Cheese Making Technology

Short Course

Learn the scientific and technological principles of cheese making through interactive lectures, and apply them in hands-on cheese making laboratories.

In this course, you'll explore the manufacturing of Cheddar, Provolone, Gouda, Colby, Havarti, Ricotta, Feta, Camembert, Romano, Swiss-type and frying and processed cheese.

You'll learn all about

- Milk quality, treatment and chemistry
- Processing, ripening and packaging,
- Calculating yield and setting benchmarks
- Sanitation and quality control
- Cheese grading

Monday May 14 to Friday May 18, 2018

Instructor: Prof. Arthur Hill

Fee: $2,300 plus 13% HST
Teaching Lunch at Cutten Fields

Food Science Department

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