THE WORLD OF CHEESE: FROM SERENDIPITY TO TERROIR

MOSHE ROSENBERG, UC DAVIS FOOD SCIENCE AND TECHNOLOGY

Date: Thursday, August 11, 2011

Time: 5:30 No-host bar. Program begins at 6:00 p.m.

Cost: $10 includes cheese tasting.

Location: Tahoe Center for Environmental Sciences, 291 Country Club Drive, Incline Village, Nevada

Dr. Rosenberg received his B.S., M.S. and D.S. (Food Engineering and Biotechnology) and is the former Deputy Director-General and CTO of the Tel-Joseph Creameries, the major cheese manufacturing company in his native Israel, where he oversaw the manufacturing of more than 50 cheese varieties on a daily basis. He joined the Department of Food Science and Technology at UC Davis in 1990 and instructs milk processing and cheese making courses both nationally and internationally.

Cheese making has evolved over 9,000 years to become a unique and complex technology enabling more than 2,000 different cheeses.

Although cheese making is an ancient art, modern cheese production relies on the application of cutting-edge science and state-of-the-art fermentation technologies. If cheese was developed today, it would be hailed as a triumph of biochemistry.

Modern cheese making depends on the wise application of enzymes and microorganisms, complex fermentation approaches, sophisticated engineering and a dynamic series of biochemical cascades during cheese ripening (aging). A great diversity of cheese is produced from the same raw materials. The attributes of cheese are dramatically influenced by the climatic, geological and agricultural characteristics of the region. Cheese Terroir provides unique cheeses from specific regions.

Taste a broad array of cheeses produced all over the world and discover the (almost) magical way by which milk is transformed into a rich spectrum of cheeses differing in their flavor, aroma, texture and appearance.

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