



Agenda CHEESE MAKERS' RESOURCE CONFERENCE 2018

Day 1 - Tuesday, February 13

- 8:00 **Registration**
- 8:30 **WELCOME** (Room A)
DALE MARTIN – President, Agri-Service LLC
(Hagerstown, MD)
- 9:00 **What Does FSMA Mean to Me, and How Do I Get Started?** (Room A)
This is a plenary session to prepare for the Food Safety Planning breakout sessions. Learn about how the new FSMA regulations will affect your cheese making business.
DR. KERRY KAYLEGIAN
- 9:45 **CHEESE BREAK**
- 10:15 **BREAK-OUT SESSION 1**
Choose one of three topics
- Understanding Cheese Cultures – Part 1** (Room A)
EMILY HARBISON – Technical Specialist, Dairy Connection, Inc. (Madison, WI)
- Food Safety Planning Session – Part 1** (Room B)
DR. KERRY KAYLEGIAN – Dairy Foods Research & Extension Associate, Penn State University (University Park, PA)
STEVEN MURPHY – Executive Vice President, Dairy Practices Council
- Distributing Your Cheese – Part 1** (Room C)
Introduction to the world of distributors - who's out there?
LINDA LUKE – President, The Luke Group (Boston, MA)
- 11:15 **BREAK-OUT SESSION 2**
Choose one of three topics
- Understanding Cheese Cultures – Part 2** (Room A)
EMILY HARBISON
- Food Safety Planning Session – Part 2** (Room B)
DR. KERRY KAYLEGIAN, STEVEN MURPHY
- Distributing Your Cheese – Part 2** (Room C)
Making that sales pitch. Will it fly?
LINDA LUKE, KIMBERLY KEESE, AARON FOSTER
- 12:00 **BUFFET LUNCH**
- 1:15 **BREAK-OUT SESSION 3**
Choose one of three topics
- Understanding Cheese Cultures – Part 3** (Room A)
EMILY HARBISON
- Food Safety Planning Session – Part 3** (Room B)
DR. KERRY KAYLEGIAN, STEVEN MURPHY
- Distributing Your Cheese – Part 3** (Room C)
Making this a long-term success. How can I drive sales?
LINDA LUKE, KIMBERLY KEESE, AARON FOSTER
- 2:15 **BREAK-OUT SESSION 4**
Choose one of four topics
- Washed Curd Cheeses – Part 1** (Room A)
PETER DIXON – Dairy Foods Consulting (Westminster West, VT)
- Food Safety Planning Session – Part 4** (Room B)
DR. KERRY KAYLEGIAN, STEVEN MURPHY
- Distributing Your Cheese – Part 4** (Room C)
Continuing to build relationships...how to keep from messing it up
LINDA LUKE, KIMBERLY KEESE, AARON FOSTER
- Hands-On Cheese Making (Introduction) – Part 1** (Room D)
RANEE MAY – Rane May Consulting (River Falls, WI)
- 3:15 **BREAK-OUT SESSION 5**
Choose one of four topics
- Washed Curd Cheeses – Part 2** (Room A)
PETER DIXON
- Food Safety Planning Session – Part 5** (Room B)
DR. KERRY KAYLEGIAN, STEVEN MURPHY
- Cheese Guilds** (Room C)
What are the benefits? Why should I get involved? How do they work?
DONNA LEVITSKY, LINDA LUKE, RACHEL SCHAAL
- Hands-On Cheese Making (Introduction) – Part 2** (Room D)
RANEE MAY
- 6:00 - 8:00 **EVENING OF CHEESE**
(opens at 5:30 for conference attendees)



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Day 2 - Wednesday, February 14

- 7:00 - 2:00 **Hands-On Cheese Making**
(Receiving Bay - Yoder's Country Market Processing Plant)
Get first-hand experience with making cheese. Class limited to 20 participants, and runs on a separate schedule from the rest of the morning topics.
RANEE MAY
- 7:55 **WELCOME**
- 8:00 **Telling The Story Of "Farms For City Kids"**
(Room A)
JEREMY STEPHENSON – Cheese Program Director, Spring Brook Farm (Reading, VT)
- 9:00 **BREAK-OUT SESSION 6**
Choose one of three topics
- Alpine Cheeses – Part 1** (Room A)
JEREMY STEPHENSON – Cheese Program Director, Spring Brook Farm (Reading, VT)
- Reverse Engineering a Cheese – Part 1** (Room B)
PETER DIXON – Dairy Foods Consulting (Westminster West, VT)
- Accounting for Cheese Plants – Part 1** (Room C)
RUFUS MUSSER IV – Milton Creamery (Milton, IA)
- 9:45 **CHEESE BREAK**
- 10:15 **BREAK-OUT SESSION 7**
Choose one of three topics
- Alpine Cheeses – Part 2** (Room A)
JEREMY STEPHENSON
- Reverse Engineering a Cheese – Part 2** (Room B)
PETER DIXON
- Accounting for Cheese Plants – Part 2** (Room C)
RUFUS MUSSER IV
- 11:15 **BREAK-OUT SESSION 8**
Choose one of two topics
- Alpine Cheeses – Part 3** (Room A)
JEREMY STEPHENSON
- Using Sensory Evaluation For Troubleshooting – Part 1** (Room B)
DR. MARK JOHNSON – Wisconsin Center for Dairy Research (Madison, WI)
- 12:00 **BUFFET LUNCH**
- 1:15 **BREAK-OUT SESSION 9**
Choose one of three topics
- Sanitation for Cheese Plants – Part 1** (Room A)
TRAVIS SCHNEIDER – Proactive Solutions USA (Green Bay, WI)
- Using Sensory Evaluation For Troubleshooting – Part 2** (Room B)
DR. MARK JOHNSON
- Small Group Discussions**
- 2:15 **BREAK-OUT SESSION 10**
Choose one of three topics
- Sanitation for Cheese Plants – Part 2** (Room A)
TRAVIS SCHNEIDER
- Using Sensory Evaluation For Troubleshooting – Part 3** (Room B)
DR. MARK JOHNSON
- Small Group Discussions**
- 3:15 **Cheese Tasting** (Room A)
Taste artisan cheeses with a panel of experienced tasters
KIMBERLY KEESE, moderator
DR. KERRY KAYLEGIAN, DR. MARK JOHNSON
- 4:30 **Final comments & adjourn**