

**Western Dairy Center, room NDFS 248
Utah State University
Logan, UT 84322**

Basic Cheese Making Short Course

Day one

- Introduction to cheesemaking
- Understanding pH and acidity in cheesemaking
- Proper use of a pH meter and acid titrator
- Understanding the composition and chemistry of milk
- The cheese making process
- Sanitation
- Introduction to microbiology of milk
- Fundamentals of dairy cultures
- Sensory evaluation of effect of different cultures on cheese flavor
- The milk coagulation process
- Ingredients Used in Cheesemaking
- Sensory evaluation of cheeses made using different coagulation methods and ingredients

Day two

- Make cheese in Aggie Creamery – Cheddar, Jack and Aggiano

Day three

- Milk standardization and cheese yield
- Fundamentals of milk heat treatment and pasteurization
- Analysis of cheese
- Curd handling and the cheesemaking process
- Chemistry in cheesemaking

Advanced Cheese Making Short Course

Day one

- Review of basic cheesemaking
- Acid and pH
- Milk microbiology, starter cultures, and bacteriophage
- pH meter and acid titration
- GMP/SPC
- Cheese Manufacture

Day two and three

- Cheesemaking in Creamery – Cheddar, Feta, Butterkäse, Mozzarella, Ricotta, Juustoleipa, Chenko
- Brining and Salting
- Sanitation

Day four

- Milk Chemistry
- Cheese Chemistry
- Aging and Flavor Development