Sixth Annual Farmstead Cheesemaker Workshop Coming to Cal Poly

SAN LUIS OBISPO – Cal Poly will host its sixth annual Farmstead Cheesemaker short course Sept. 28-Oct. 1 on campus.

The short course is intended for anyone interested in farmstead or artisan cheesemaking. Participants learn the science – basic chemistry and microbiology – behind making cheese. They also get a “hands-on” chance to make artisan cheese at the university’s Dairy Products Technology Center.

The second half of the course focuses on food safety regulations for California farmstead cheese operations.

The short course is proving increasingly popular as California’s emerging farmstead and artisan cheese industry grows, said Dairy Science Professor Phillip Tong. Registration ranges from $675 to $725. This year’s course is sold out, and there is a waiting list for any spaces that may become available.

Some of the big cheeses in California’s emerging artisan cheese industry who came to Cal Poly to learn about their craft include: Sadie Kendall "Grandmother" of California crème fraîche; Albert Straus Dairy Science grad, Straus Family Creamery, Marin County (www.strausmilk.com); Maureen Cunnie, cheesemaker; Cal Poly Farmstead cheese course grad, Cowgirl Creamery, Marin County (www.cowgirlcreamery.com); Lynn Giacomini Stray, Cal Poly Farmstead Cheese short course grad, Pt. Reyes Farmstead Cheese, Marin County (www.pointreyescheese.com); John Fiscalini, Cal Poly Farmstead Cheese short course grad; Fiscalini Farms, Modesto (www.fiscalinifarms.com); John Fagundes, Dairy Science GradFagundes Old-World Cheese Company, Hanford (http://oldworldcheese.com/).

For details on this and other short courses, visit: www.calpoly.edu/~dptc.