

CHEESE TECHNOLOGY

Stage n° 29 - 2024

BASIC LEVEL



GENERAL INFORMATION

Date : from 09/09 (starts 13:30) to 13/09/2024 (ends 12:00) (Week 37)

Duration : 4 days – 28 hours

trainer : Etienne CARRE

Cost : 2135€ HT without meals and accommodation

Course location : ENILV – LA ROCHE SUR FORON,
212, rue Anatole France,
74800 LA ROCHE SUR FORON CEDEX

We are located near Geneva (25 kilometres) in the heart of a cheesemaking region. The National Dairy school of La Roche has been training technicians and experts in dairy companies since 1932.

Training language: English

Who we are: As a member of the National Dairy Schools Network and the European Association of Dairy technologists, our school trains students and dairy professionals from all over the world.

INFORMATION AND REGISTRATION

ENIL : ENILV LA ROCHE SUR FORON

Phone number : 04 50 03 47 14

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ANFOPEIL

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PUBLIC and PRE-REQUISITES

Processing operators, cheesemakers, and processing technicians

Good knowledge of the English language.

CONDITIONS

In the case of an insufficient number of participants, ANFOPEIL may cancel or postpone the training course. The applicant will be informed of this decision at least 2 weeks before the starting date of the training course.

TEACHING METHODS

- Theoretical courses
- Practical sessions / cases studies
- Cheese-making in our dairy processes workshops

GLOBAL OBJECTIVES

At the end of the training, the trainees will be able to:

- Analyze the entirety of cheese making technology (from the milk preparation to the aging);
- Justify and identify all the parameters and interactions that influence the production of a high quality product
- List the critical points and the methods used to control them
- Comply with procedures, instructions for manufacturing and processing
- Check and interpret data during a practical session and compare it with quality standards

PROGRAMME

Welcoming the trainees and presenting the training programme (30 min)

Theoretical knowledge (4hr)

- Study of milk composition from a cheesemaker's perspective
- Characteristics of cheeses
- Main processes used in cheesemaking

Applied knowledge (15 hr)

- Milk preparation
- Added ingredients in cheesemaking: starter cultures, type of coagulants, ripening agents
- Clotting and draining: mechanisms, controls, accidents
- Salting cheeses: main goal and methods
- Aging cheeses: control of parameters, microbial and enzymatic activity
- Cheese yields: control, reporting, and mastering parameters
- Controls during processing

Comparing Cheesemaking technologies (8hr)

- Practical cheesemaking experiments: in order to study the different variations of milk, curds, and cheese with each technology used: lactic, mixed, or rennet.
- Introduction to sensory analysis
- Characterisation of different cheeses (via a tasting)

Conclusion and Assessment of the training (30 min)

Note: The practical experiments can be customised to suit the professional situations most relevant to the participants.

ASSESSMENT

The trainees will be assessed at the end of each training course in the form of questionnaires, oral evaluation with the trainer or practical tests. The type of assessment will depend on the topics covered on the course and the type of activities (theory and/or practical).

TRAINING COURSE VALIDATION

A document and a certificate will be awarded to the trainee and/or the trainee's company

At the end of the course the trainee will be able to validate a block of skills after deliberation by the certification commission of the Enil Certification Body.