A New Future for Vermont's Farmer

VERMONT TECH

INSTITUTE FOR APPLIED AGRICULTURE AND FOOD SYSTEMS

FOOD PROCESSING

ANIMAL HUSBANDRY

PLANT + SOIL SCIENCE

MECHANICAL SYSTEMS

AGRICULTURAL BUSINESS ADMIN

SHORT COURSES

Our convenient courses in agriculture and food systems topics allow you the flexibility to gain valuable knowledge in a short amount of time.

EXTENDED PROGRAMS

Our extended programs will expose you to agriculture subjects in more detail at our complete food loop system on our Randolph Center campus.

DEGREE PROGRAMS

Hands-on, practical experiences in our Diversified Agriculture program will propel you into a career in the food systems industry.

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INSTITUTE FOR APPLIED AGRICULTURE AND FOOD SYSTEMS

"The human soul needs some physical contact with the earth. We have this opportunity, even with short courses, to explore what it is to make food."

—**Dr. Chris Dutton**, Director, Institute for Applied Agriculture and Food Systems

VERMONT TECH

The Institute for Applied Agriculture and Food Systems at Vermont Tech supports students, farmers and agricultural specialists with educational opportunities related to animals, plants, soils, food systems, sustainability, mechanical systems and agriculture business management. These programs teach practical, hands-on techniques in diversified agriculture ranging from vegetable, fruit and berry production to dairy herd management to technical skills such as meat-cutting and welding. Vermont Tech is continually expanding the trainings being offered to meet agricultural workforce needs around the state.

The Institute uses a cooperative education learning model to provide programs that lead participants to high-wage, high-skill employment in the agriculture and food systems industry, and more specifically for workers eligible for training under the Trade Adjustment Assistance (TAA) program. The Institute has partnered with many organizations, government agencies and businesses around the state to provide several high-quality trainings that will help strengthen the agriculture and food systems workforce of Vermont.

In addition to the educational programing offered, the Institute for Applied Agriculture and Food Systems will build a dairy and food processing facility for both college and community use in Randolph Center, Vermont. This processing center will have two production spaces, one to process fluid milk and a second to process, prepare, package and freeze vegetables, fruit and berries. The Institute exists to strengthen Vermont Tech's learning laboratory food loop, where students can see all aspects of functioning agriculture in practice on our campus, from dirt to plant to animal to food processing to dining hall, and then to waste handling, methane digester and back to dirt.

INSTITUTE MISSION

ROOTED IN THE VALUES that all food and fiber production must be science-based and sustainably support the environment over the long term through a full-cycle food system, the Institute provides hands-on learning to students of all ages and backgrounds. Through short, focused courses built around best practices, students are encouraged to develop the skills, knowledge and competency to make an immediate difference as agricultural or food system employees, or as entrepreneurs in those fields.

CONSORTIUM

VERMONT TECH is a member of the Vermont Higher Education Food Systems Consortium. Participating institutions collaborate to create a premier destination for undergraduate, graduate, and professional degree students who want to learn how to advance sustainable and robust food systems.

By pledging to use Vermont as a shared food systems campus, the founding members of this new consortium will offer students a rich array of cross-institutional experiences and strengthen the state's reputation as the national educational leader in innovative food systems implementation.

Green Mountain College, Sterling College, the University of Vermont, Vermont Law School, Vermont Technical College, and the Vermont State Colleges are the founding members of the Vermont Higher Education Food Systems Consortium. The Consortium will work as a team to strengthen Vermont's place as a world-renowned center for food systems training, education, research, and outreach.

GRANT INFORMATION

THIS WORKFORCE SOLUTION was funded by a grant awarded by the U.S. Department of Labor's Employment and Training Administration. The solution was created by the grantees and does not necessarily reflect the official position of the U.S. Department of Labor. The Department of Labor makes no guarantees, warranties, or assurances of any kind, express or implied, with respect to such information, including information on linked sites and including, but not limited to, accuracy of information or its completeness, timeliness, usefulness, adequacy, continued availability, or ownership.

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A FOOD SYSTEMS LAB AT OUR RANDOLPH CENTER CAMPUS

SHORT COURSES: AN INTENSIVE EXPERIENCE

DURING 2014, the Institute will offer a series of short courses focusing on every aspect of the food system. The food processing courses are designed to teach farmers and aspiring farmers how to increase the profitability of food by processing it into cheese, yogurt, liquor, beer, sausage, honey products and more. Each of these courses includes food safety, science, production and cash flow analysis components, and every program will connect students with Vermont's best food entrepreneurs. Additional courses cover topics in animal husbandry, plant and soil science, mechanical systems, and agriculture business administration methods.

EXTENDED PROGRAMS: STAY LONGER, LEARN MORE

THIS YEAR the Institute is offering two extended programs with the Summer Diversified Agriculture Program and the Digester Operation Certificate. Each program will take place at the Randolph Center campus and will utilize different aspects of Vermont Tech's farm system for learning. The six-month Digester Operation Certificate program will expose students to the mechanics and practices for operating an anaerobic digester. The seven-week Summer Diversified Agriculture Program is an intensive course offering hands-on practical experiences in agriculture. Students will be exposed to and work on Vermont Tech's organically managed vegetable farm and working dairy operation.

DEGREE PROGRAMS: DIVERSIFIED AGRICULTURE

TAKE YOUR EDUCATION to the next level and pursue a degree in Diversified Agriculture at Vermont Tech. This four-year Bachelor of Science program combines animal, plant and soil sciences with the knowledge and understanding of business and management. Emphasis is placed on the use of synergistic biological processes to foster a reduction in the need for nonnatural substances in order to increase the use of renewable energy technologies. Graduates of this program are well prepared for careers in the food system and are able to manage small farms with diverse operations such as dairy, livestock (e.g., beef, sheep and goats), succession grazing, vegetable and greenhouse production, and maple sugaring.

SHORT COURSES

ANIMAL HUSBANDRY

BEEF PRODUCTION
June 2 – 13, 2014
Tuition and Fees: $1,200
This course addresses marketing and price-making forces; the biological cycle of the beef cow; beef genetics; the application of genetic principles to beef herd breeding programs; reproductive management of cows, bulls, and heifers; principles of nutrition; animal health; and facilities for handling beef cows.

SKILLED BUTCHERS AND MEATCUTTERS: FOOD SAFETY AND SANITATION
June 9 – 11, 2014
Tuition and Fees: $375
This first course of the Skilled Butchers and Meatcutters program covers all aspects of sanitation, including inspection, quality control, diseases, and meat plant requirements. Completion of this course will lead to ServSafe certification.

SKILLED BUTCHERS AND MEATCUTTERS: POULTRY PROCESSING
June 16 – 19, 2014
Tuition and Fees: $500
This course is designed for the beginning student and provides an understanding of the workings of a poultry processing facility. Upon completion of the course, students will be able to identify and demonstrate the appropriate steps in processing poultry, from humane handling to packaging and labeling.

SKILLED BUTCHERS AND MEATCUTTERS: MEAT PROCESSING AND MERCHANDISING
June 23 – 26, 2014
Tuition and Fees: $500
In this course, students will learn about processing red meat and will identify critical points of inspection in the process. Students will identify and demonstrate primal and sub-primal cuts of beef, lamb, and pork and become familiar with boning and cutting red meat for retail. Students will also learn about packaging, labeling, and storing red meat.

SKILLED BUTCHERS AND MEATCUTTERS: MEAT PROCESSING AND FABRICATION
July 7 – 10, 2014
Tuition and Fees: $500
Students will learn the safety and hygiene involved in the breakdown and setup of meat processing equipment. At the end of the course, students will be able to break down wholesale cuts of beef, pork, and lamb and will also understand meatcutting terminology. Upon completion of this course, students should have a working knowledge of the importance of safety and sanitation and should understand regulations pertaining to the proper storage and handling of red meat.

ANIMAL REPRODUCTION AND GENETICS
September 5 – October 3, 2014
Tuition and Fees: $2,000
This course is designed to acquaint students with both basic and applied concepts of reproduction in farm animals. Students will be able to understand the principles behind reproductive manipulation, develop a reproduction plan for livestock, and choose a program for genetic improvement.

PASTURE MANAGEMENT
July 14 – 25, 2014
Tuition and Fees: $1,100
Learn the practical and theoretical application of Management-Intensive Grazing techniques as well as the economic, social, and environmental benefits for grazing systems.

ORGANIC DAIRY PRODUCTION
November 10 – 21, 2014
Tuition and Fees: $1,200
Understand the practical and theoretical aspects of organic dairy production as applied to a commercial-scale operation.

FOOD PROCESSING

BREWING: SCIENCE, SAFETY, SENSORY AND SKILLS
May 12 – 18, 2014
Tuition and Feesn: $1,500
Students will be trained in the practical and comprehensive techniques and principles governing the brewing of quality craft beer and the science of fermentation. Students will develop an understanding of the management of brewing beer and the technological and biochemical aspects of the brewing process, including raw materials, malting, brewing, fermentation, safety, and finishing.

CRAFT DISTILLING AS A PROFESSION: THE VERMONT EXPERIENCE
May 19 – 30, 2014
Tuition and Fees: $2,500
This course will focus on the production of high-quality spirits from local ingredients, how to bring these spirits successfully to market, the details of licensing, environmental concerns, permits and reports for the TTB, safety, and quality control. Lectures, labs, visits from experts, demonstrations, and hands-on experience at distilleries will also be part of the course.

WILDCRAFTING
June 9 – 13, 2014
Tuition and Fees: $700
Students will learn the concept, ethics, historical uses and environmental impact of collecting wild and introduced plants and mushrooms while also learning the correct techniques of botanical identification, as well as harvesting, handling, and marketing, including state and federal regulations. A total of 10 wildcrafted items will be covered in the course.

ESSENTIAL PRINCIPLES AND PRACTICES OF CHEESEMAKING
June 25 – 29, 2014
Tuition and Fees: $1,500
Learn how to make cheese! This five-day workshop is a comprehensive practical and technical guide to cheese technology and the principles governing the quality of cheese. During this intensive course, participants will learn the fundamentals of cheesemaking as well as quality control practices and useful considerations in starting a small-scale cheesemaking business.

WILD MUSHROOM GATHERING
July 7 – 11, 2014
Tuition and Fees: $700
Take your senses into the woods and learn the concept, ethics, historical uses and environmental impact of collecting wild and introduced mushrooms, and the correct techniques of botanical identification. Harvesting, handling, marketing, and an overview of state and federal regulations will also be covered.

YOGURT PRODUCTION
July 14 – 18, 2014
Tuition and Fees: $850
Learn the food safety issues, fermentation science, and specific hands-on methods of yogurt production. Additional information about Vermont and federal laws applicable to making yogurt will be addressed, and students will build cash flow worksheets useful for planning a yogurt production business.

HONEY PRODUCTION
July 21 – 25, 2014
Tuition and Fees: $700
This course will cover the history and biology of beekeeping; the threats, perils, and diseases of bees; and the equipment necessary for beekeeping, including its assembly. Honey processing and the marketing, economics, and food safety aspects of honey production in Vermont will also be included in the curriculum.

MAPLE INSTALLATIONS
November 17 – 21, 2014
Tuition and Fees: $850
Update your sap-collecting system and maximize your sugar-bush production. This course will cover the planning and installation of a modern pipeline vacuum sap-harvesting system. Students will prepare a sugar-bush for pipeline installation, design the layout for a pipeline system, install main lines, and install laterals for efficient sap harvest.

HARD (& ICE) CIDER
September 19 – 21, 2014
Tuition and Fees: $900
Learn the science of making quality craft cider at the commercial scale and receive an overview of the industry economics. During the course, students will visit orchards around Vermont and hear lectures from guest speakers in the field. Each student will make a batch of his or her own hard cider to take home.

COLD CLIMATE VITICULTURE SERIES: GRAPE SCIENCE
October 14 – 16, 2014
Tuition and Fees: $450
Take your grapes to the next level. This fall session in the Cold Climate Viticulture Series will cover grape chemistry, harvesting, and basic wine processing.

JAN–DEC 2014

COLD CLIMATE VITICULTURE SERIES: WINE SCIENCE

January 6 – 8, 2015
Tuition and Fees: $400
Broaden your skills from grape growing to wine production. This winter session in the Cold Climate Viticulture Series will cover basic wine chemistry, nutrition, stability, and analysis.

PLANT + SOIL SCIENCE

COLD CLIMATE FRUIT AND BERRY PRODUCTION

February 18 – 20, 2014
Tuition and Fees: $350
Study the science and methodology behind fruit and berry production in this three-day, hands-on intensive course. Learn the requirements for site selection and soil health, along with pest and disease prevention methods and pruning techniques for apples, blueberries, strawberries, raspberries, plums, and pears.

COLD CLIMATE VITICULTURE SERIES: VINEYARD OPERATIONS

April 15 – 17, 2014
Tuition and Fees: $400
This spring session in the Cold Climate Viticulture Series will cover site selection, varietal selection, site preparation, planting, trellis construction, winter pruning, weed control, and cover cropping.

COLD CLIMATE VITICULTURE SERIES: GRAPE PESTS, DISEASES, AND VINEYARD CANOPY

June 3 – 5, 2014
Tuition and Fees: $450
This summer session in the Cold Climate Viticulture Series will cover pest and disease control, integrated pest management, and canopy management by cluster and shoot thinning.

SMALL GRAIN PRODUCTION

August 4 – 15, 2014
Tuition and Fees: $1,200
Students will learn the history and biology of small grain production in Vermont and will have a practical understanding of and experiences with all aspects of production, harvest, storage, safe utilization, and the economics of small grain production.

MECHANICAL SYSTEMS

ENGINE DIAGNOSTICS AND REPAIR

August 25 – September 12, 2014
Tuition and Fees: $1,500
A comprehensive study of the theory, construction, design, and repair of the internal combustion engine, this course will cover engine classification; power and torque development; engine performance parameters; and mechanical design and failure analysis. Students will gain an understanding of engine performance diagnostic procedures and mechanical repair and overhaul procedures through the lecture and laboratory components of the course.

SURVEYING

June 2 – 20, 2014
Tuition and Fees: $1,500
Learn fundamental surveying principles and methods, including the measuring of distances, angles, and differences in elevation, and gain instruction and practice in the care and use of equipment. Areas covered include bearings; cross sections and profiles; note keeping; computations and field practice relating to traverses; an introduction to geodetic surveying; the basics of construction surveying; and the adjustment of surveying instruments. 2D and 3D coordinate transformation will also be introduced.

ENGINEERING AND SURVEYING COMPUTER APPLICATIONS

July 7 – 25, 2014
Tuition and Fees: $1,500
Develop a working knowledge of how to use computers for civil and environmental engineering technology. No prior computer training is required. The course is designed to introduce the student to the computer and its operating system in conjunction with lab assignments in the use of CAD.

PREVENTIVE MAINTENANCE

October 6 – 31, 2014
Tuition and Fees: $1,500
Gain an understanding of the development and administration of preventive maintenance programs. Topics include PM schedules; types of service; record keeping; out-of-service vehicles; winterizing; coolants and additives; oil and lubricants; analysis and additives; contamination control; and track maintenance.

COURSE REGISTRATION

This list represents a selection of courses the Institute for Applied Agriculture and Food Systems will offer in 2014.

Full course descriptions and registration information can be found on our website at

www.vtc.edu/agricultureinstitute

For more information, call

+1.802.728.1677

SUSPENSION AND STEERING

November 3 – 21, 2014
Tuition and Fees: $1,500
Understand the theory, construction, and design of vehicle steering and suspension systems. Emphasis is placed on the geometry of links and levers; vehicle suspension requirements; vehicle handling and dynamics; and the diagnosis of suspension problems.

FARM BUILDINGS

December 1 – 12, 2014
Tuition and Fees: $1,100
The course includes information on farm construction practices and materials and also introduces methods of planning for a building environment, services, utilities, and waste management. On-farm energy use and production will also be discussed.

AGRICULTURAL BUSINESS ADMINISTRATION

THE ORGANIC FARMER'S BUSINESS COURSE

March 5, 2014
Tuition and Fees: $70
Learn how to make your vegetable production more efficient, better manage your employees and finances, and turn a profit. This course will cover profit centers, farm planning and analysis, efficient farm office management, key financial statements, employee management, and financial tips for success. This one-day course will include three parts: lecture, group work sessions, and demonstration.

SUSTAINABLE VEGETABLE PRODUCTION

March 31 – April 4, 2014
Tuition and Fees: $635
This course will study farm business planning, crop planning and production, financial record keeping and analysis, marketing and soil health, and fertility using organic methods. Students will take a holistic view of business development and farm profitability and examine effective crop planning methods, compare direct and wholesale markets while considering efficiencies and productivity, and learn elements of successful marketing plans. An understanding of preventive value in maintaining healthy soil by utilizing cover crops, performing and interpreting soil tests, calculating side-dressing rates, and weed control methods will also be covered.

MEET MEMBERS OF OUR FACULTY

MIMI ARNSTEIN

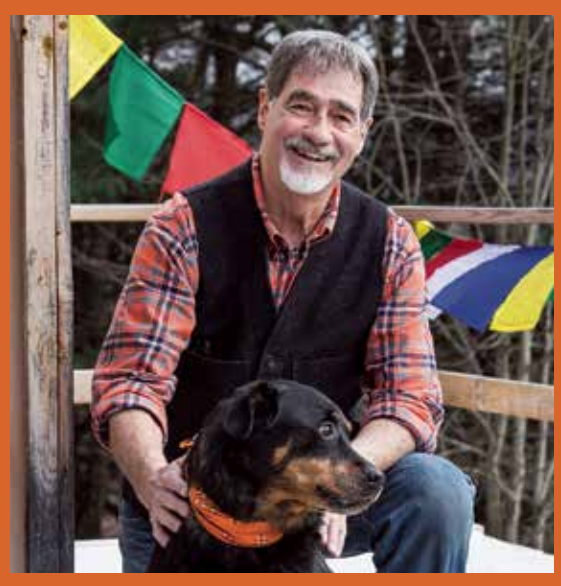
In 2003, Mimi Arnstein founded Wellspring Farm, a five-acre certified organic, diversified vegetable farm serving 160 farm share members and wholesale accounts in central Vermont. Since then she has gone on to provide business consulting assistance to farms, has mentored beginner farmers, and has presented to the Vermont legislature, governmental organizations, trade associations, business development programs, and university classes. Mimi teaches about the personal trials and tribulations of starting and managing a small-scale farm. She has extensive expertise in greenhouse and field production, business planning, soil management, small-scale mechanization, record keeping, marketing and media relations, employee management, and alternative land leases.

MONTSERRAT ALMENA-ALISTE

Dr. Montserrat Almena-Aliste (Montse) has over 20 years of experience working with cheesemakers and professionals worldwide to improve the quality of artisan cheeses. Her areas of expertise include multiple aspects involved in the quality of cheese, from milk and cheesemaking technology to composition of the green cheese, ripening, and the sensory profile of the finished product. Montse works closely with the American Cheese Society and other institutions to support high-quality cheeses, and her work has promoted the growth and strength of artisanal cheeses in the US. After more than 10 years working at the University of Vermont teaching over 150 cheesemaking workshops and sharing her technical expertise with hundreds of cheesemakers, Montse is starting her own cheese consulting company, providing a broad range of services and technical expertise (from high-quality cheesemaking programs and customized training to sensory services, QC, and R&D assistance).

BRENT BEIDLER

Brent Beidler and his wife, Regina, have owned and operated a pasture-based dairy farm in Randolph Center, Vermont, since 1998. The farm has been certified organic since 2000. Intensively managed pastures are foundational to the all-grass forage diet that the 40-milking-cow herd is fed. In the past ten years, the farm has added a grain-growing enterprise. Wheat and spelt crops are grown and milled on the farm for local flour markets. Brent received formal education in agriculture at the University of Vermont and decades of informal hands-on learning while farming. Brent is deeply committed to the promotion of sustainable agriculture practices that will serve farmers and communities well into the future. Brent will be teaching Small Grain Production. .



DUNCAN HOLADAY

Duncan Holaday is one of the pioneers of the micro-distillery movement in the US. He is owner and distiller at Duncan's Idea Mill, which produces Dunc's Mill Rum. He founded Vermont Spirits and created Vermont Spirits Gold and White vodkas from maple sap and milk sugar. He has since designed equipment and layout and has developed products for five distilleries, including Caledonia Spirits and Appalachian Gap Distillery in Vermont. He is a maple farmer and craft distiller who makes all the alcohol for his products from scratch. Duncan has an M.A. in anthropology from Cornell and a Ph.D. in communications from the University of Pennsylvania. In the nineties, he helped found the School of Communication Studies in Singapore and co-edited the Asian Communication Handbook (in press). His chapter on Malaysian aboriginal studies ties his various interests together, concluding that the craft spirits and farmers' market movements in Vermont can serve as models for revitalization of marginal communities in Malaysia and elsewhere. He lives with his wife, poet Chin Woon Ping, in Barnet, Vermont.

NOVA KIM

Nova Kim and her partner, Les Hook, bring a wealth of information from over 80 years of combined wildcrafting knowledge and experience working with forest resources in the Northeast, South, and Rocky Mountain regions. Both are longtime gatherers and spirited educators, whether at the Smithsonian, the Terra Madre conference in Italy, IWEMM-7 in Guatemala, or Vermont's various educational institutions. They have been featured in numerous books and articles, including articles in the NY Times Magazine, The New York Times, New York Magazine, Village Voice, Green Living Journal, Yankee Magazine, Vermont Life, and others. They have also been featured guests on programs as diverse as VPR's Vermont Edition and NPR's Splendid Table.

JOHN McCANN

John McCann is the co-owner and winemaker of North Branch vineyards in Montpelier, Vermont. John is a Vermont Tech and University of Vermont engineering alumnus and graduated in 1992 and 1998. After graduation, John moved to Santa Maria, California, and worked as an aerospace engineer with the Boeing Company. John developed his passion in viticulture and enology while living amongst vineyards and wineries. In 2004, he moved back to Vermont and continued his work in the aerospace industry while pursuing his dream. In 2007, John established North Branch Vineyards, a small winery that lies beside the North Branch River in Montpelier, producing unique wines using locally and regionally grown grapes.

STEVE PARKES

Steve Parkes is the owner and operator of Drop In Brewery in Middlebury, Vermont. He is an industry figure and has been a regular speaker at the National Craft Brewers Conference and the National Brewpub Conference. He is a judge for the Great American Beer Festival and World Beer Cup and has hosted the Institute of Brewing Studies "Ask the Expert" Q&A forum in the past. He is a former member of the IBS troubleshooting committee and the National Board of Advisors. Steve was the technical editor of the highly successful BrewPub Magazine and a contributing columnist to American Brewer Magazine and All About Beer Magazine. He has contributed material to and served as a technical editor for several brewing textbooks published by the Brewers Association. He has served as chairman of the Northern California section of the Master Brewers Association of the Americas and as technical chair in the California and New England sections. In 2009, the Brewers Association awarded Steve the Russell Schehrer Award for Innovation in Craft Brewing, the industry equivalent of a Hall of Fame.

MOLLY WILLARD

Molly Willard graduated from the University of Vermont with a degree in botany and received a master's degree in place-based education. She currently manages Vermont Tech's organic vegetable fields and assorted small berry operations and is an experienced educator. Molly and her family own and operate a vegetable, small berry, and maple syrup farm in Peacham, Vermont.

DIGESTER OPERATION CERTIFICATE PROGRAM

Learn how to manage and operate an anaerobic digester during a six-month training program at Vermont Tech. Students in this program will work daily with the digester operator to ensure the smooth and efficient operation of the anaerobic digester at our Randolph Center campus. Activities include monitoring digester performance and adjusting digester operation, coordinating and executing logistics of feedstock and effluent, adjusting digester diet, collecting data, and interacting with the staff. Upon completion of the certificate program each student will have gained the skills necessary to understand the mechanics and operation of a digester system, as well as other areas such as permitting, regulatory compliance and record keeping.

This program has rolling admission, with 2014 start dates available in March, June, September and December.

SUMMER DIVERSIFIED AGRICULTURE PROGRAM

Vermont Tech's Summer Diversified Agriculture Program is an intensive study of sustainable agriculture methods backed by science. The program offers hands-on practical experiences in business management planning, vegetable/fruit crop management, poultry and dairy husbandry, and service learning experiences on Vermont farms. Throughout the program students will work on Vermont Tech's organically managed vegetable farm and working dairy operation. Students will have the option to earn specific certifications with expert faculty and staff and a total of six credits: three in Agricultural Techniques and three in Vegetable Crop Management and Production. In addition, students will be exposed to various agriculture management and business techniques, including direct marketing, CSA model and wholesale. Participants in this program will gain a greater knowledge of the operation and management of a sustainable, diverse farm.

The program will run from June 23-August 14, 2014, with registration closing June 9, 2014.

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ESSENTIAL PRINCIPLES AND PRACTICES OF CHEESEMAKING

June 25–29, 2014

THIS FIVE-DAY PROGRAM is a practical and comprehensive technical guide in cheese technology and the principles governing the quality of cheese. During this intensive course, participants will learn the fundamentals of cheesemaking, quality control practices and useful considerations in starting a small-scale cheesemaking business. The course, led by Dr. Almena-Aliste, an international cheese technologist and former instructor/program developer of VIAC programs, is structured in three main sections. The first section focuses on the chemistry of milk and the different aspects defining the quality of cheesemaking milk. The second part describes the principles of cheesemaking and the different families of cheese, and also includes comprehensive hands-on demonstrations in making three different cheese styles: a fresh acid-coagulated, a bloomy rind variety and a semi-hard cheese. Finally, the last section of the program will focus on how to monitor and control the fundamental factors driving the quality of the product. All the cheesemaking exercises will be performed by Canadian master cheesemaker Marie-Chantal Houde and will be hosted at the facilities of Neighborly Farms, an organic Vermont farm producing award-winning cheeses. At the end of the program students will also have the opportunity to get a private tour of Neighborly Farms and to learn, from Linda Dimmick, owner and cheesemaker of Neighborly Farms, the main challenges and rewards of being a farmer and a cheesemaker.

INSTRUCTORS:
Dr. Montserrat Almena-Aliste
Dairy Technologist and President of Green Mountain LACTEUS International

Marie-Chantal Houde
Master Cheesemaker and President of La Nouvelle France

With the special collaboration of
Linda Dimmick
Owner and Cheesemaker of Neighborly Farms

TUITION: $1,500

REGISTRATION IS OPEN FOR 2014

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