

## About the program...

### The Wisconsin Tradition

In 1890, The University of Wisconsin established the first dairy school in the United States. Since then, over 13,000 students have been trained in the various dairy manufacturing short courses. The University of Wisconsin continues to serve as the leader in dairy manufacturing programs for the dairy industry.

### Purpose

The Wisconsin Cheese Grading Short Course is an intensive two-day course covering the principles and practices used in grading natural cheeses. This introductory course is intended for cheesemakers, production supervisors and quality control personnel interested in assessment of cheese quality. The course will be structured around the cheese grading standards covered by Wisconsin Ag Chapter 81 and USDA Grading Standards. Cheeses used in the grading lab sessions will be selected to show the majority of flavor, body, texture, color and appearance defects found in the industry today.

### When

Tuesday and Wednesday, November 4 & 5, 2009.  
Check-in begins at 8:00 a.m. on Tuesday, with classes beginning at 8:30 a.m.; classes begin at 8:00 a.m. on Wednesday.

### What to Bring

All study materials and sampling implements will be provided. Participants are encouraged to bring cheeses of interest to evaluate.

### Where

Room 222 Babcock Hall, 1605 Linden Drive, University of Wisconsin-Madison campus. Optional campus parking is available with permit only.

### Registration Fee

The fee of \$325<sup>00</sup> covers the cost of instructional materials, cheese, supplies, speaker and staff expenses, lunches and registration for the two day short course. Lodging, breakfast and evening meals are not covered by the registration fee. Optional parking on campus is an additional \$20.

### Instructional Materials

The Wisconsin Graders Instruction Manual will be distributed to students on the first day of class. The manual contains outlines for each of the lectures, plus current Wisconsin and USDA cheese grading standards.

### Lodging

Lodging is not included in the registration fee. Make your lodging reservation directly with the hotel you select. As a convenience, a block of rooms has been reserved at two campus area hotels after which rooms will be available on a first-come basis.

**THE MADISON CONCOURSE HOTEL** One West Dayton Street (800)356-8293 \$119 Single, \$129 Double (plus 14.5% taxes). Group Code: WI Cheese Grading & Evaluation Short Course. Cutoff date is October 12.

**THE INNTOWNER HOTEL** (Best Western), 2424 University Ave., (608) 233-8778. Special rates: \$92/ single or double (plus 14.5% taxes). Mention group code CHEESE GRADING when registering. Cutoff date is October 9.

*Both hotels can provide a courtesy shuttle service upon request. Due to increasingly restrictive parking on campus, we recommend using the shuttle service.*

University of Wisconsin-Madison

## Cheese Grading and Evaluation Short Course



November 4 & 5, 2009

Babcock Hall  
UW-Madison  
Madison, Wisconsin

### Sponsored by:

**University of Wisconsin-Madison**  
Department of Food Science  
Center for Dairy Research  
College of Agricultural and Life Sciences  
and  
UW-Cooperative Extension

University of Wisconsin-Madison  
College of Agricultural and Life Sciences

CALS Conference Services  
620 Babcock Drive  
Madison, WI 53706-1565

University of Wisconsin-Madison provides equal opportunities for admission and employment.

# Cheese Grading and Evaluation Short Course

Madison, Wisconsin  
November 4 & 5, 2009

## Schedule\*

### Wednesday, Nov 4

- 8:00 Registration
- 8:30 Principles of Sensory Evaluation
- 9:15 Flavor Defects in Milk
- 10:00 Causes of Cheese Flavor & Texture
- 11:00 Sampling and Grading Procedures
- 12:00 *Lunch (provided)*
- 12:30 Swiss Grade Standards
- 1:30 Hispanic cheeses
- 2:45 Colby/Jack Grade Standards
- 3:30 Cheddar Grade Standards
- 4:30 Mold Ripened Cheeses

### Thursday, Nov 5

- 8:00 Grading Mozzarella Cheese
- 9:15 Mozzarella Functionality
- 10:15 Brick, Muenster & Havarti
- 11:00 Hard Italian Cheeses
- 12:00 *Lunch (provided)*
- 12:45 Gouda Cheeses
- 1:30 Feta Cheeses
- 2:15 Sheep and Goat Milk Cheeses
- 3:00 Recap/Q&A Session
- 3:30 Evaluation/Certificate Distribution

\*tentative

## Instructors

- Carol Chen**  
Cheese Scientist  
Center for Dairy Research  
University of Wisconsin-Madison
- John Jaeggi**  
Cheese Industry Applications Program Coord.  
Center for Dairy Research  
University of Wisconsin-Madison
- Dr. Mark Johnson**  
Senior Scientist  
Center for Dairy Research  
University of Wisconsin-Madison
- Terry Lensemire**  
Product Development Manager  
Trega Foods, Inc.  
Little Chute, WI
- Dr. Franco Milani**  
Assistant Professor  
Department of Food Science  
University of Wisconsin-Madison
- Michael A. Pederson**  
Multiple Products Grader  
WDATCP, Madison Region
- Dr. Scott Rankin**  
Associate Professor  
Department of Food Science  
University of Wisconsin-Madison
- Noreen Ratzlaff**  
Assistant National Field Director  
Dairy Grading Branch, USDA  
Glen Ellyn, IL
- Marianne Smukowski**  
Dairy Safety/Quality Applications Coord.  
Center for Dairy Research  
University of Wisconsin-Madison
- Dean Sommer**  
Researcher, Cheese Applications  
Center for Dairy Research  
University of Wisconsin-Madison

## HOW TO ENROLL

### Registration

Register on-line at: [dairyfoods.wisc.edu](http://dairyfoods.wisc.edu)

Or complete the attached enrollment form and mail with check or money order payable to:

University of Wisconsin-Madison  
CALs Conference Services  
620 Babcock Drive  
Madison, WI 53706-1565  
FAX (608) 262-5088

### Enroll by Oct 23, 2009

Enrollment is limited to the first 25 paid students due to limited space in the laboratory. Persons who enroll after the course is filled will be placed on a priority mailing list for the next short course tentatively scheduled for June 1 & 2, 2010. No phone registrations are accepted. **EARLY REGISTRATION IS ENCOURAGED.**

### Cancellations

Applicants may cancel up to fourteen (14) days before the first day of the short course for a full refund. Cancellations received later than fourteen (14) days prior to the course are subject to the entire tuition charge. Substitutions may be made at any time. This course will be cancelled fourteen (14) days prior to the first day of the course if insufficient enrollment has been received.

### For Further Information:

**Registration: Phone: (608) 263-1672**  
**FAX: (608) 262-5088**

CALs Conference Services  
620 Babcock Drive, Madison, WI 53706-1565

**Curriculum: (608) 263-2008**

Dr. Scott Rankin, Dept. of Food Science,  
1605 Linden Drive, Madison, WI 53706-1565  
[sarankin@wisc.edu](mailto:sarankin@wisc.edu)  
[dairyfoods.wisc.edu](http://dairyfoods.wisc.edu)

## Enrollment Form

### Cheese Grading and Evaluation Short Course Nov 4 & 5, 2009

Mail to: CALS Conference Services  
620 Babcock Drive  
Madison, WI 53706  
FAX (608) 262-5088

Submit Enrollment Form for each registrant. Use separate forms or copies for additional registrants. Or register on-line at: [dairyfoods.wisc.edu](http://dairyfoods.wisc.edu)

*Print clearly or type.*

Name \_\_\_\_\_

Company \_\_\_\_\_

Mailing Address (Circle one): Home Business

Address \_\_\_\_\_  
Street, Route & Box Number

City/State/Zip \_\_\_\_\_

Email \_\_\_\_\_

Telephone during day \_\_\_\_\_  
(Area Code)

- \$325 Two Day Short Course, Nov 4 & 5, 2009
- \$20 Two Day Parking Permit (Optional)

Enclose Fee: Checks payable to *UW-Madison*.

Check enclosed

Or register on-line at: [dairyfoods.wisc.edu](http://dairyfoods.wisc.edu)

### Please charge to the following account:

Mastercard  Visa  Exp. date \_\_\_\_\_

Credit Card Number \_\_\_\_\_

Name on Credit Card \_\_\_\_\_

Signature \_\_\_\_\_

*Payment must be made at the time of registration*