

anfopeil-enil.fr



# ANFOPEIL TRAINING

2025



Dairy processing  
training network

**Qualiopi**   
processus certifié

 RÉPUBLIQUE FRANÇAISE

La certification qualité a été délivrée au  
titre des catégories d'actions suivantes :  
ACTIONS DE FORMATION

ANFOPEIL (National Association for Training and Further Training of Dairy Industry Personnel) is an association under the 1901 law (French law for non-profit-making associations) bringing together the dairy processing sector (FNIL - national federation of dairy industries and dairy farming cooperation), the French national dairy schools (ENIL), their alumni associations and ACTALIA (technical centre for agri-food expertise).



Its primary mission is to promote vocational training for dairy processing employees by disseminating, coordinating and harmonising the network's offers.

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## CHAIRMAN'S NOTE

Preserving our dairy heritage means transferring the know-how of each and every employee of dairy companies and on-farm milk producers. ANFOPEIL, which brings together the French dairy industry and the network of national dairy schools (ENIL) throughout France, is proud to contribute to this development of skills. This new 2025 training catalogue is part of ANFOPEIL-ENIL's network drive to develop expertise in all areas of dairy and cheese technologies. We hope that the wide range of courses on offer will help to make our professions more attractive, which is a key strategic priority for the sustainable development of the French and European dairy industry.

The European dimension of the challenges we face has not escaped us. Our very active participation in CoVe (Centre of Vocational Excellence) alongside our European partners in AEDIL (Association for European Dairy Industry Learning) encourages exchanges and the sharing of knowledge and training tools. It also enables us to create new teaching tools that will enhance our training offers in the future.

For the time being, we hope that our course offerings will satisfy your quest for knowledge about dairy processing. We look forward to seeing many of you at our schools and technical centre.

**Jehan Moreau**  
ANFOPEIL Chairman

# STRENGTHS OF A NETWORK

6

experienced vocational schools (ENIL)

## ANFOPEIL's quality approach

ANFOPEIL-ENIL's network is implementing a continuous improvement process as part of its QUALIOP1 certification. Complaints and suggestions can be sent by e-mail to [accueil@anfopeil-enil.fr](mailto:accueil@anfopeil-enil.fr) or via our website.

2234

Trainees in 2023

## Support for your projects

6 engineering managers work in a coordinated fashion to support companies in their employee skills development projects (diagnosis, educational engineering, skills assessment and certification, etc.).

93,8%

of trainees satisfied with ANFOPEIL 2023 training courses

*Data from on-the-spot evaluations of the satisfaction of trainees who have taken part in a short course in 2023*

## Appropriate courses

A range of teaching methods, including 'à la carte' in-company courses, inter-company courses and open distance learning, enable us to tailor courses to meet the most diverse needs.

1

Technical centre of expertise (ACTALIA)



## ENIL TECHNOLOGICAL WORKSHOPS

23 800 m<sup>2</sup>

workshops across all our sites

6.7

million litres of milk processed each year in our workshops

+80

different products manufactured in the workshops

## Recognised expertise in dairy and cheese technologies

Nearly 60 trainers, teachers and researchers are available to work in all areas of the dairy sector. The network provides national coverage and operates internationally.

## Adapted equipment

The ENILs have pilot equipment and processing workshops that allow for appropriate practical work and immersion in real production situations.

# OUR TRAINING

We offer courses for a variety of audiences, including production, management, laboratory and support staff, and anyone working in the dairy sector. Some sessions are offered in English for English speakers and French speakers wishing to improve their technical vocabulary. Please contact us if you have any questions about disability.

Our training sessions in English are at the **ADVANCED LEVEL**

**OBJECTIVE** To update and complete applied knowledge to ensure a good understanding of the subject.

**PUBLIC** Employees with experience or project in the sector of activity concerned by the course.

**PREREQUISITES** A basic level of knowledge of the subject through professional experience and/or training.



## 25 BLUE CHEESE TECHNOLOGY



Study characteristics blue cheese - Manufacturing processes used in blue cheesemaking - Ingredients in cheesemaking - Controls during manufacturing - Practical application in pilot workshop

Manufacturing operators, cheesemakers and manufacturing technicians

**Aurillac**  
Week 26  
from 23/06  
(starts 13:30)  
to 27/06  
(ends 12:00)

**NEW**

**4 days**  
(€ 1950  
excl. taxes )

## 26 HARD AND SEMI-HARD CHEESE TECHNOLOGY



Cheeses characteristics and descriptors - Milk quality, hard cheeses technologies : processing stages of manufacturing and technologic parameters - Ripening factors - Practical applications and visit of factories

Engineers and technicians, cheesemakers

**Mamirolle**  
Week 21  
from 19/05  
(starts 13:30)  
to 23/05  
(ends 12:00)

**4 days**  
(€ 1950  
excl. taxes)

## 27 PROCESSED CHEESE TECHNOLOGY



Definition and technology - Raw materials: dry protein or cheese in the formula - Additives - Functional properties - Importance of creaming - In lab practical sessions: cream cheeses, spreadable portion, slices, analogues

Engineers and technicians,  
cheesemakers

**Mamirolle**  
Week 39  
from 22/09  
(starts 13:30)  
to 26/09  
(ends 12:00)

**4,5 days**  
(€ 2190  
excl.taxes)

## 28 SOFT CHEESE TECHNOLOGY



French dairy industry and soft cheeses - Milk quality - Technology of soft cheese and modeling - Main steps of manufacturing - Fermentations : from milk preparation to ripening

Professionals should ideally have the following knowledge base in microbiological and chemical aspects of cheesemaking

**Poligny**  
Week 13  
from 24/03  
(starts 13:30)  
to 28/03  
(ends 12:00)

**4 days**  
(€ 1950  
excl.taxes)



## 29 MOZZARELLA, PIZZA CHEESE AND THEIR ANALOGUE TECHNOLOGY



Pasta Filata cheeses: presentation - World production - Traditional textured cheese (pizza cheeses/ LMMC, Mozzarella) and their analogues + modern way processing - Functional properties : viscoelasticity, melting, stretchability, browning

Engineers and technicians,  
cheesemakers

**Mamirolle**  
Week 40  
from 29/09  
(starts 13:30)  
to 03/10  
(ends 12:00)

**4 days**  
(€ 1950  
excl.taxes)

## 30 WHITE CHEESE TECHNOLOGY



Discovery and description of « white cheese » : Quark/ Tvarog, Cottage cheese, Feta-Like, Mozzarella/Burrata, Ricotta/Anari, Halloumi/Paneer - Characteristics and properties - Technological parameters - Practical session in pilot workshop

Engineers and  
technicians.  
Cheesemakers

**Mamirolle**  
Week 41  
from 06/10  
(starts 8:30)  
to 10/10  
(ends 16:00)

**NEW**  
**5 days**  
(€ 2440  
excl.taxes)



# ONLINE TRAINING

## Webalim and distance learning

ANFOPEIL uses resources for distance learning, in paper format (CELPC\* correspondence courses: 75 booklets) or in digital format via a platform accessible on the Internet (Webalim open distance learning system: around 100 modules, 47 of which are translated into English).

All these resources cover the different areas of ANFOPEIL courses.



**Access to platform :**  
**enil.eformation.info 24/7**

Free demo access

**id : demo**  
**password : demo**



For further information :

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emmanuel.audebert@educagri.fr

**Webalim:** ANFOPEIL - +33 3 84 37 27 24  
accueil@anfopeil-enil.fr

## Distance learning courses with a trainer

### 100% distance learning



You will need a computer or tablet and an internet connection. The courses last 8 to 10 hours, divided into 4 or 5 modules of 2 hours each, and take the form of video-conferencing. Videos of products made in the technology workshop are shown during the training sessions, and supporting documents are sent out in advance to enhance interactivity during the videoconferences. Pre-requisites are required for these courses.

### Combined



ANFOPEIL offers blended learning courses, which reduce the amount of face-to-face time spent at the training centre. Time spent in the training centre is devoted to applications and practical work. Virtual classrooms and digital tools enable theory to be acquired remotely, for more flexible and adaptable formulas.

## DOCaMex: the digital platform for Cheese know-how

DOCAMEX is a web platform consisting of a structured knowledge based on cheese technology and a technological reasoning aid module (fault resolution, etc.). ACTALIA, the ENIL and ANFOPEIL have helped to develop the resources for the "knowledge book" and are incorporating this innovative solution into some of their teaching and training courses. For further information, please contact Julien COUTEAUX - contactdocamex@gmail.com or Thierry MICHELET - thierry.michelet@anfopeil-enil.fr



# EXCELLENCE IN DAIRY LEARNING

In the context of Erasmus + program and the AEDIL Dairy CoVE project, 9 European countries and over 40 partners from Universities, Vocational Schools, Industries and Professional Organisations are focusing on a common interest: the lack of attractiveness of the dairy sector. As ANFOPEIL, we are proud to be one of the major contributors of this Centre of Vocational Excellence about Dairy.

Please find below some subjects France is working on :

## SERIOUS GAME

### DIGITAL IMMERSION IN A CHEESE FACTORY

- To develop a cheese reasoning
- To manage the production process
- 3 cheese processes : hard cheese, soft cheese and pasta filata.

2 versions : freemium or premium with subscription

### INNOVATION IN LEARNING



## DAIRY LMS

### ACQUIRE DAIRY SKILLS WHEREVER & WHENEVER THANKS TO LEARNING MANAGEMENT SYSTEM

- To provide a high-quality virtual environment in dairy learning
- To mutualize content from European partners around dairy processing and technologies

### DIGITALISATION IN LEARNING



Our vision is to

## INSPIRE AND UPSKILL

the current generation of dairy professionals and cultivate the next generation of dairy professionals by providing

## A HIGH-QUALITY, ACCESSIBLE VIRTUAL DAIRY LEARNING ENVIRONMENT

where individuals and teams can acquire knowledge, skills and abilities to deliver a sustainably, digitally advanced dairy sector.

## CHEESE MAKER CERTIFICATE

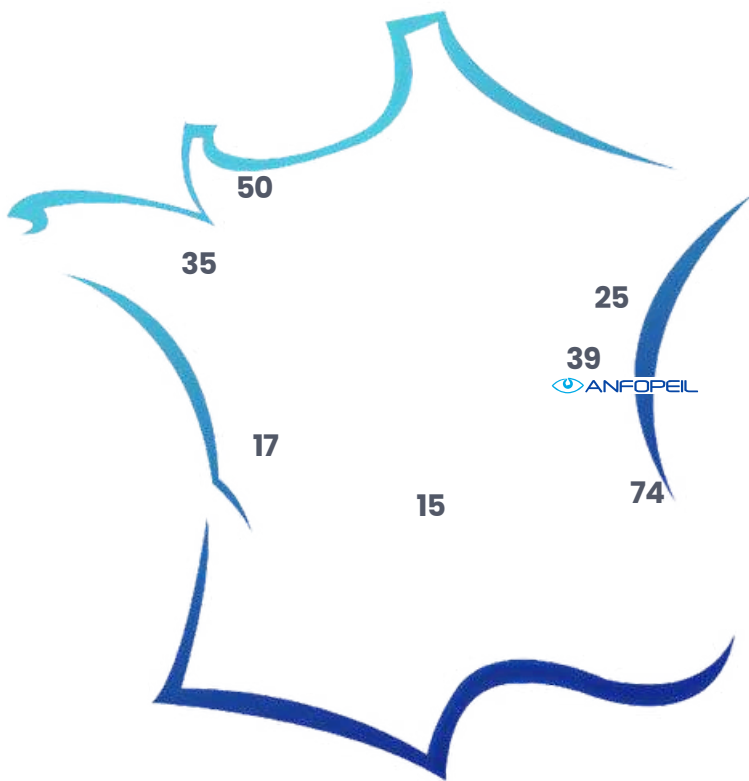
### Boost RECRUITMENT IN QUALIFIED PEOPLE

- To offer a short-term on-the-job training
- To assure the know-how transmission thanks to practice clarification on professional skills

### WORKFORCE QUALIFICATION



## TRAINING CATALOGUE 2025



### ANFOPEIL - Réseau des ENIL

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