PLANNING YOUR CHEESE MAKING SESSION CHECK LIST

Use this check list in preparation for your cheese making session. It’s basically a shopping or gathering list for you to check off as you collect the items needed. Use this form in combination with the recipe for the cheese and a Cheese Making Form for each session.

Date:  
Cheese being made:  
Style of cheese:  
Quantity being made:  

(Based on recipe information and Cheese Comparison Chart)  
Duration-Start to Finish to make this cheese:  
Back out this timeline, the time for me to begin is  
Looking ahead, I should be finished with this phase by  
Next phase(s) will begin  

Checklist:  
❑ Kitchen is safe and sanitary; ready for use.  
❑ Got Recipe  
❑ Got Cheese Making Form  
❑ Got Milk. How much is needed?  
❑ Got Equipment  
❑ Got Supplies Toolbox  
❑ Equipment and Supplies sterilized  
❑ Got Cultures. Which ones?  
❑ Got Coagulant. Which one?  
❑ Got Brine (if needed)  
❑ Got Added ingredients or flavorings.  
❑ Other: