



# Cheese making

## Practical short course

October 11-12, 2023

Course location: TMK Creamery  
27221 S Dryland Rd, Canby, OR 97013



## Objectives

- Understand the basic steps in cheese making
- Learn about milk composition and quality, ingredients, and key process factors.
- Gain practical skills in production, sensory and quality evaluation
- Create network

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(for program questions)  
Catherine Haye, catherine.haye@oregonstate.edu  
(for registration questions)

2 Days – October, 11-12, 2023\*

## Agenda

### Day 1 October 11, 2023

Time	Topic	Presenter
8:30 am	Gather and introduce participants/speakers to each other	Sarah Masoni TMK Creamery
8:45 am	Course agenda, objectives, questions, and answers	Zeynep Atamer
9:00 am	Milk composition and milk quality	Zeynep Atamer
10:15 am	Break	
11:30 am	Principles (steps) of cheese manufacturing	Zeynep Atamer
12:00 pm	Lunch	Catered at TMK Creamery
12:30	Hands on: Pilot plant cheese manufacture (Cheddar and Camembert, Large and small scale) Lessons: Fermentation, coagulation and pH/acidity.	Luc Merz Marc Bates Zeynep Atamer
3:00 pm	Break	
3:15 pm	Good Manufacturing Practices (GMPs) for Cheese Making	Stephanie Brown
4:00 pm	Dairy Food Safety / Outbreaks	Joy Waite Cusic
4:45 pm	Adjourn	

### Day 2 October 12, 2023

Time	Topic	Presenter
8:30 am	Salting/Brining, etc.	Luc Merz Zeynep Atamer
9:30 am	Hands on: Halloumi cheese production	Luc Merz Zeynep Atamer
10:30 am	Break	
10:45	Cultures, coagulants, and dairy enzymes	Gil Tansman
11:30 am	Lunch	
12:30 pm	Hands on: Ricotta production	Luc Merz Zeynep Atamer
2:15 pm	Break	
2:30 pm	Open Discussion- Problem solving & trouble shooting	Luc Merz Zeynep Atamer
3:00 pm	Manufacturing defects/ Sensory Analysis /Cheese Tasting	Marc Bates
4:00 pm	Final Q&A, Course evaluations	Zeynep Atamer
4:30 pm	Adjourn	Zeynep Atamer

Persons attending and successfully completing this program will be given a Certificate of Achievement in basic cheesemaking.

\*Draft program subject to adjustments

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### Instructors/ Presenters

Dr. Joy Waite-Cusic, Oregon State University (OSU), Food Science and Technology (FST)  
Stefani Brown, Food Safety, OSU, FST  
Dr. Zeynep Atamer, OSU, FST  
Marc Bates, Bates Consulting LLC  
Luc Merz, University of Hohenheim, Soft Matter Science and Dairy Technology, Stuttgart, Germany  
Gil Tansman, DSM, Starter Cultures  
Sarah Masoni (OSU) – Product development, FIC, OSU

### Cost

\$579 - register on or before September 15th, 2023  
\$679 - register between September 15th-September 29th, 2023

### Registration

Register through [Eventbrite](#)

### Who Is the Course Designed For?

Re This 2-day course focuses on the science and technology of cheese manufacturing. It is particularly suited for those who produces artisanal, small-scale, or medium to large-scale cheese manufacturing (both scales of production are covered). It is also intended for suppliers and regulators as well as starter culture/enzyme producers wanting to understand cheese making process at an in-depth level.

### Course Topics

- Milk composition and milk quality
- Principles (steps) of cheese manufacturing
- Pilot scale cheese manufacturing
- Hands on experience on different cheese varieties: Cheddar, Camembert, Halloumi, Ricotta
- Good Manufacturing Practices (GMPs) for cheese making
- Dairy microbiology and food safety/outbreaks
- Product sensory evaluation, Quality control/Assurance, Cheese defects



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