



# Welcome to the 9th European Farmhouse and Artisan Cheese & Dairy Meeting

## Pre-Congress Programme – VHM 25th Anniversary

Time	Tuesday, October 24th (latest update: 17.10.2017)
08:00	VHM Farmhouse Cheese Tour 2017 to Austria (21 - 24 October 2017)
12:30	LUNCH
14:00	VHM General Assembly 2017
18:00	END
19:30	APERTITIF at the Steiermarkhof
20:00	VHM 25th ANNIVERSARY DINNER at the Steiermarkhof

All participants of the „9th European Farmhouse and Artisan Cheese & Dairy Meeting“ are cordially invited to celebrate the 25th VHM anniversary on Tuesday evening with a dinner at the Steiermarkhof.



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## Programme – Farm visits – Bus 1

Time	Wednesday, October 25th (latest update: 17.10.2017)
08:30	START at Steiermarkhof
	FARM 1 - Tasting of the products and visit of the premises Christoph Kronabetter, Krass 109, 8551 Wies
	Transfer to Farm 2
	FARM 2 - Tasting of the products and visit of the premises Markus Gartler, Packerstrasse 300, 8501 Lieboch-Schadendorf
	Transfer to Farm 3
	FARM 3 - Tasting of the products and visit of the premises Hofmolkerei Tax, Piberegg 3A, 8580 Köflach
17:30	Return to Steiermarkhof
18:30	END
19:30	VISIT of the School Alt Grottenhof Fachschule Alt-Grottenhof, Krottendorferstrasse 110, 8052 Graz
20:30	DINNER at the School Alt Grottenhof



# Welcome to the 9th European Farmhouse and Artisan Cheese & Dairy Meeting

## Programme – Farm visits – Bus 2

Time	Wednesday, October 25th (latest update: 17.10.2017)
08:30	START at Steiermarkhof
	FARM 1 - Tasting of the products and visit of the premises Hofmolkerei Tax, Piberegg 3A, 8580 Köflach
	Transfer to Farm 2
	FARM 2 - Tasting of the products and visit of the premises Christoph Kronabetter, Krass 109, 8551 Wies
	Transfer to Farm 3
	FARM 3 - Tasting of the products and visit of the premises Markus Gartler, Packerstrasse 300, 8501 Lieboch-Schadendorf
18:00	Return to Steiermarkhof
18:30	END
19:30	VISIT of the School Alt Grottenhof Fachschule Alt-Grottenhof, Krottendorferstrasse 110, 8052 Graz
20:30	DINNER at the School Alt Grottenhof



# Welcome to the 9th European Farmhouse and Artisan Cheese & Dairy Meeting

## Programme – General Assembly & Workshop

Time	Thursday, October 26th (latest update: 11.10.2017)
08:30	WELCOME COFFEE
09:00	FACE General Assembly – Annual Council Report & Financial Report
10:30	COFFEE BREAK
11:00	FACE General Assembly – Presentation of the workgroups
12:30	LUNCH
14:00	Workshop „Tasting & Technology“ (4 groups, 4 european cheeses)
15:30	COFFEE BREAK
16:00	Workshop „Tasting & Technology“ (4 groups, 4 european cheeses)
17:30	END of the Workshop „Tasting & Technology“



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## Programme – General Assembly & Workshop

Time	Thursday, October 26th (latest update: 11.10.2017)
17:30	END of the Workshop „Tasting & Technology“
18:00	Meeting of the FACE Workgroups (Marketing & Promotion, Technology, Hygiene)
18:30	Treffen of the FACE Council
19:30	APERTITIF at the Steiermarkhof
20:00	DINNER at the Steiermarkhof



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## Programme – Workshop „Tasting & Technology“

Time	Thursday, October 26th (latest update: 19.10.2017)
14:00	Workshop „Tasting & Technology“ – <b>Round 01</b> 1) Cheddar, Paul Thomas & George Keen, 2) French lactic cheese, Frederic Blanchard 3) Spanish Torta del Casar, Jorge Lindo, 4) Bergkäse, Bertram Stecher
14:45	Workshop „Tasting & Technology“ – <b>Round 02</b> 1) Cheddar, Paul Thomas & George Keen, 2) French lactic cheese, Frederic Blanchard 3) Spanish Torta del Casar, Jorge Lindo, 4) Bergkäse, Bertram Stecher
15:30	COFFEE BREAK
16:00	Workshop „Tasting & Technology“ – <b>Round 03</b> 1) Cheddar, Paul Thomas & George Keen, 2) French lactic cheese, Frederic Blanchard 3) Spanish Torta del Casar, Jorge Lindo, 4) Bergkäse, Bertram Stecher
16:45	Workshop „Tasting & Technology“ – <b>Round 04</b> 1) Cheddar, Paul Thomas & George Keen, 2) French lactic cheese, Frederic Blanchard 3) Spanish Torta del Casar, Jorge Lindo, 4) Bergkäse, Bertram Stecher
17:30	END of the Workshop „Tasting & Technology“



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## Programme – FACEnetwork Congress

Time	Friday, October 27th (latest update: 11.10.2017)
08:30	WELCOME COFFEE
09:00	OPENING SESSION
09:30	SESSION 1 – Farmhouse and artisan cheese & dairy in Europe
10:30	COFFEE BREAK
11:00	SESSION 2 - Hygiene
12:30	LUNCH
14:00	SESSION 3 - Technology
15:30	COFFEE BREAK
16:00	SESSION 4 – Marketing & Promotion
17:30	END



# Welcome to the 9th European Farmhouse and Artisan Cheese & Dairy Meeting

## Lectures Programme – FACEnetwork Congress

Time	Friday, October 27th (latest update: 11.10.2017)
09:30 – 10:00	European Guide for Good Hygiene Practices in the production of artisanal cheese and dairy products (Kerstin Jürss, Sveriges Gårdsmejerister, Sweden)
10:00 – 10:30	The EU Hygiene Package: Flexible application in Spain and France (María Remedios Carrasco Sánchez, QueRed, Spain & Estelle Boullu, FNEC, France)
11:00 – 11:30	Prevention of unwanted gas formation in Berg- and Alpcheese - Actions necessary to ensure production of high quality milk (Dr. Bertram Stecher, Sennereiverband Südtirol, Italy)
11:30 – 12:00	The Mathematics of Microbiological Sampling (explained simply for the non-scientists!) (Paul Thomas, Dairy Consultancy & Training, UK)
12:00 – 12:30	How to control Pseudomonas in cheesemaking (Cecile Laithier, Institut de l'Élevage, France)
14:00 – 14:30	Whey starters: How to produce ferments on the farm for alpine hard cheese (Christoph Kohn, Agroscope, Switzerland)
14:30 – 15:00	Edible Coatings for Cheese: A field study in german farmhouse dairy (Insa Petersen, IP Ingredients, Germany)
15:00 – 15:30	Community-supported agriculture: An innovative way to fund your dairy (Klaus Tenthoff, Kattendorfer Hof, Germany)
16:00 – 16:45	Brand strategy: How to develop new logo and new packaging (Bibs Hosak-Robb, Bibs Design Consultancy, Germany)
16:45 – 17:30	The benefit of raw milk and full-fat dairy products (Prof. Dr. Ton Baars, FiBL, Germany)