



# 2016 ACS Conference Educational Sessions

For a full schedule-at-a-glance, including meals, networking events, and receptions, please [click here](#).

Please note that session topics and speakers included herein are subject to change and/or cancellation.

## THURSDAY, JULY 28

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### OPENING SESSION

8:15 am – 9:30 am

- **THE POWER OF BELIEFS IN BUSINESS**  
Grand Ballroom

**Ari Weinzwieg**, Zingerman's

Although most of us don't realize it, our beliefs have a major impact on how things go in our lives. What we believe may or may not be true, but unknowingly most of us will behave in ways that reinforce our beliefs anyway. Together, we will examine how the impact of our beliefs likely plays out in our day to day experiences in the workplace, and how we and our workplaces are impacted by those beliefs. Whether we accept it or not, what we believe about ourselves, our organization, our coworkers, our boss, the products we produce, the work that we do, and our ability to do it will significantly alter the outcomes we get in what we do. By becoming more mindful of our beliefs, we can effectively backtrack. By altering our beliefs, we change the way we see our work and the world. Then, in turn, we can significantly alter the outcomes we get from our efforts.

### CONCURRENT SESSIONS

10:00 am – 11:30 am

- **BETTER BUTTER (Tasting)**

**Bob Bradley, Ph.D.**, Wisconsin Center for Dairy Research  
**Elaine Khosrova**

Ever wonder about the nuances of butter production? Join these butter experts for a delectable tasting of scrumptious butters. This blind tasting will sharpen your skills in recognizing the subtleties of various regional butters by animal origin and style. Learn about the equipment used for commercial butter making and how to skillfully repurpose your buttermilk.

Ticket required; space is limited.

- **THE L WORD: LISTERIA (General Interest)**

**Dennis D'Amico, Ph.D.**, University of Connecticut  
**Seanna Doughty**, Bleating Heart Cheese  
**Martin Weidmann, Ph.D.**, Cornell University

Deep dive into a pathogen that is cause for concern for all cheesemakers: *Listeria monocytogenes*.

Where does listeria come from? How do you find it? How do you get rid of it? How do you prevent it from contaminating your product, making people sick, and potentially destroying your business? Through both case studies and scientific data, attendees will gain essential information about listeria, including what can happen when listeria is found in products or in the production environment, how health officials link illnesses to a product or facility, and how to better protect their product, business, and consumers from this dangerous pathogen.

- **RETELLING THE HISTORY OF QUÉBÉC THROUGH CHEESE (Cheesemaker)**

**Marie Chantal-Houde**, Fromagerie Nouvelle France

**Kelsie Parsons**, Sobeys

"The motto of Québec - "Je me souviens" ("I remember") - is found on the province's coat of arms, licence plates, and the minds of its people. It's a daily reminder of the shared cultural history, traditions, and stories, which are not only passed on through books but also the province's cheese. Québec's cheeses tell the story of early settlers, war heroes, the founding of cities, family lineages, and even the recipe for a farmhouse fromage passed on over centuries. Explore the history and traditions of Québec through its cheese and the stories that they retell."

- **HOT TOPIC! FOR RETAILERS (Retailer/Distributor)**

**Richard Roe**, Gourmet Foods International

Hot Topic! sessions, unlike any other conference session, put you in charge and offer an excellent opportunity to network with and learn from your peers. Simply put, you bring the questions, experience, and passion to this session and will ultimately lead the discussions that are most important to you. It begins with the "law of two feet." If you don't like the discussion, you can move to another small group, or, if you have nothing more to offer, you may leave the room altogether. You take responsibility for what is discussed and what you care about. That's the beauty of Hot Topic! It's about what you want, when you want it. Don't miss your opportunity to mix present realities, new perspectives, and past experience to work together to tackle the challenges facing you and your organization. And, don't be surprised to find out you're not alone!

- **HOW SWEET ARE YOU? THE SCIENCE OF TASTE (General Interest)**

**Russell Smith**, Dairy Australia

Before you can understand the flavors in food, you need to understand your palate. Join this panel of sensory experts and cheesemakers to find out just how differently we all experience flavors. Your thresholds for tastes on the tongue will be tested, as well as your ability to discriminate between the flavors of very similar cheeses. Then, put this knowledge to the test by tasting a variety of cheeses to determine just how sweet you are!

Ticket required; space is limited.

- **OPEN NETWORKING: CHARCUTERIE**

Facilitator: **TBD**

Join this small group to meet fellow people in the charcuterie world, share stories, and network!

## **GENERAL SESSION (ALL ATTENDEES)**

12:00 pm – 1:45 pm

- **BUSINESS MEETING & IOWA CHEESE CAUCUS**

The "Iowa Cheese Caucus" is the new version of the Town Hall. This session will be a two-way street with information being shared in both directions. The ACS Board of Directors, committee chairs, and staff will be on-hand to respond to member inquiries collected during the registration process, and attendees will be able to engage through live polling.

## CONCURRENT SESSIONS

2:15 pm – 3:45 pm

- **FRIENDS IN FERMENTATION: THE SECRET TO AMAZING CHEESE, SALAMI, AND BEER (Tasting)**

**Cristiano Creminelli**, Creminelli Fine Meats  
**Allison Hooper**, Vermont Creamery  
**Victoria Tonini**, Miller-Coors  
Moderator: **Emiliano Lee**, California Artisan Cheese Guild

The best things in life are fermented! In this tasting, attendees will meet some of the artisans who are foremost experts in fermentation. Learn how fermentation became more than a means of food preservation, but also a tool for artisans to achieve ultimate flavor. Attendees will taste a variety of cheeses, salami, and craft beer that exemplify skillful fermentation and how these foods pair with one another for mind blowing offerings on menus, in retail settings, and for educational platforms.

Ticket required; space is limited.

- **NEO-NUTRITION AND DAIRY: WHY CHEESE IS BACK IN THE HEALTHY DIET (Super Geek/General Interest)**

**Elaine Khosrova**  
**Max McCalman**, MaxVol

After more than 50 years of strict anti-fat and cholesterol advice from health experts, the worm has turned. As this session will reveal, the latest nutrition studies debunk the old ones, proving how essential fat is to good health and why cholesterol and saturated fats are no longer considered “bad.” The panelists will also share new insights on the benefits of cheese in weight loss programs, as well as the merits of many micro-nutrients in dairy including, disease-preventing fatty acids, fat-soluble vitamins, and minerals. This presentation promises to arm you with new diet facts to defend this favorite food from old misinformation.

- **CHEESE 201 (Retailers/Distributors)**

**Zoe Brickley**, Cellars at Jasper Hill

Imagine a white beam of light streaming through a prism and refracting into an explosion of color. Such is the magnificent transformation of bland, liquid milk into infinite possibilities of aromatic complexity through the enzymatic prism of a developing cheese. This session picks up where last year's lecture left off, recapping drivers of quality and variation in milk and cheesemaking in order to set the stage for the 'biochemical cascade of flavor' during ripening. While the subject of cheese aroma may seem daunting, Zoe aims to keep the material accessible and focused on exciting research that is shedding new light on this 9,000 year old mystery.

- **HOT TOPIC! FOR CHEESEMAKERS (Cheesemaker)**

**Richard Roe**, Gourmet Foods International

Hot Topic! sessions, unlike any other conference session, put you in charge and offer an excellent opportunity to network with and learn from your peers. Simply put, you bring the questions, experience, and passion to this session and will ultimately lead the discussions that are most important to you. It begins with the “law of two feet.” If you don't like the discussion, you can move to another small group, or, if you have nothing more to offer, you may leave the room altogether. You take responsibility for what is discussed and what you care about. That's the beauty of Hot Topic! It's about what you want, when you want it. Don't miss your opportunity to mix present realities, new perspectives, and past experience to work together to tackle the challenges facing you and your organization. And, don't be surprised to find out you're not alone!

- **OPEN NETWORKING: CANADIANS**

Facilitator: **Kelsie Parsons**, Sobeys

Join this small group to meet fellow Canadians, share stories and network!

## **FRIDAY, JULY 28**

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### **GENERAL SESSION (ALL ATTENDEES)**

8:30 am – 9:30 am

- **FOOD SAFETY = BEHAVIOR (General Session)**

**Frank Yiannas**, Walmart

As a food safety professional, getting others to comply with what you're asking them to do is critical, but it's not easy. In fact, it can be very difficult. And, if you're like most food safety professionals, you've probably received little to no formal training on how to influence or change people's behaviors. When it comes to food safety, people's attitudes, choices, and behaviors are some of the most important factors influencing the overall safety of our food supply. Think about it. If you're trying to improve the food safety performance of an organization, industry, or region of the world, what you're really trying to do is change people's behaviors. In this innovative session, Frank Yiannas will provide fascinating insights into proven behavioral science principles with suggested applications on how they might be used to advance food safety, enhance employee compliance, and, more importantly, save lives. Simply put, food safety equals behavior.

### **CONCURRENT SESSIONS**

10:00 am – 11:30 am

- **THE LAND OF CHEESE & HONEY (Tasting)**

**Brian Fredericksen**, Ames Farm Honey

**Jeremy Stephenson**, Spring Brook Farm

**Veronica Pedraza**, Meadowood Farm

**Judy Schad**, Capriole

There has long been a romance between cheese and honey, and the two have definitely landed in the hearts of everyone who has tasted the salty and sweet pairing. But, what many people don't realize are the similarities and shared challenges that beekeepers and cheesemakers face in making high-quality, consistent products from wildly variable raw ingredients, not to mention the different species of animal and insect. The choice of feed, particularly with seasonal and pasture-based systems, affects the quality of the honey and the milk used to produce cheese, which in turn affects the sensory aspects of both. Join this panel of experts to learn about the nuances in these two crafts and how they manage their respective creatures to work with their natural tendencies.

Ticket required; space is limited.

- **CHARCUTERIE 101 (General Interest)**

**Mike Phillips**, Red Table Meat Company

**Sebastian Beumer**, La Quercia

**François Vecchio**, Charcutier & Wurstmeister

**Sébastien Espinasse**, Fabrique Delices/ Winetree

**CURED, CULTURED & COOKED:** Charcuterie comes in many different flavors and forms. For many, understanding the nuances of cooked and cured meats can seem daunting. Join this panel of seasoned experts to explore the different meat preservation techniques, how to care for meats for maximum deliciousness and minimum waste, and how to identify when something may be wrong. Attendees will leave with a greater appreciation for this hearty delicacy.

- **SHEEP MILK AND THISTLE RENNIN (Cheesemaker)**

**Bénédicte Coudé**, Wisconsin Center for Dairy Research  
**Anna Landmark**, Landmark Creamery  
**Marianna Marques de Almeida**, Ms. J and Co.

Is sheep milk different than cow milk? How is it different? If you could get your hands on this unique milk, what would you do with it? Modifications must be made to traditional cow-milk cheese recipes to get successful results using sheep milk. In this session, you will learn about the special characteristics of sheep milk, how it has been used for hundred years in Europe to make the famous Manchego from Spain and Serra da Estrela from Portugal. You will also learn how to adjust cow milk recipes to make flavorful and unique sheep milk cheeses. If you ever wonder how different your cheese would be if you used a thistle coagulant, this session will be an opportunity for you to understand how thistle rennet, commonly used in sheep milk cheeses in Spain and Portugal, works and what are its impacts on cheese making.

- **IMPROVING PROFITS BY ANALYZING DATA: UNDERSTANDING ALL THE RULES AND WHEN TO BREAK THEM (Super Geek)**

**Hunter Fike**, Di Bruno Bros.

Wondering what data would be most useful when deciding what cheeses to carry? Ever feel that your gut paints one picture while numbers show you another side of your sales? Before you reach out to a consultant, let Hunter Fike show you an angle of attack that helps you understand just what products to carry, how to analyze the data at your fingertips, and how to finally decide what's right for your business. With a traditional family style and cheese-centric shop and other models that include a prepared foods mecca in downtown Philadelphia, decisions on product mix range the spectrum of their nearly 450 cheeses, but does the 80 – 20 rule apply to our business or are there exceptions to consider. Discover insightful trade secrets to help you grow your business successfully and follow the journey of the culinary pioneers of Di Bruno Bros.

- **HAZARDS IN CHEESEMAKING (Safe Cheesemaking – Part 1 of 5)**

**Kerry Kaylegian, Ph.D.**, Pennsylvania State University

Join leading industry experts as they break down the key components of safe cheesemaking in a unique five part series. In part one of five, attendees will leave with an understanding of the basic hazards associated with artisan cheese production (radiological, chemical, physical, biological), common allergens, and the importance of conducting a hazard analysis.

- **HOW SWEET ARE YOU? THE SCIENCE OF TASTE (General Interest)**

**Russell Smith**, Dairy Australia

Before you can understand the flavors in food, you need to understand your palate. Join this panel of sensory experts and cheesemakers to find out just how differently we all experience flavors. Your thresholds for tastes on the tongue will be tested, as well as your ability to discriminate between the flavors of very similar cheeses. Then, put this knowledge to the test by tasting a variety of cheeses to determine just how sweet you are!

## **GENERAL SESSION (ALL ATTENDEES)**

12:30 pm – 1:15 pm

- **FDA UPDATE (General Session)**  
U.S. Food & Drug Administration

## CONCURRENT SESSIONS

1:30 pm – 3:00 pm

- **SOUR BEER, WILD ALES, AND STINKY CHEESE, OH MY! (Tasting)**

**Frederique Boudouani**, Abu Nawas Beverage Co.  
**Jeffrey Stuffings**, Jester King Brewing  
**CJ Bienert**, The Cheese Shop of Des Moines

Sour Beer? Wild Ales? Stinky Cheese? Come embrace the funk with Jeffrey Stuffings, one of America's top brewers of American Wild Ales, and C.J. Bienert of The Cheese Shop of Des Moines. This lively panel will be moderated by Everything Fermented Lover, Frederique Boudouani. Taste four different Wild Ales each expertly paired with a different American Artisan washed-rind cheese. Learn more about the growing "sour beer" category, its history, production, and how it pairs with cheese.

Ticket required; space is limited.

- **FROM PURE PHYSICS TO ART ... CONTINUED (Super Geek/Cheesemaker)**

**David Sandelman**, Sanitary Design Industries, LLC  
**Neville McNaughton**, CheezSorce

In the 2015 session, "From Pure Physics to Art," we learned that to manage the conditions inside the aging space the critical parameters were dew point and dry bulb. We shattered the belief that relative humidity was key to a good room. To create an effective aging space there are many aspects which will contribute to performance such as: construction, air movement, and selected equipment. Join the discussion on the choice of materials for construction, why certain solutions have performed poorly, the role of air movement, and how different systems impact your cheeses.

- **CREATIVE FINANCING (General Interest)**

**Elias Cairo**, Olympia Provisions  
**Oliver Dameron**, Mission Cheese  
**Seana Doughty**, Bleating Heart Cheese  
**Sarah Dvorak**, Mission Cheese

The number one rule of business is "don't run out of cash," and we're in an industry where start-up costs are not particularly small from a retail, maker, or distribution perspective. The good thing is there are many ways to raise funds, from classic bank financing to creative methods that engage the community and provide better rates which ultimately increase the chances of success. Join industry movers and shakers to discuss unique ways they have raised capital from grants and crowd funding to equity investors and a direct public offering (DPO) and learn how to find the best money for your business.

- **THE SPEAK EASY (General Interest)**

In true speakeasy fashion, this is a place for our members to speak, mingle, and explore with fellow conference-goers in an easy and laidback forum. Attendees will get on their soap box and make 7-minute presentations on topics close to their heart. This is where bawdy honesty, brash predictions, bold undertakings, passionate rants and raves, and revealed vulnerability and fears coalesce. Feel strongly about something? Sign up and talk about it. Have a poem or song that you recently wrote? Sign up and show your passion. Are you known as an "expert" amongst your friends? Sign up and wow the audience. These talks should be bold, original, and brief. To be a part of this new movement and to possibly change the course of the world, email your topic/title to Eliza Wetherill at [ewetherill@cheesesociety.org](mailto:ewetherill@cheesesociety.org) by June 15, and we'll get you on the schedule. Join the movement as presenters Speak Easy and let their (moon)shine!

- **PRP AND PREVENTATIVE CONTROLS (Safe Cheesemaking – Part 2 of 5)**

**Marianne Smukowski**, Wisconsin Center for Dairy Research

Join leading industry experts as they break down the key components of safe cheesemaking in a unique five part series. In part two of five, attendees will leave with an understanding of how to develop food safety plans in line with FSMA and HARPC, the various types of supporting food safety programs, how such programs serve as preventive controls, and the implementation of such programs.

- **OPEN NETWORKING: CHEFS**

Facilitator: **Sara Hill**, Wisconsin Milk Marketing Board

Join this small group to meet fellow chefs, share stories, and network!

## **SATURDAY, JULY 30**

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### **CONCURRENT SESSIONS**

9:00 am – 10:30 am

- **SENSORY 101 (Tasting)**

**Pat Polowsky**, Wisconsin Center for Dairy Research

Flavor is perceived as the combination of both taste (tongue) and aroma (nose). Having a fine-tuned palate is as important as an acute sense of smell when it comes to appreciating cheese. In this session, the tongue's anatomy and its perception of the basic tastes will be explored. Individual tastes will first be examined in water-based solutions and then your palate will be put to the test identifying the basics tastes in various cheeses. If you think you're bitter blind, you'll get the opportunity to test that!

Ticket required; space is limited.

- **REPETITIVE STRESS INJURIES: UNDERSTANDING YOUR PAIN, PREVENTION, AND TREATMENT (General Interest)**

**Dr. Lauren Plum**, 21<sup>st</sup> Century Rehab

**Lois Reichert**, Reichert's Dairy Air

Many of us in the cheese industry suffer through daily pain, be it carpal tunnel syndrome, back pain, heel pain, or other. Our jobs require lifting, standing, and repetitive movements and stress, especially with the small joints of the hand. Dr. Lauren Plum is a physical therapist (DPT) and board certified orthopedic clinical specialist, and she will explore some of the most common disorders/injuries encountered, with an emphasis on home treatment and prevention, and how to know when you need professional help.

- **CREATING PRODUCT MISSIONS THAT LIVE UP TO YOUR COMPANY'S MISSION (Retailer)**

**Sam Mogannam**, Bi-Rite Family of Businesses

**Waverly Aufmuth**, Bi-Rite Family of Businesses

**Liz Martinez**, Bi-Rite Family of Businesses

**Jon Fancey**, Bi-Rite Family of Businesses

As consumers begin to demand more transparency and authenticity increasingly informs their purchasing decisions, how do retailers translate their core values into the products on their shelves? In 2014, San Francisco's Bi-Rite Market wrote a 10-year vision that compelled the creation of a Product Mission with sourcing guidelines. The process considered key differentiators including taste, relationships, environmental responsibility, tradition and craft, resulting in a roadmap to choosing products for our guests based on our guiding principles. Take your product assortment to the next level, and learn how to craft a Product Mission

that embodies your business vision and can be used as a tool for sourcing, staff education, and guest engagement. Make your product live your mission!

- **LEADERSHIP AND CULTURE (General Interest)**

**John Spence**, John Spence, LLC

Culture is a hot topic in our industry for more than just cheesemaking. Culture, when paired with superior leadership skills, can help companies hire and retain the best employees. Learn from John Spence, a renowned thought-leader and business influencer who specializes in leadership and culture cultivation, what it takes to build a productive climate to move your business and employees in a positive and highly productive direction. John will also share the fundamentals and attitudes necessary to be an effective leader and the tools to implement a successful leadership development action plan for improving those skills. Leave this evocative session with essential ideas and takeaways to immediately move into action.

- **DEVELOPING A SANITARY FACILITY (Safe Cheesemaking – Part 3 of 5)**

**Neville McNaughton**, CheezSorce

Join leading industry experts as they break down the key components of safe cheesemaking in a unique five part series. In part three of five, attendees will leave with detailed information that can help them create sanitary facility designs to improve existing facility design and traffic flow, as well as understand what it takes to maintain sanitary facilities and equipment.

- **OPEN NETWORKING: VERY SMALL CHEESEMAKERS**

Facilitator: **Alyce Birchenough**, Sweet Home Farm

Join this small group to meet fellow small cheesemakers, share stories, and network!

- **HOW SWEET ARE YOU? THE SCIENCE OF TASTE (General Interest)**

**Russell Smith**, Dairy Australia

Before you can understand the flavors in food, you need to understand your palate. Join this panel of sensory experts and cheesemakers to find out just how differently we all experience flavors. Your thresholds for tastes on the tongue will be tested, as well as your ability to discriminate between the flavors of very similar cheeses. Then, put this knowledge to the test by tasting a variety of cheeses to determine just how sweet you are!

Ticket required; space is limited.

## **CONCURRENT SESSIONS**

12:15 pm – 1:45 pm

- **BLUES OF THE MIDWEST (Tasting)**

**Mark Johnson, Ph.D.**, Wisconsin Center for Dairy Research  
Moderator: **CJ Bienert**, The Cheese Shop of Des Moines

There are close to 40 blue cheeses made in the Midwest, from very mild to big, bold, and complex. Come and taste award-winning cheeses representing all three milks and learn about their flavors, body and texture, appearance, and mold growth from a blue cheese technical expert. Their stories will come alive as you explore what makes these delicious cheeses so special!

Ticket required; space is limited.

- **FERMENTATION FERVOR WITH SANDOR KATZ (General Interest)**

**Sandor Katz**, Wild Fermentation

Come learn how simple it is to make your own kraut, kimchi, and other fermented delicacies! Learn about the healing qualities and nutritional importance of live-culture ferments, as well as their illustrious history and integral role in human cultural evolution. Empower yourself with simple techniques for fermenting these healthful foods in your home and integrating them into your daily diet. Be a part of the fermentation revival!

- **GOTCHA QUESTIONS: A LOOK AT TECHNICAL INQUIRIES FROM CONSUMERS (Cheesemaker)**

**Pat Polowsky**, Wisconsin Center for Dairy Research  
**Jeanne Carpenter**, Metcalfe's Market

"What are the salt-like crystals I feel when I eat certain cheeses?" "Why does the back of my mouth tingle when I eat this cheese?" "What's the difference between animal and vegetable rennet?" Customers often have technical questions pertaining to cheese that can stump even the most seasoned cheesemonger. The challenge lies not only in answering accurately, but also providing an explanation that is consumer-friendly. The goal of this session is to explore the answers to several often-asked inquiries and provide a framework that allows for answering in a way that consumers will understand.

- **BUSINESS SUCCESSION PLANNING (General Interest)**

**Cathy Durham**, Capital Valuation Group, Inc.  
**Chris Roelli**, Roelli Cheese

It's taken guts, savvy, and sheer determination to make your business a success. You've weathered market swings, outshone the competition, and kept customers satisfied. So what happens when you want to retire or step aside? At its most basic, a succession plan is a documented road map for partners, heirs, or successors to follow in the event of your retirement. In this session, attendees will learn strategies for starting the business succession planning process and hear from a cheesemaker who successfully navigated the process.

- **PATHOGEN BEHAVIOR IN CHEESE (Safe Cheesemaking – Part 4 of 5)**

**Dennis D'Amico, Ph.D.**, University of Connecticut

Join leading industry experts as they break down the key components of safe cheesemaking in a unique five part series. In part four of five, attendees will leave with detailed information about the impact of cheese manufacture and aging on pathogen levels including the roles of temperature, acidity and acidification, salt, moisture/water activity, and novel interventions.

- **OPEN NETWORKING: SHEEP MILK PRODUCERS**

Facilitator: **Veronica Pedraza**, Meadowood Farms

Join this small group to meet fellow sheep milk producers, share stories, and network!

## **CONCURRENT SESSIONS**

2:15 pm – 3:45 pm

- **TASTE THE DIFFERENCE: WHEY-FED CHARCUTERIE (Tasting)**

**Herb Eckhouse**, La Quercia  
**Andy Hatch**, Uplands Cheese  
**Mateo Kehler**, Cellars at Jasper Hill

"This little piggy went to market, this little piggy went to play, this little piggy had roast beef, this little piggy had whey!" Did you know that whey makes a great feedstock for hogs and there's a market for

"Whey-Fed Pork"? Come taste the difference in whey-fed meat from local experts La Quercia, and learn how to set up an on-the-farm whey feeding program from industry experts Uplands Dairy and Jasper Hill. You are certain to leave crying, "Whey, whey, whey, whey!" all the way home.

Ticket required; space is limited.

- **THE MAYTAG STORY (General Interest)**

**Fritz Maytag**, Maytag Dairy Farms

You've experienced the farm first-hand at this year's Opening Reception. Now, hear the pastoral story of how Maytag Dairy Farms came into existence and broke new ground using a recipe for blue cheese developed by Iowa State University.

- **SECOND CHANCE AND OTHER NON-TRADITIONAL EMPLOYEES (General Interest)**

**Kim Wall**, Ma Bensch's Herring Company  
**Justin Lightfoot**, U.S. Attorney's Office, Iowa  
Moderator: **Bob Wills**, Clock Shadow Creamery

Finding good employees is a big challenge for many cheese companies. Many potential workers, including many veterans, are being released from our jails and prisons. These workers face special challenges reintegrating into society and the workforce. And, employers face unique challenges screening applicants and preparing other workers and managers for new employees with colorful and sometimes disturbing histories. In this session, businesses, prisoner advocates, and personnel experts share their experience and advice. Benefits to cheesemakers of a successful program include appreciative employees, diverse perspectives, and contribution to an important social dilemma.

- **ALL CULTURES GREAT AND SMALL (General Interest)**

**Thomas Perry**, Potash Markets

Join DZTA scholarship recipient Thomas Perry as he explores traditional European microbial cultures: their history, their current state, and their future. This presentation will examine cheese microecology today with a reference to its history and a glimpse towards its possible future with a slant towards developing native strains.

- **PRODUCT TESTING, SAMPLING, AND ENVIRONMENTAL MONITORING (Safe Cheesemaking, Part 5 of 5)**

**Kim Bukowski**, Cornell University

Join leading industry experts as they break down the key components of safe cheesemaking in a unique five part series. In the last segment of this series, attendees will leave with knowledge they can put to use including understanding the different types of testing from raw materials to end product, sampling plans they can follow and the ability to interpret results, the importance of environmental monitoring including materials, defining zones and frequency, and corrective actions to proactively remedy problems.

- **OPEN NETWORKING: VERY SMALL RETAILERS**

Facilitator: **Rich Rogers**, Scardello

Join this small group to meet fellow small retailers, share stories, and network!

- **SCHOLAR-IN-RESIDENCE**

**Marc Bates**, Bates Consulting

**Mark Johnson, Ph.D.**, Wisconsin Center for Dairy Research

The Scholar-in-Residence program provides Conference attendees a chance to meet with a professional with in-depth knowledge of the cheesemaking process. Scholars meet one-on-one with cheesemakers to conduct product evaluations and answer questions about their product(s). Participants are encouraged to bring product samples for evaluation. All discussions will be confidential. Companies in the planning stages of a new enterprise are especially encouraged to participate.

Advance registration is required.

- **BUSINESS STRATEGIST-IN-RESIDENCE**

**Jim Gage**, James D. Gage Consulting, Inc.

Considering a new artisan cheese enterprise, a business expansion, or a significant change in the way you run your creamery business? Have you discussed your ideas and strategies with a business professional knowledgeable of artisan cheese markets and enterprises? The Business Strategist-in-Residence program provides Conference attendees a chance to review key business issues with a cheese business professional with broad experience in the industry. Each applicant company will be required to send a short description of their company and critical needs prior to the hour long meeting. All discussions will be confidential. Companies in the planning stages of a new enterprise are especially encouraged to participate.

Advance registration is required.

- **FOOD SAFETY STRATEGIST-IN-RESIDENCE**

**Kerry Kaylegian, Ph.D.**, Pennsylvania State University

Food safety is top-of-mind for all producers, and many people have questions surrounding this important aspect of cheesemaking. The Food Safety Strategist-in-Residence program provides Conference attendees with a chance to review food safety concerns with an experienced food safety professional. Each participant will be required to send a short description of their company and critical needs prior to the meeting. All discussions will be confidential. Companies in the planning stages of a new enterprise are especially encouraged to participate.

Advance registration is required.

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