

COOPERATIVE EXTENSION



The Kentucky Cheesemaking School At Bleugrass Chevre, Clark County, KY October 25-26-27-28

Location: Bleugrass Chevre, Clark Co. KY, near Lexington, KY

Supporting organizations: University of Kentucky, Bleugrass Chevre, Kentucky State University, and Kentucky Dairy Development Counsel

Contact information: Terry K. Hutchens, Animal and Food Sciences, University of Kentucky, 859-257-2465, thutchen@uky.edu , or

Susan Miller, Bleugrass Chevre Winchester KY, 859-421-6983,
gourmetgoats@msn.com

Online registration download: <http://www.uky.edu/Ag/AnimalSciences/goats/goat.html>

Program description: The Kentucky Cheesemaking School is divided into two educational sessions. Session I will begin with a full day of cheese technology seminars and is followed by Session II providing three days of hands-on cheesemaking. Both these sessions will provide the student with the current information necessary for making a commercially value-added cheese product from dairy sheep, goat or cow milk.

Cheesemaking and Milk Handling Instructors:

Dr. Clair Hicks, University of Kentucky
Dr. Joe O'Leary, University of Kentucky
Dr. Jeffrey Bewley, University of Kentucky
Dr. Ken Andries, Kentucky State University
Dr. Steve Zeng, Langston University
Industry Experts

Session I – Milk and Cheese Technology Seminars

Oct. 25 - Cheesemaking Technology Seminars: This session will provide the student with the latest information in cheesemaking technology, sanitation practices and cheese quality analysis. This session is applicable for dairy sheep, goat and cow producers and cheesemakers.

Location: Clark County Cooperative Extension Office, 1400 Fortune Drive Winchester, KY 40391-8292, Phone: 859-744-4682, Email: DL_CES_CLARK@EMAIL.UKY.EDU

Driving Directions: <http://ces.ca.uky.edu/clark/Directions>

Time: Complete Cheesemaking School registration 8:00 A.M. - 9:30 A.M., Seminars begin at 10:00 A.M. – 5:00 P.M.

(All times Eastern Standard Time)

Seminar Topics:

- Milk quality standards and regulatory requirements
- Milk analyses (composition, somatic cell count, microbiological tests, antibiotic residues, etc.)
- Seasonal variations in milk supply and composition
- Practical application of Dairy Herd Improvement Records
- Practical operation of Dairy Herd Improvement (DHI) lab
- Appropriate milking practices for small dairy herds
- Principles of cheese and other fermented products
- Principles of cheese ripening
- Cheese judging and sensory evaluation
- Improving sustainability of small dairy farms and processing operations



Session – II Hands-on Cheesemaking

Oct. 26-27 and 28 - Cheesemaking Training: Hands-on cheesemaking sessions will be conducted for dairy sheep, goat and cow producers and cheesemakers.

Cheesemaking Instructor: Dr. Steve Zeng, Langston University

Location: Bleugrass Chevre, LLC, Farmstead Goat Cheese, Clark Co. KY

Time: Cheesemaking session begins 9:00 A.M. – 5:00 P.M. each day but may change as need to complete the cheesemaking project. (***All times Eastern Standard Time***)

Topics:

- Oct 26, Day 2: Begin hard cheese making (Colby, Cheddar, etc.); Starting soft cheese (Cream, Brie/Camembert); Gouda
- Oct. 27, Day 3: Continue Cream cheese; Start Feta and Parmesan cheeses;
- Oct. 28, Day 4: Start yogurt; Complete all other cheeses; Sensory/quality evaluation of all cheeses.

Directions: Driving directions to Bleugrass Chevre will be provided following the October 25th Seminar Session.

Expected outcomes:

- Basic knowledge on milk quality, sanitation and handling
- Basic skills of cheese manufacture, ripening and marketing
- Knowledge about milk testing and cheese evaluation
- Hand-on experience of a variety of cheeses (hard, semi-hard, Mozzarella, Feta, and soft cheeses)
- Added value to milk
- Start of cheesemaking
- Commercialization of cheese operation
- Enhanced income for dairy producers

(Each student will leave the school with a binder of speaker notes, reference materials and cheese recipes)

Registrations and Cost of the Kentucky Cheesemaking School

Costs:

1. The total fee for the Kentucky Cheesemaking School is **\$375.00 per person**. The fee covers the seminar session on the first day and three days of hands-on cheesemaking sessions. Each attendant will receive a ringed binder containing all the presentation notes, related reference materials and cheese recipes. *The fee also includes four lunches and three break-time snack and refreshment each day.*
2. A registration fee of **\$75.00** must accompany your **Registration Form** (see below). The registration fee **is refundable if return request is made by Thursday, September 30, 2010**. The remainder of the fee, **\$300.00** is due at the seminar registration on **Monday, October 25th**. Due to limited space and hands-on nature of the school, student numbers will be limited to the **first 25 students to return the registration form with a deposit**. *Students who drop their registration will be replaced on the same first-come-first serve bases. Students who may have registered later in the process will be placed on a waiting list in dated order and will be placed on an active student role as cancellations occur.*



Registrations and Cost of The Kentucky Cheesemaking School Oct. 25-28, 2010			
First Name		Last Name	
Date	Mailing Address	State	Zip Code
Email Address	Home Phone	Cell Phone	
Total Cost of the Cheese School			\$375.00
Deposit with registration			\$75.00
Total payment due on Oct. 25			\$300.00
<p>I understand that: The registration fee <i>is refundable if return request is made by September 30, 2010.</i> Due to limited space and hands-on nature of the school, student numbers will be limited to the <u>first 25 students.</u> Please return the registration form with a <u>deposit of \$75.00.</u> Student placement will be on a first come first serve bases. All interested students who may have registered later in the process will be placed on a waiting list in dated order and will be placed on an active student role as cancellations occur.</p>			
<p>Describe any dietary restrictions:</p>			
Print your name		Sign your name	
<p><u>Make checks payable to:</u> The University of Kentucky</p> <p><u>Mail form and check to:</u> Terry K. Hutchens, 905 Garrigus Bld. Lexington KY 40546-0215</p> <p><u>Contact information:</u> thutchen@uky.edu, 859-257-2465</p>			

[Days Inn Lexington-South- more info »](#)
5575 Athens Boonesboro Road, Lexington, KY - (859) 263-3100

[Comfort Inn- more info »](#)
5531 Athens Boonesboro Rd., Lexington, KY - (859) 263-0777

[Econo Lodge- more info »](#)
5527 Athens-Boonesboro Rd., Lexington, KY - (859) 263-5101

[Holiday Inn- more info »](#)
5532 Athens Boonesboro Road, Lexington, KY - (859) 263-5241