

The Michael Landis Professional Cheese Handler Course

Introducing the Professional Cheese Handler Course, the essential basic cheese handling and selling course, featuring the 6 of the most important skills and knowledge that anyone that handles cheeses must know.

GOALS OF THE COURSE

Specialty cheese is one of the fastest growing categories in the Deli and there has been continued growth and expansion with the European and American Artisan cheese producers. With cheese retails exceeding \$ 40.00 a pound for some of the most sought after cheeses, it has become increasingly important to have a staff trained on understanding the basic differences in specialty cheeses along with proper handling and storage of these cheeses.

PROFESSIONAL CHEESE HANDLER (PCH)

Each of these skills are reinforced though self-study and a hands on session, followed by a review and exam to obtain mastery of the knowledge and skills required.

1. Sanitation
2. Cheese Handling & Storage (FDA Guidelines)
3. Understanding and Handling Defects in Cheeses
4. Understanding and Handling Mold in Cheeses (FDA Guidelines)
5. Understanding, identifying and describing the Basic Cheese Families
6. Cheese Merchandising

Each of the chapters are designed with goals for each section, knowledge reviews and a final quiz

KEY FEATURES

- Self-Study Guide with 6 Chapters and end of chapter knowledge reviews
- 6 Knowledge Reviews with 1 final Quiz
- Professional Cheese Handler Certificate

OPTIONAL COURSES

- 3 hours of Instructor guided class (replaces self Study)
- 6 hours of instructor lead classroom review session with hands on Cheese Tasting session

COST

Self-Study guide & quiz \$ 25.00

3 Hour Instructor Guided Class \$ 99.00 (Min 10)

6 Hour Instructor Guided Class \$ 295.00 (Min 10)