

CHEESE MAKING TEMPLATE

CHEESE:

DATE:

Background:

Milk:

Alternative Milk:

Cheese Characteristics

Appearance:

Aroma:

Texture:

Flavor:

Duration—Start to Finish

Making the cheese:

Aging:

Yield:

Ingredients:

Additives:

Brine:

Equipment & Supplies:

Cheese Making Steps:

1. Sterilize all equipment

2.

3.

4.

5.

6.

7.

8.

9.

10.

11.

12.

Tips:

Variations:

Best Use: