

mozzarella, pizza cheese and their analogue technology

Training session no. 29

ADVANCED LEVEL

ORGANIZATION

Date: from 23/11 (starts 1:30 PM) to 27/11/2026 (ends 12:00) (Week 48)

Duration: 4 day course – 28 hours

Trainer: Chihabi HADDOUCHE

Cost: € 1970, without meals and accommodation

Course location: ENILEA (French National Dairy School) of Mamirolle - Grande rue - F-25620 MAMIROLLE.

We are located in the heart of Franche-Comté, the first French region for raw milk cheeses and spreadable cheeses. The Dairy school of Mamirolle has been training technicians and experts in dairy companies since 1888.

Travelling to Mamirolle:

By plane:

Basel-Mulhouse airport + car (1.5hr)

Lyon-Saint-Exupéry airport + car (2hr)

Geneva airport + car (2hr)

Paris Charles de Gaulle airport + train (3hr)

By car:

A36 motorway from Strasbourg or Mulhouse

A36 motorway from Paris

A40/A39 motorway from Lyon

RN57 from Jougne (Geneve)

Accommodation: in the city of Besançon (approx. 120,000 inhabitants)

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: Phone number: +33 (0)3.81.55.92.00
cfppa.mamirolle@educagri.fr

ANFOPEIL

Phone number: +33 (0)3.84.37.27.24
accueil@anfopeil-enil.fr

PRE-REQUISITES

Technicians, cheesemakers, R&D managers, engineers

The course is meant for professionals with:

- Knowledge of cheese processes
- Practice in cheesemaking or cheese processes
- Good knowledge of the English language.

Participants should ideally have basic knowledge of the microbiological and biochemical aspects of cheesemaking.

E-learning formation (Webalim™) is available for reaching pre-requisites. Please contact us for more informations.



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
 - Cutter STEPHAN
 - Stretching and moulding equipment / wet stretching
 - Stretching and moulding equipment / dry stretching

EDUCATIONAL GOALS

- Identification of the popular culinary functional properties
- Factors of production and influences of raw materials mastery
- Several and practical examples of textured cheeses

PROGRAM

- **Welcome and presentation of the participants**
- **Presentation of pasta filata cheeses technologies**
 - Presentation of pasta filata cheeses, world production
 - Types and characteristics points on processing:
 - From raw materials to finished product
 - Stretching: key steps in pasta filata processing
 - Keys processing and functional properties of pasta filata
- **Practical sessions in pilot plant**
 - Milk to curd: traditional textured cheese: pizza cheese/LMMC
 - Wet stretching: traditional textured cheese: pizza cheese/LMMC
 - Dry stretching:
 - Mozzarella cheeses: fresh mozzarella made by direct acidification
 - Modern way processing for pizza cheese – pizza cheese analogue made by processed cheese processing
- **Visit of “Hameau du fromage”**

This training is then available for specific training session in your cheese factory.

ASSESSMENT and TRAINING COURSE VALIDATION

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).

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