



CHEESE TRAININGS

ESSENTIAL PRINCIPLES AND PRACTICES OF CHEESE MAKING

MARCH 11-15, 2019 | 9 AM-4 PM

Neighborly Farms, Randolph Center, VT | \$1,800

This five-day training is a practical and comprehensive technical guide to cheese technology and the principles governing the quality of cheese. During this intensive, participants will learn the fundamentals of cheese making, quality control practices, and useful considerations in starting a small-scale cheese making business. The first section focuses on the chemistry of milk and the different aspects defining the quality of cheese making milk. The second part describes the principles of cheese making and the different families of cheese and also includes comprehensive hands-on demonstrations in making three different cheese styles: a fresh acid-coagulated soft cheese, a bloomy rind variety, and a semi-hard cheese. The last section of the training focuses on how to monitor and control the fundamental factors driving the quality of the product.

FACILITATOR:



MONTSERRAT ALMENA-ALISTE

Cheese Technologist and Sensory Specialist

Dr. Montserrat Almena-Aliste (Montse) has over 20 years of experience working with cheese makers and professionals worldwide to improve the quality of artisan cheeses. Her areas of expertise include multiple aspects involved in the quality of cheese: from milk and cheese making technology, to composition of the green cheese, ripening and sensory profile of the finished product.

After 10 years at the University of Vermont, teaching over 150 cheesemaking courses and sharing her technical expertise with hundreds of cheesemakers, Dr. Almena currently works as a cheese technologist and sensory consultant providing a broad range of services and technical expertise including educational and practical programs, custom training, sensory evaluation, QC and R&D support in cheese and dairy products.

Dr. Almena is author of over twenty peer-reviewed papers and several cheese books. Her more recent work involves a chapter in the book Cheese and Microbes and being the area editor of The Oxford Companion to Cheese.

SENSORY EVALUATION OF CHEESE

MARCH 16, 2019 | 9 AM-4 PM

The Taste Place, Waitsfield, VT | \$200

One of the main factors driving consumer choice is the sensory quality of the final product. This one-day training will provide you with the fundamental tools to control and define the sensory quality of cheese, offering basic sensory training to describe and record the sensory characteristics of your cheese, as well as resourceful information and quality control systems to prevent defects in cheese.

This intensive training combines practical hands-on exercises with technical lectures, making it very interesting and enjoyable but at the same time offering very valuable information to prevent making, selling or buying defective products. The training is also a unique opportunity to improve your food sensory skills and the understanding of cheese quality, from beginners and advanced cheese makers, marketing and sales representatives, to quality managers, technicians, cheese mongers, chefs, and everyone else that would like to explore the fascinating world of cheese.

Cheese makers are welcome to bring samples of their products for evaluation to get practical feedback from Dr. Almena-Aliste.

REGISTRATION

To register for the course please visit vtc.edu/trainings or contact Molly Willard at molly.willard@vtc.edu or 802.535.5315.

LEARN MORE

visit: www.vtc.edu/agricultureinstitute

call: 802.535.5315