



## Body of Knowledge Resources by Domain

February 15, 2017

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### Domains

1. Raw Materials for Cheesemaking
2. Cheesemaking Processes
3. Cheese Ripening
4. Storage and Transportation
5. Moving cheese out the door (Marketing and Merchandising)
6. Cheese Types and Categories
7. Cheese Assessment and Evaluation
8. Cheese services
9. Food Safety and Regulations

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