



(Class of October, 2008)

CHEESE MAKER FOR A DAY EXPERIENCE PROGRAM
(Actual Times May Vary Depending on Cheese Set Times)
Class is limited to 8 participants

Learning Outcomes: This practical workshop is designed to teach an overview of the artisan cheese making process and cheese appreciation to cheese enthusiasts by enabling them to work along side our team while cheese making. Participants will be able to assist with most aspects in real time. The lunch session is designed to teach cheese tasting and wine pairing appreciation skills. At the end of the day, participants will be able to take home a newly brined 1.8-2.1 Kilo wheel of cheese to age at home as well to experience the affinage process.

What to Bring: Change of clothes (including under garments as you may get wet), rubber boots that have been cleaned and sanitized before arriving at the dairy (brush/clean off all dirt. Soak in Chlorine solution for 10 minutes & air dry), Tupperware container for your cheese, camera. You will be asked to remove all jewelry while working in the dairy.

- 8:30-9:00 **Arrivals, Registration, Introductions** (Coffee, Continental Breakfast)
- 9:00-10:00 **Plant Tour/Overview of Cheese Making Process**
(Todd Burley, Plant Manager, Stephanie Diamant, Master Cheese Maker)
- 10:30-12:30 **On the Job Session:** Participants assigned to working in make room (Cutting curds, packing curds in molds), caves or wrap room *(Stephanie Diamant, Master Cheese Maker, John McKinnon, Associate Cheese Maker, Todd Burley, Plant Manager)*
- 12:30-2:00 **Cheese & Wine Tasting Lunch** with Andrew Laliberte (In-house Sommelier, Chef)
During this session, Andrew will take you through a cheese & wine appreciation seminar (featuring FT cheese and County wine) to start followed by buffet which includes a several dishes prepared with FT cheese plus salad and dessert)
- 2:00-3:00 Seminar Session: **Basic Cheese Chemistry, The Business of Cheese Making & Affinage**—Petra Cooper
- 3:00-3:30 **Wrap Up** (Change back into clothes, final Q & A)