

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:

Backing 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:

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