

SAMPLE SUMMARY REPORT 1

SUMMARY REPORT CLASS VISIT TO CEDAR GROVE FARMHOUSE CHEESE PLANT

1. **PREPARED BY:**

Alice Fitzgerald, L.C.V.P. Student

2. **AIMS OF VISIT:**

- to investigate a local enterprise as part of my LCVP Link Modules
- to learn about the management of a milking sheep flock and the production of cheese
- to apply what I learned to Agricultural Science and Home Economics

3. **OVERVIEW OF VISIT:**

The Farm

The Burke family operates this cheese production unit on their farm. The milk from their flock of 84 pedigree Friesland ewes produces approximately 5 tons of cheese annually.

Introduction to Tour

Mr. Burke started the tour by welcoming the class to his farm and firstly explained how the lambs are reared in a specially designed self-feed system where they are fed and have water ad-lib. When they reach 40kg they are sold to a local butcher.

The Milking Parlour

He then brought us to the custom built milking parlour where we observed the ewes being milked. Milking takes place twice daily and ewes are milked for 10 months of year. The milk passes through a milk line where it is pasteurised before entering the cheese vats.

Cheese Production Area

Mrs. Burke then brought us into the cheese production area. As part of hygiene regulations we were required to wear protective clothing and stand on a viewing gallery. She then explained how the cheese was made.

- The pasteurised milk is pumped into cheese vats where vegetarian rennet and starter culture is added.
- When the milk sets, it is cut and gently stirred.
- Temperature and acidity are carefully controlled to allow the curds to develop. The whey is run off.
- The curds are placed in suitable containers before curing.
- After curing they are stored in cheese stores where temperature and humidity are carefully controlled.
- The longer the cheese remains in these stores the stronger the flavour.

End of Tour

We were then offered a taste of finished product after which a member of our class thanked the Burke family for a very interesting and informative tour.

4. CONCLUSIONS:

I enjoyed my visit and feel the aims of the visit were achieved

- I learned about how a small food producing company is run.
- I was given a first hand account of the management of a milking sheep flock and an alternative way to rear lambs. I can now apply this information to my Agricultural Science course.
- I discovered how cheese is made. I can apply this information to my Home Economics course.

5. RECOMMENDATIONS:

I feel we got too much information in such a small time. I would have liked if we were given a brochure containing this information at the end of our visit. I would recommend this visit to any student who is considering a career in farming or food science.