

The equipment listed is for four work stations (8-12 students).

Non-consumables

1. Sanitising bath (to hold 70-80 litres) requires a 100 litre capacity container (\$25)
 2. Cheese vats (to hold four or more litres of milk) (4x\$10=\$40)
 3. Water bath (to maintain milk temperature) (4x\$15=\$60)
 4. Slotted spoons (4x\$3=\$12)
 5. Spatulas (4x\$7=\$28)
 6. Thermometers (2x\$25=\$50)
 7. Small measuring containers for bulk starter and rennet (40-50ml) (4x\$1=\$4)
 8. Syringes (1ml) (4x25c=\$1)
 9. Jug or saucepan to boil water to sterilise rennet utensils (in-house)
 10. Stirrers (eg non slotted eggflip) (4x\$3=\$12)
 11. Camembert hoops (8x\$6.60=\$52.80)
 12. Timer (4x\$15=\$60)
 13. Maturing containers such as décor containers supplied by Cheeselinks or similar (8x\$10=\$80)
- TOTAL** = \$424.80

Consumables

14. Hand sanitiser (alcohol based) (4x\$5=\$20)
 15. Cool boiled water for rennet
 16. UHT milk to make liquid starter (2x\$2=\$4)
 17. Wrappers for cheese (\$25)
 18. Bleach to make up sanitiser for surfaces and equipment (\$3)
 19. Unhomo-genised milk (16L at \$3=\$48)
 20. Rennet (\$8)
 21. Starter cultures (\$36)
 22. Penicillium candidum (\$20)
 23. Calcium Solution 50% (\$4)
 24. Salt for brining (\$4)
 25. pH test paper (\$60)
 26. Chux X large for turning cheese (\$5)
 27. Disposable gloves (\$8)
- TOTAL** = \$245.00

Protective Clothing: Aprons, hairnets and caps, covered footwear

Any specialist cheese making equipment on this list can be purchased from CHEESELINKS
([hyperlink - www.cheeselinks.com.au](http://www.cheeselinks.com.au))

Note:

If a school has access to a fridge that can be used for maturing the cheeses for 6-7 weeks then we strongly advise to purchase a thermostat (\$120) to control the fridge temperature to the exact temperature required. These are available online at Grain and Grape ([hyperlink - www.grainandgrape.com.au](http://www.grainandgrape.com.au)) and other brewing supply shops.