

Use of the Master's Mark®

The Master's Mark is an exclusive benefit for Wisconsin Master Cheesemakers. The Master's Mark® may be used for marketing and promotional purposes through a licensing agreement with the Wisconsin Milk Marketing Board. To use the mark, the certified Master Cheesemaker must supervise cheesemaking in a Wisconsin plant that continues to participate in the quality assurance program.

This mark may only be used in conjunction with products for which the Master Cheesemaker is certified. A designated committee will evaluate these products on an annual basis.

The Master's Mark® is a trademark of the WMMB and may be used in connection with registered brands owned by the applicant. Other uses will be reviewed on a case-by-case basis by WMMB.



 Wisconsin Center for Dairy Research



Apprenticeship

The Wisconsin Master Cheesemaker® Program is based on a three-year apprenticeship. Each cheesemaker must work in a Wisconsin licensed cheesemaking plant and hold a Wisconsin cheesemaker's license for at least 10 years.

Certification as a Wisconsin Master Cheesemaker is based on a specific natural cheese variety. Each cheesemaker has the option of being certified for two cheeses at one time. For each cheese, the cheesemaker is required to submit cheese samples for evaluation once per year for three years.

During that three-year time frame a designated committee will evaluate the cheese for quality and consistency. Wisconsin Center for Dairy Research staff is available during the apprenticeship to work with cheesemakers on an individual basis.

For more information contact:

Marianne Smukowski
Dairy Safety Applications Coordinator
Wisconsin Center for Dairy Research
1605 Linden Drive
Madison, Wisconsin 53706
e-mail: msmuk@cdr.wisc.edu
608.265.6346

Matt Mathison
Vice President, Technical Services
Wisconsin Milk Marketing Board
e-mail: mmathison@wmmb.org
608.836.8820

www.cdr.wisc.edu

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Wisconsin Master Cheesemaker® Program



*"It's a feeling of pride to be considered a Master Cheesemaker along with some of the best in industry."
Vern Kind, class of 2000.*



Wisconsin Master Cheesemaker® Program



An Exciting Opportunity for Higher Education

When the first class from the Wisconsin Dairy Short Course graduated over 100 years ago, it began a process which set leading standards for cheese manufacture. Cheesemakers took their training to the rolling Wisconsin farmlands and pioneered the techniques from which modern cheese manufacturing methods have grown.

The Wisconsin Master Cheesemaker® Program was established as an advanced education program for experienced cheesemakers through joint sponsorship with the Wisconsin Center for Dairy Research, UW-Extension, and the Wisconsin Milk Marketing Board. In order to be accepted into the program, you must currently be making cheese in a Wisconsin plant and hold a Wisconsin cheesemaker's license for a minimum of ten years. Each Master candidate must participate in the Program's quality assurance component of plant and product inspection.



This program, the only one in the U.S., enhances the quality image of what is already the nation's premier cheesemaking state and the unparalleled standards of Wisconsin cheesemaking.



Making You the Best

The purpose of the Wisconsin Master Cheesemaker® Program is three-fold:

1. Provide a formal sequence of courses that leads to the title of Wisconsin Master Cheesemaker.
2. Add value to cheese because it was made by a "Master Cheesemaker," like those of European tradition.
3. Equip Wisconsin cheesemakers with the knowledge and skills to be competitive in the marketplace both nationally and internationally.

Program Requirements

Must be an active licensed Wisconsin cheesemaker for at least 10 consecutive years before starting the program. Must have completed the Wisconsin Cheese Technology Short Course and an additional course from the following list before being accepted into the program.

Required Courses

- Wisconsin Cheese Technology Short Course
- Wisconsin Cheese Grading Short Course
- Cheese Artisan Course
- Wisconsin CIP Workshop
- Dairy HACCP Workshop

Elective Courses

Choose at least 3 from this list.

- Business and Marketing
- Process Cheese
- Whey Utilization
- Waste Management
- Dairy Chemistry
- Pasteurization & Process Control
- Others as developed and offered

All classes and other program requirements must be completed before the written exam is given at the end of the program.

