

COURSE DESCRIPTION

This three day class is designed for novice and advanced cheese makers. Peter will teach participants about the milk quality, ingredients used in cheese making, process for making a variety of cheeses, techniques and requirements for aging cheese, and how to establish a business as a farmstead or artisan cheese maker. This is a “hands-on” class, which gives participants an opportunity to make several kinds of cheese. Peter will also present short lectures to provide an understanding of basic milk and cheese chemistry, the art of aging cheese (affinage), and how to design and operate a cheese making business.



Sponsored by:
OSU Extension
Ross County
&
Pickaway County

Questions:
Phone: 740-702-3200
Fax: 740-702-3209
E-mail: mangione.1@osu.edu

The registration fee of \$325.00 per person includes tuition, resource materials, lunch and refreshments.

Registrations will be accepted on a first come, first served basis.

Class size is limited to 15 participants.

NO REFUNDS will be given unless we are able to fill your space in the class.

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Keith L. Smith, Ph.D., Associate Vice President for Agricultural Administration and Director, Ohio State University Extension
TDD No. 800-589-8292 (Ohio only) or 614-292-1868

BASIC CHEESE MAKING COURSE

Presented by:
Peter Dixon



November 11-13, 2009
at
Trinity Lutheran Church
135 E. Mound Street
Circleville, OH 43113

Sponsored by:
OSU Extension
Ross County & Pickaway County
740-702-3200

PETER DIXON



For more information on Peter Dixon
please see his web site:
www.dairyfoodsconsulting.com

Course Schedule

Day 1: 9:00 a.m. to 5:00 p.m.

A.M. - Introduction to the cheese making process. Peter will explain about milk quality and using starter cultures, rennet and salt to make cheese. He will explain the difference between cheese and varieties and discuss the science and craft of cheese making and cheese aging.

P.M. - Making Gouda, Havarti and Lactic (fresh) cheeses.

Day 2: 9:00 a.m. to 5:00 p.m.

A.M. - Making brine and salting cheese. Lecture and hands-on. Gouda cheese aging process and storage of fresh lactic cheeses.

P.M. - Making Tomme and other Alpine cheese varieties. Making Caciocavallo (traditional provolone style cheese) and Ricotta cheeses.

Day 3: 9:00 a.m. to 5:00 p.m.

A.M. - Making fresh Mozzarella, hands-on. Designing facilities for the cheese making business.

P.M. - Making fresh Mozzarella Caciocavallo (stretching and molding). Operating the cheese business, logistical and financial aspects.



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Cost Per Person \$325.00

Make checks payable to:

OSU Extension

No. attending _____ x \$325.00

Name(s) _____

Address _____

Phone _____

E-mail _____

Send to:

OSU Extension Ross County
475 Western Ave, Suite F
Chillicothe, OH 45601