



ROYAL QUEENSLAND SHOW

STUDENT MADE CHEESE COMPETITION EQUIPMENT

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. Unhomogenised 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](#)

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](#) and other brewing supply shops.