

Chapter Ag 6

**BUTTERMAKER'S AND CHEESEMAKER'S LICENSES**

Ag 6.01	Buttermaker, qualifications for license	Ag 6.02	Cheesemaker, qualifications for license
		Ag 6.03	License displayed

**Ag 6.01 Buttermaker, qualifications for license. (1) EXPERIENCE.** Applicants for a buttermaker's license under section 97.03, Wis. Stats., shall present satisfactory proof of not less than two years of experience in actual buttermaking operations as a helper or apprentice. The applicant who has completed a 3 months' course in buttermaking at an approved College of Agriculture may, upon due certification, be approved as meeting this requirement with one and one-half years' experience in actual buttermaking as a helper or apprentice. The applicant who has completed a 4-year course in dairy industry at an approved College of Agriculture may, upon due certification, be approved as meeting this requirement with 12 months' experience in actual buttermaking as a helper or apprentice.

(2) **KNOWLEDGE.** Every applicant for a buttermaker's license shall be able to conduct a practical demonstration and thus establish his working knowledge in:

- (a) The testing of milk and cream bacteriologically, for sediment, for acidity and related matters.
- (b) The grading of milk and cream.
- (c) The analysis of butter for composition.
- (d) The judging of butter, actual samples.
- (e) The fundamentals of pasteurization.

(3) **EXAMINATIONS.** Every applicant for a buttermaker's license shall be required to satisfactorily pass written and oral examinations covering, among other things, at least the following:

- (a) The laws relating to buttermaking, the legal standard of composition, minimum sanitation requirements, labeling and related matters.
- (b) The fundamentals of buttermaking, including: preparation and care of equipment; composition control; preparation and use of starter; pasteurization of cream; problems of acidity control; common butter defects and methods of overcoming them; yeasts, molds, bacteria and control methods.
- (c) The arithmetic problems of practical dairying such as may be concerned with overrun, spillage, losses and dairy product values.
- (d) The fundamentals of steam generating plants.

**Ag 6.02 Cheesemaker, qualifications for license. (1) EXPERIENCE.** Applicants for a cheesemaker's license under section 97.03, Wis. Stats., shall furnish proof of requisite ability and skill in the making of cheese, the equivalent of a creditable record, experience, apprenticeship or period of training of 18 months in a cheese factory, including the complete process of cheesemaking. The completion of a 3 months' course in cheesemaking in the dairy school of the college of agriculture of the university of Wisconsin may, upon certification

Next page is numbered 11

thereof, be approved as the equivalent of 6 months of the aforesaid preliminary record, experience, apprenticeship or training of 18 months in a cheese factory. Additional preliminary experience or training may be required when the conditions are unusual.

(2) **EXAMINATION.** As a prerequisite to granting a license as a cheesemaker the qualifications of the applicant may be tested and proven by an inspection, by an authorized representative of the department, of the actual work and practice of the applicant in the factory wherein he is employed.

**Ag 6.03 License displayed.** Each buttermaker's and cheesemaker's permit or license shall be conspicuously displayed at the factory where the permittee or licensee is employed.