

**CHEESEMAKER LICENSURE OPTION:  
COURSEWORK WITH 240 HOURS OF ON-THE-JOB TRAINING  
(Course list current as of January 1, 2010)**

Rules adopted under Chapter ATCP 69 in January, 2003 provided an alternative licensure option for cheesemaker license applicants. This option involves completion of **DATCP-approved courses in 5 specified subject areas** and **at least 240-hours of on-the-job training** in the complete process of cheesemaking while under the direct supervision of a licensed cheesemaker.

The following DATCP-approved courses have been determined to meet the requirements of ATCP 69.02 (3)(e) in each of the following subject areas:

1. Cheesemaking  
UW-Madison "Wisconsin Cheese Technology Short Course"  
UW-River Falls "Cheesemakers Short Course"
2. Production of Safe Dairy Foods  
UW-River Falls "Producing Safe Dairy Products Course"
3. HACCP  
UW-Madison "Dairy HACCP Workshop"
4. Principles of Milk Pasteurization  
UW-Madison "Milk Pasteurization and Process Control School"  
UW-River Falls "Pasteurization Short Course for Operators"
5. Dairy Sanitation  
UW-Madison "Cleaning and Sanitation Workshop"  
UW-River Falls "Sanitation for Farmstead Dairies Shortcourse"

License applicants are required to complete one course in each subject area. Plan carefully. Some of these courses are only offered once per year.

**Website addresses for course information and registration:**

UW Madison <http://www.cdr.wisc.edu/shortcourses>  
UW-River Falls <http://www.uwrf.edu/afs-all/institutes/foodscience/welcome.html>

Documentation of attendance and successful completion of each course from the course provider must be forwarded by the license applicant to DATCP.

See additional requirements for obtaining the license in Chapter ATCP 69, Wisconsin Administrative Code.

### **TAKING THE CHEESEMAKER'S LICENSE EXAM**

All supporting documentation for the 240-hour apprenticeship and approved courses completed must be submitted prior to or with the application for the cheesemaker's license exam. Please allow up to 2 weeks for final review. All requirements must be completed prior to taking the exam.

### **CONTINUING EDUCATION AFTER RECEIVING YOUR CONDITIONAL LICENSE**

Requests for prior approval are highly encouraged to assure acceptability. Continuing education programs may include any of the following:

1. Seminars on cheese safety, quality and grading, provided by a trade association or other continuing education provider.
2. Shortcourses on cheesemaking and grading provided by an accredited university or university-extension service.
3. Other programs approved by the department.

### **RECORDS & DOCUMENTATION**

You are encouraged to submit documentation of attendance and successful completion of all courses and continuing education as you complete them. You are also responsible for keeping copies of your documentation/submissions should any questions arise. We request that you keep all copies for 3 months after you obtain a regular cheesemaker's license that is no longer a conditional license.