

Chapter Ag 6

BUTTERMAKER'S AND CHEESEMAKER'S LICENSES

Ag 6.01 Buttermaker, qualifications for license

Ag 6.03 License displayed

Ag 6.02 Cheesemaker, qualifications for license

Ag 6.01 Buttermaker; qualifications for license. (1) EXPERIENCE. Applicants for a buttermaker's license under s. 97.17, Stats., shall present satisfactory proof of not less than 2 years of experience in actual buttermaking operations as a helper or apprentice. An applicant who has completed a 3 months course in buttermaking at an approved college of agriculture may, upon due certification, be approved as meeting the 2-year experience requirement with only one and one-half years experience in actual buttermaking as a helper or apprentice. An applicant who has completed a 4-year course in dairy industry at an approved college of agriculture may, upon due certification, be approved as meeting the 2 year experience requirement with only 12 months experience in actual buttermaking as a helper or apprentice.

(2) KNOWLEDGE. Every applicant for a buttermaker's license shall be able to demonstrate a practical working knowledge in:

- (a) The testing of milk and cream bacteriologically, for sediment, for acidity and related matters.
- (b) The grading of milk and cream.
- (c) The analysis of butter for composition.
- (d) The judging of actual samples of butter
- (e) The fundamentals of pasteurization.

(3) EXAMINATIONS. Every applicant for a buttermaker's license shall be required to satisfactorily pass written and oral examinations covering, among other things, at least the following:

- (a) The laws relating to buttermaking, the legal standard of composition, minimum sanitation requirements, labeling and related matters.
- (b) The fundamentals of buttermaking, including:
 1. Preparation and care of equipment;
 2. Composition control;
 3. Preparation and use of starter;
 4. Pasteurization of cream;
 5. Problems of acidity control;
 6. Common butter defects and methods of overcoming them;
 7. Yeast, mold, and bacterial control methods.

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(c) The arithmetic problems of practical dairying that may be concerned with overrun, spillage, losses and dairy product values.

History: 1-2-56; am. (1), (2) (intro.) and (d), (3) (c), r. and recr. (3) (b) and r. (3) (d), Register, January, 1985, No. 349, eff. 2-1-85.

Ag 6.02 Cheesemaker, qualifications for license. (1) EXPERIENCE. Applicants for a cheesemaker's license under s. 97.17, Stats., shall furnish proof of:

(a) The requisite ability and skill in the making of cheese; and

(b) The equivalent of a creditable record, experience, apprenticeship or period of training of 18 months in a cheese factory, including a minimum of one month experience in the complete process of cheesemaking. The department may consider, as the equivalent of 6 of the 18 months experience, the completion of an approved short course in cheesemaking at the college of agricultural and life sciences of the university of Wisconsin or an equivalent course from another college or university, or an associate degree in a dairy related course of instruction at a school of vocational, technical and adult education. An applicant who has completed a 4-year course in a dairy industry major at an approved college or university, may, upon due certification, be approved as meeting the 18 months experience requirement with 6 months experience as an apprentice cheesemaker.

(2) **KNOWLEDGE.** Every applicant for a cheesemaker's license shall be able to demonstrate a practical working knowledge in:

(a) The testing of milk bacteriologically and for sediment, acidity, and related matters.

(b) The grading of milk and milk ingredients.

(c) The analysis of cheese for composition.

(d) The judging of actual samples of cheese.

(e) The fundamentals of pasteurization.

(3) **EXAMINATION.** Every applicant for a cheesemaker's license shall be required to pass a written examination covering at least the following:

(a) The laws relating to cheesemaking, including legal standards and requirements related to composition, sanitation, labeling and related matters.

(b) The fundamentals of cheesemaking, including:

1. Preparation and care of equipment;
2. Composition control;
3. Preparation and use of starter;
4. Pasteurization of milk;
5. Problems of acidity control;
6. Common cheese defects and methods of overcoming them; and
7. Yeast, mold and bacterial control methods.

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(c) The arithmetic problems of practical dairying that may be concerned with plant operations, including problems related to spillage losses and dairy product values.

History: 1-2-56; am. (1), r. and rec. (2), cr. (3), Register, January, 1985, No. 349, eff. 2-1-85.

Ag 6.03 License displayed. Each buttermaker's and cheesemaker's permit or license shall be conspicuously displayed at the factory where the permittee or licensee is engaged in the licensed activity or employed.

History: 1-2-56; am. Register, January, 1985, No. 349, eff. 2-1-85.