

Course Title: The History, Culture and Science of Cheese: A Tasting Journey

Course Code: FD 02 W

Instructor Names and Bio: Liz Thorpe and Zoe Brickley

Liz Thorpe, Founder, The People's Cheese

Liz Thorpe is a 20-year veteran of the cheese industry, author of two books, and a leading expert on cheese. She was vice president of Murray's Cheese in New York, overseeing the company's national expansion. As the founder of consulting company The People's Cheese, Thorpe has worked with Amazon Fresh, CONO USA, and Major Food Group. She has appeared on *The Kelly Clarkson Show* and has been featured on Epicurious.com.

Zoe Brickley, Lead Educator, Jasper Hill Farm

Zoe Brickley began her cheese career as a cheesemonger and cave manager at Murray's Cheese in New York. In 2009, she joined the team at Jasper Hill Farm, where she directs its communications, ecommerce, and creative work. She is an American Cheese Society Certified Cheese Professional and Sensory Evaluator.

Class Sessions and Recording

Meeting days and times: Thursday, 4PM PST

Meeting location: Zoom

The class sessions will be recorded but live participation is strongly encouraged, especially for the second half of class when we will be conducting interactive cheese tastings.

Course Features

- Live session
 - o Lecture and tastings with some Q&A
 - o Interaction and active participation welcomed and encouraged
- Assignments & Coursework
 - o Assignments and course materials posted in Canvas
 - o Weekly discussion/Q&A board in Canvas which will be monitored/responded to
 - o Students are required to submit one final project for credit

Course Summary

No prior knowledge is required for this course, though students will greatly benefit from an open mind and palate! Anyone interested in cheese and food, wine and beer more broadly will find much to learn and the level of detail we will provide will also

be beneficial to any cheese industry professionals, particularly those looking to take the CCP exam. While we will explore the fundamentals of cheesemaking and how it influences flavor and texture this is not a cheesemaking class.

**Please see course page for full description and additional details.*

Grade Options and Requirements

- No Grade Requested (NGR)
 - o This is the default option. No work will be required; no credit shall be received; no proof of attendance can be provided.
- Credit/No Credit (CR/NC)
 - o Students must satisfactorily complete a final project.

**Please Note: If you require proof that you completed a Continuing Studies course for any reason (for example, employer reimbursement), you must choose either the Letter Grade or Credit/No Credit option. Courses taken for NGR will not appear on official transcripts or grade reports.*

Textbooks/Required Materials

Cheese will be required for each week's class. We will provide a shopping list for students and for some weeks will have the option for students to order a box of cheese to be sent to their home/business.

All readings will be provided on Canvas, but we encourage students to consider purchasing the books most often referenced:

- *The Book of Cheese* by Liz Thorpe
- *Cheese and Culture: A History of Cheese and Its Place in Western Civilization* by Paul Kindstedt

First Assignment

Prior to our first class, students should complete the Paul Kindstedt reading and 3 required videos listed in Canvas.

Tentative Weekly Outline

Each week will follow the same pattern:

Prior to the Thursday live class students should purchase their cheese (using shopping lists provided on Canvas) and complete the required reading(s) and video(s). These assignments should take no more than an hour but are crucial context before attending live class.

Each class will be 75 minutes long, including an optional 15 minute Q&A at the end. Class will begin with a lecture summarizing and coalescing the information provided in the readings/videos. These lectures will last 20-30 minutes (except for Week 2 which is our most technical week and will include a 50 minute lecture). If students need to miss class this is the best time as you can watch recorded lectures after class.

The second half of live class will be devoted to small group break-out tastings followed by a tasting recap from Liz/Zoe. These will last 30-40 minutes (except for Week 2 which will include a 10 minute tasting).

The final 15 minutes class are considered optional but are devoted to dedicated Q&A at a deeper level than what we can field during the lecture/tasting.