Basic Cheesemakers License

Description:
This five-day course is designed for the beginning cheesemaker. The course will include an introduction to milk composition, microbiology, dairy cultures and the steps in cheesemaking. The course includes opportunities for making cheese and learning through hands-on experiences. Completion of this course will give the student six months credit toward their apprenticeship requirement for the State Cheesemaker’s license.

If you are planning on taking the state cheesemaker’s license exam, you will need to be preapproved. Visit WDATCP online to obtain the application form. Allow at least 3 weeks prior to class for processing of your form. Any questions about the licensing procedure, contact WDATCP at (608) 224-4720.

If you are not preapproved, you will not be able to take the exam at UWRF.

Pasteurization Certificate

Description:
This two---day course will provide an in depth review and training session for pasteurizer operators. Successful completion of the course will meet ATCP 80.40 Wisconsin Administrative Code for trained pasteurizer operator personnel.

Topics will include: raw milk microbiology, pathogenic organisms, thermalizing, CIP requirements, VAT and HTST pasteurization, recording information, placement of seals, broken seal event and more.

See all current dairy workshop offerings at UW-River Falls, including dates and registration information at http://marketplace.uwrf.edu/collections/dairy-processing-workshops