



# Westminster Artisan Cheesemaking

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## Spring 2018 Registration Form

Name \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_

Phone: \_\_\_\_\_ e-mail: \_\_\_\_\_

\_\_\_\_\_ Introduction to Cheesemaking: Milk to Make to Market (March 15-21))

\_\_\_\_\_ Affinage: Techniques, Microbes and Facilities (March 26-28)

\_\_\_\_\_ Advanced Cheesemaking: Simplifying Difficult Cheeses: (March 30 - April 5)

**Registration Policy:** A deposit of one half of class fees is required to register. The remainder is payable on arrival. Deposits are only refundable with at least 30 days notice. In case of class cancellation, all deposits will be refunded.

**Safety/Insurance Waiver:** In each class, safe practices will be taught. Because we are considered a school, our liability insurance does not cover medical payments should an injury happen. Participants should have insurance or medical coverage in case an accident should occur.

Please read the above paragraph and sign and date that you understand and agree.

Name: \_\_\_\_\_

Date: \_\_\_\_\_ Do you have medical coverage? Yes \_\_\_\_\_ No \_\_\_\_\_

**Release Form:** Are you willing to have your photo on the website or other promotional materials? (No names or other information will be shown.)

Agree \_\_\_\_\_ No Thanks \_\_\_\_\_

To determine availability, contact us at westminsterartisan@gmail.com. To reserve your spot, please enclose form with check made out to Westminster Artisan Cheesemaking.

[www.dairyfoodsconsulting.com](http://www.dairyfoodsconsulting.com)