

ARTISAN CHEESE MAKING WORKSHOP

When: February 24-26th, 2011

Where: Gerald Thomas Hall GT 330, GT 322 and Tejada Food Lab 105
New Mexico State University, Las Cruces, NM

Workshop Agenda Day One Thursday

Time:	Event:	Location
8:30 am	Registration	SLC GT330
9:00 am	Introduction to cheese (NC Flores)	
9:15am	Art of cheese making (video)	
9:30am	Cheese making process and Equipment (NC Flores)	
10:30 am	Break	
10:45 am	Safety of Dairy Products (Willis Fedio)	
11:30 am	Milk, its components & cheese making (W Fedio)	
12:00 noon	LUNCH on your own	
1:15 pm	Sanitation/ GMP/Hygiene (NCF)	
1:45 pm	raw milk cheese making (Nancy Nathanya Coonridge)	
4:15 pm	Cheese teams setup dry run of each cheese process Tejada 105	
4:45 pm	clean up; Q/A and end of day	

Workshop Agenda Day Two: Friday

Time:	Event:	Location:
8:00 am	Washup! Ready to work! Cheese making laboratory (NC F, NNC, RAW, JAB)	TJ 105 GT322
12:30 pm	Working Lunch provided	
1:15 pm	Cheese Cultures (W. Fedio)	SLC
3:00 pm	Cheese aging (W. Fedio)	
5:00 pm	cleanup; Q/A and end of day	

Workshop Agenda Day Three: Saturday

Time:	Event:	Location:
8:00 am	Washup! Ready to work! Ricotta whey cheese	TJ 105/GT322
11:00 am	LUNCH: "make your own" pizza & salad	
12:15 pm	NMDA regulations (Alf Reeb)	SLC
1:30 pm	Business management (Mike Patrick)	SLC
3:00pm	cheese manufacturing resources	SLC
3:30 pm	Package/storage cheese (NC Flores) Final cheese evaluation (NC Flores) Package cheese	TJ 105
5:00 pm	Evaluation, presentation of certificates and end of program	