

Return of the OSU Cheese

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Once upon a time....

- OSU dairy plant produced milk, butter, cheese, and ice cream for campus.
- OSU provided practical training in the production of dairy products.
- Most/many “old timers” at Oregon dairy plants received their training at OSU.

And then....

40 years of darkness!!

Total despair!



Cooler nightmare



Poor pasteurizer taken over by winemakers storage



Messier than my son's room



Leaks above and leaks below



Museum Worthy Equipment



OSU Dairy Pilot Plant rises again



3 phase project

- Training pilot plant: Purchase equipment, renovate Withycombe.
- License Withycombe: Continue equipment upgrade. Establish incubator plant for new dairy businesses. Install state-of-the art cleaning and sanitation equipment for SSOP and GMP training.
- Independent Cheese Pilot Plant – connected with dairy farm: OSU cheese.

Where it all started!!



OSU dairy pilot plant - 2009



Ore

Dairy processing class 2009



Oregon State UNIVERSITY OSU

Department of Food Science and Technology





Extension Classes – Cheese technology



Neville McNaughton
Peter Dixon
Sebastien Roustel:
Poligny



Business Incubator

9 -12 months use of facility while building own creamery

- Cheese Louise
- Full Circle Creamery
- Wild Goose



The OSU Cheese



The OSU Cheese "Beaver Classic"

- Beaver Classic Cheeses are developed, produced and marketed by OSU students using milk from the OSU dairy farm.







Impact of Beaver Classic: Students

- Create excitement for careers dairy
- Provide powerful and authentic learning experience for select students with interest in dairy
- Help students pay for their education with meaningful jobs on campus.



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