edu

SPOTLIGHT ON DAIRY

Phillip S. Tong, Ph.D.



When Dr. Tong is not helping us teach the NCSU hands-on Cheesemaking course, he can be found coordinating outreach activities for Cal Poly's Dairy Products Technology Center. He has taught courses in Milk Processing, Cheese Technology, Concentration Technologies, and a graduate course in Bioseparation Processes. Dr. Tong's research interests include bioseparation processes, frozen dessert technology, dairy chemistry and technology, milk powder, and milkfat. In addition, he is co-organizer and serves as an instructor in the following industry short courses: Cheese Short Course, Milk Processing Technology Short Course, and Ice Cream Manufacturing Short Course. He has served on the Editorial Board of the Journal of Dairy Science, and Cultured Dairy Products Journal. Dr. Tong is an active member of the American Dairy Science Association, the International Dairy Federation, and the Institute of Food Technologists. Specialties: Dairy Foods Processing and Development, Separations Processes, Frozen Dessert Technology, Milk Processing and Cheese Technology. We consider ourselves very fortunate to have Phil Tong assisting our North Carolina Farmers!



THE NORTH CAROLINA FARMSTEAD PROJECT HAS BEEN MADE POSSIBLE THROUGH FUNDING FROM:
NORTH CAROLINA AGRICULTURAL FOUNDATION, INC. www.cals.ncsu.edu:8050/advancement/ag_fnd.htm
NORTH CAROLINA DAIRY FOUNDATION www.cals.ncsu.edu/foundation/dairy.html
SOUTHEAST DAIRY FOODS RESEARCH CENTER www.cals.ncsu.edu/food_science/sdfrc/sdfrc.html
NCSU DAIRY & PROCESS APPLICATIONS LABORATORY <http://ncsu.edu/foodscience>

August, 2006

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 (gcart@unity.ncsu.edu) or 919-513-2488.

Who Should Attend

The content of the 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, November 29, 2006 at 8:30 a.m. and end on Friday, December 1 at 4:00 p.m. and 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 \$550 for registrations postmarked by September 30, 2006 and \$650 after September 30. Fee includes short course materials, lunches and breaks. Hotel and other meals are not included.

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 Several Cheeses
- Hands-on Quality Testing
- Animal Feed and Nutrition
- Farmstead Business Economics
- Packaging and Labeling Issues

Speakers

Dr. MaryAnne Drake, NCSU
Dr. Phil Tong, Cal Poly-San Luis Obispo
Dr. Steve Washburn, NCSU
Dr. Geoff Benson, NCSU
Mr. Gary Cartwright, NCSU
Mr. Tommy Harrell, NCDA & CS
Mr. Dave Potter, Dairy Connection, Inc.
And others



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NORTH CAROLINA AGRICULTURAL FOUNDATION, INC. www.cals.ncsu.edu:8050/advancement/ag_fnd.htm
NORTH CAROLINA DAIRY FOUNDATION www.cals.ncsu.edu/foundation/dairy.html
SOUTHEAST DAIRY FOODS RESEARCH CENTER www.cals.ncsu.edu/food_science/sdfrc/sdfrc.html
NCSU DAIRY & PROCESS APPLICATIONS LABORATORY <http://ncsu.edu/foodscience>

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APPLICATION FORM

BUSINESS SURVEY

To apply for the Short Course, please:

- 1) Complete the application form below and return with payment postmarked by **September 30, 2006**. Class is filled on a "First Come" basis.
- 2) Make check payable to: **NC Agricultural Foundation, Inc.** Fee for the short course is **\$550**. The fee increases to **\$650 after September 30th**. Fee includes short course materials, lunches and breaks. Payment may be sent separately from application, but must be received by date above.
- 3) Mail, fax or email the application form to:

NCSU Food Science Department
Gary Cartwright
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: _____

FAX: _____

E-MAIL: _____

BUSINESS / FARM NAME: _____

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	
Making 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 participants of this short course.

Approve: _____

Signature



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