

Cheese Making and Sales - a Practical Hands-on Course
Curriculum
Round Lake Hall, Telkwa, B.C. February 2017

Thursday Evening (6:30pm-9:00pm)

Introduction – For the Love of Cheese

- Hani and These Gasser background – Mountain Meadows Cheese
- Review course objectives and curriculum . What do we hope to achieve over the next 3 days?
- Why should we make small production cheese for home or the small business?
- Slide Show and videos of artisanal cheese making
- Readiness for tomorrow

Friday (9:00am – 4:30pm)

Section 1 – The Art of Cheesemaking – theory

- What are the basics?
- Types of Cheese
- Types and quality of milk?
- Pasteurizing of milk? What's the law
- Culture: Varieties
- Rennet: Types
- Basic rennet Curd
- Salting Cheese
- PH/Lactic Acid
- Making a basic rind washed cheese (Hard Cheese)
- Making a fresh cheese (Soft Cheese)
- Aging Cheese

Section 2 – Cheesemaking in Practice

Hands on cheese making where all participants take part in the steps of cheese making including: cooking milk, pitching culture, rennet, cutting curd, straining, and pressing in molds for hard cheese. Set aside half of milk for soft cheese. Add culture to milk for soft cheese, rennet, strain.

Saturday (9:00am-4:30pm)

Section 3 – Cheesemaking In Practice cont'd:

- Cut soft cheese
- Move hard cheese to salt bath
- Ricotta – make ricotta
- Hands on cheese making following recipe for simple fresh cheese for participants to sample

Section 4- The Business of Making Cheese

- Mountain Meadows Cheese – history, lessons learned, interspersed with slides
- A business plan and company structure
- Marketing
 - Estimating the size of market

- What methods give best bang for the buck? Farmers markets, restaurants, speciality stores, supermarkets, events
- Samples
- Production
 - costs to set up
 - Produce milk and make cheese vs buy milk and make cheese? What are the pros and cons of each approach?
 - What kind of milk do you plan to use? Cow, goat, sheep, yak??
 - how big do you go?
 - Insurance and liability
- Labour
 - Do it all yourself
 - Have a big family
 - Finding good help
 - Interns
- Regulations – what approvals do you need in BC to start producing and selling cheese
- Buildings and Equipment
 - Infrastructure and Efficiency
 - what are the basics to get started? What are the options to grow?
 - Milk Parlour and Milkhouse
 - The Cheesemaking room
 - The aging room
 - Office
- Financing

Section 5– Soft Cheese

- Bag soft cheese and hang

Sunday (9:00am-1:00pm)

Section 6 - Cheesemaking In Practice:

- Spice soft cheese
- Take hard cheese out of salt bath

Section 7 – Conclusion Wrap Up

- Recap of the key stages – what are the most important things to remember from the 3 days
- Distribution of information and culture and rennet
- Goodbye's and info exchange