

WORKSHOP INSTRUCTORS

Marc Bates, Senior Food Safety Consultant for NSF-Cook and Thurber, has over 35 years of experience in the food industry. During this time, he worked as a Food Inspection Specialist for the United States Army, and 27 years as Creamery Operator and Manager for the Washington State University Creamery in Pullman (famous for its *Cougar Gold* cheese). Marc has served as an official judge for the United States Cheese Championships, the American Cheese Society, and the American Dairy Goat Association. He obtained his B.S. in Animal Science & Dairy Manufacturing, and his B.A. in Business Administration from Washington State University.

Dave Potter Dave Potter has been involved in the food and dairy industry for the past 23 years. His primary experience is with the technical application of cultures and other ingredients used in the manufacture of fermented milks and cheeses. Dave holds a B.S. degree in Dairy Product Manufacturing from South Dakota State University, and has served as a technical judge for the American Cheese Society for the past seven years. He worked 21 years for Danisco (Rhodia) and the past 2 years with Dairy Connection, Inc., a dairy cultures and ingredient distributor catering to farmstead and specialty cheese makers.

Mike Wiggs, Dairy Program Manager, Idaho Department of Agriculture, Dairy Bureau, has worked in the dairy industry for 21 years. Mike started his career working on a dairy farm in Buhl, Idaho before he joined the Dairy Bureau. In his current position, Mike supervises staff, conducts USDA plant inspections of dairy processors, and is the State rating officer for interstate milk shippers. He has his B.S. degree in Animal Science from Cal Poly-Pomona.

Jeff Kronenberg is the Food Processing Specialist with University of Idaho Department of Food Science and Toxicology, and TechHelp. Over the past 23 years, Jeff has held positions in food quality, food safety, HACCP, workplace safety, and productivity with Frito-Lay, the J. R. Simplot Company, PowerBar, AIB International, and the University of Idaho. Jeff holds an M.S. degree in Food Science from Cornell University.

Drew Dalgetty is an Extension Food Processor for the Department of Food Science & Toxicology whose primary responsibility is management of the Food Technology Center in Caldwell, Idaho. He holds an M.S. degree in Food Science from Washington State University and has held positions in R&D and quality assurance for the J.R. Simplot Company, HydroBlend, Inc., and Hayden Beverage Co. His current responsibilities include development of entrepreneurial food businesses and pilot scale food research.

WORKSHOP SPONSORS

University of Idaho-Extension is a partnership between the University, USDA, and State Counties. Since 1912 it has provided high quality research-based education in Idaho. Its mission is to help people improve their lives through teaching how to apply scientific knowledge to agriculture, natural resources, family and consumer sciences, youth development, and communities.

University of Idaho-Department of Food Science and Toxicology offers B.S., M.S. and Ph.D. degrees in Food Science, and also advises students working toward graduate degrees in Environmental Science. Faculty from University of Idaho and Washington State University teach courses in the food science program at both campuses which allows students access to facilities and faculty expertise from both institutions. To help meet the changing needs of the food industry, there is a series of food science distance education courses that can be taken via the internet.

United Dairymen of Idaho United Dairymen of Idaho mission: "UDI endeavors to provide its investors with a return on their investment that enhances the financial stability of Idaho's dairy industry which results in a prosperous Idaho dairy industry and that drives demand for Idaho-produced dairy products through coordinated marketing, dairy image, and nutrition programs, which are communicated on behalf of Idaho's dairy farm families."

FARMSTEAD & ARTISAN CHEESEMAKING WORKSHOP



University of Idaho
Department of Food
Science and Toxicology



United Dairymen of Idaho

FARMSTEAD & ARTISAN CHEESE MAKING WORKSHOP



September 27-28, 2005
Food Technology Center
University of Idaho
1904 E. Chicago, Caldwell, ID 83605

Registration:
(208) 455-9650 ext. 124
sneary@uidaho.edu

FARMSTEAD & ARTISAN CHEESEMAKING WORKSHOP

Contact Jeff Kronenberg, Food Processing Specialist, 208 364-4937, jkron@uidaho.edu.

Welcome to a two-day, hands-on workshop focusing on the production of farmstead and artisan cheeses. Small scale production of handcrafted cheeses, whether on the farm or in small processing facilities is increasing in popularity. National sales of these products are growing at about a 4% annual rate, and are expected to reach \$2.9 billion by 2005! During this program, we will cover opportunities and challenges for those wishing to become small scale cheese makers, the steps of the cheese making process, and how to evaluate cheese quality.

The workshop will be held at the University of Idaho Food Technology Center, a modern 7000 square foot food processing plant specially configured for food entrepreneurs. The workshop will consist of lectures combined with hands-on cheese making activities conducted in the plant. Workshop participants will each receive a course manual, refreshments, lunch, and a final certificate of participation.

This program was made possible by a grant from the United Dairymen of Idaho, "Development of Farm-Based and Small Scale Dairy Processing in Idaho". To learn more about other grant-funded activities and how they may benefit you, contact Jeff Kronenberg, University of Idaho Food Processing Specialist, at (208) 364-4937 or jkron@uidaho.edu.

WORKSHOP AGENDA

Day One

- "Cheese, it's on the Menu"- Overview
- Understanding Coagulation and Titratable Acidity (hands-on activity)
- Overview of Dairy Regulations for Farm, Food Plants, and Equipment
- Use of Cheese Starter Culture (hands-on activity)
- Cheese Making (hands-on activity)
- Challenges for Farmstead/Artisan Cheese Makers
- Small Business Resources for Cheese Making

Day Two

- Steps of the Cheese Making Process
- Cheese Cultures and Enzymes
- Control of Cheese Making Steps
- Food Safety & HACCP
- Evaluation of Cheese Quality
- Question & Answer Session

LOGISTICS

Workshop Fee

Idaho Residents: \$150

Out-of-State Participants: \$300

Fees are payable by cash, check, or money order only. Payment is due no later than the first day of the workshop. Checks should be made payable to: University of Idaho.

Workshop Locations

The workshop will be held in the classroom of the University of Idaho Business and Technology Incubator located at 1904 E. Chicago, Caldwell, Idaho 83605. Cheese making activities will be conducted in the University of Idaho Food Technology Center, which is located directly adjacent to the Business Incubator at 1908 E. Chicago.

Registration

Contact Stacy Neary, Administrative Assistant, University of Idaho Food Technology Center:

Phone: (208) 455-9650 ext. 124

Email: sneary@uidaho.edu

Please advise if special assistance is needed or if there are special dietary requirements.

Technical Information

For more information on workshop topics, presenters, the University of Idaho Food Processing Extension Program, and other technical questions, please contact Jeff Kronenberg, Food Processing Specialist, University of Idaho, at (208) 364-4937.