

To The Head of Science/Head of Hospitality/Head of Agricultural Studies

## PRACTICAL SCIENCE CHEESEMAKING AT SCHOOL

- Do you want an exciting science day for your students?
- Do you want your students to connect with the growing trend of making their own products and getting in touch with Slow Food and Low Food Miles principles?

In-school Cheesemaking courses provide an easy way to do this.

During a standard 4 hour course students get an opportunity to make Feta, Camembert, or Haloumi.

Wayne Austin is a qualified cheese maker who has been involved in the dairy industry for over 25 years. He has a Diploma of Dairy Technology and enormous practical experience in cheese.

Wayne conducts training for commercial and home cheese makers

To find out more or to book a date for 2010 contact FPO today on using the details below

Cost guide is given below:

Lecture fees:                                 \$400.00 including the Cheese morning tea and all ingredients and utensils

All that is required is a room with a sink and suitable bench space, Home Economics rooms or science labs would be ideal.

At the end of the day Wayne will take the cheese to his maturing rooms and return the cheese when ready for consumption, normally after 4-5 weeks.

Other types of cheese can be made on request but the maturation time may take longer, e.g. cheddar is at least 4 months and is best from 8 months of age



FOOD PROCESSING OPTIMISATION

75 Prosperity Grove Murray Bridge Sa 5253

PHONE 0407 667 435   EMAIL: [wayne.fpo@internode.on.net](mailto:wayne.fpo@internode.on.net)

[www.foodprocessingoptimisation.com.au](http://www.foodprocessingoptimisation.com.au)