anfopeil-enil.fr

ANFOPEIL

TRAINING

2026

Dairy processing training network

Qualiopi
processus certifié

RÉPUBLIQUE FRANÇAISE

The quality certification was issued for the following categories of actions:
TRAINING ACTIONS

Since its founding in 1972, our National Association for Training and Professional Development in the Dairy Industry (ANFOPEIL) has been offering short, specialized training courses that contribute to excellence in the sector. This ensures that the dairy industry continues to evolve, improve, and innovate through the transfer of expertise! This work is the result of close and organized collaboration within the sector.

DAIRY PROCESSING AGENCIES

SCHOOLS

RESEARCH, DEVELOPMENT & INNOVATION

& alumnis networks

CHAIRMAN'S NOTE

ANFOPEIL has been working for over 50 years to train employees in the dairy sector, drawing on the ENIL and ACTALIA networks.

Multimodal solutions have been developed and are now available in our catalog to meet everyone's needs and constraints: inter- or intra-company, distance or face-to-face, individual or group training.

The development and use of digital teaching tools (e-learning modules, serious games, web platforms, etc.) combined with virtual classrooms or face-to-face training allows for a diversity of approaches, opening up access to knowledge and skills to as many people as possible.

ANFOPEIL participates in European projects (CoVE - Center of Vocational Excellence) alongside its partners at AEDIL (Association for European Dairy Industry Learning) but remains firmly rooted in the regions. Courses from this catalog have been selected for the OCAPIAT Regional Offer, allowing companies (SMEs or large groups) to benefit from very advantageous rates.

It is my hope that the wealth of courses on offer, the diversity of the schools' teaching approaches, and the strong commitment of the Dairy Processing Association—which I would like to thank for its trust—will help to enhance the attractiveness of our professions. This is a strategic issue for ensuring the sustainable and dynamic development of the French dairy industry.

I hope that you will find the answers to your skills development needs in this 2026 edition. Please do not hesitate to contact our engineering managers if you have any questions or training projects.

We look forward to welcoming you to one of our centers.

Jehan Moreau
ANFOPEIL's Chairman

SOMMAIRE

TRAININGS

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 about an **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.

TRAININGS IN ENGLISH

Detailed course programmes are available on the website : www.anfopeil-enil.fr and on request from ANFOPEIL at accueil@anfopeil-enil.fr

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 27
From 29/06 (starts13:30) to 03/07 (ends 12:00)

4 DAYS
(€1970 excl.taxes)

26 HARD AND SEMI-HARD CHEESE TECHNOLOGY

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

Engineers and technicians, cheesemakers

MAMIROLLE
Week17
From 20/04 (starts13:30) to 24/04 (ends12:00)

4 DAYS
(€1970 excl.taxes)

27 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 knowledge basis in microbiological and chemical aspects of cheesemaking

POLIGNY
Week 37
From 07/09 (starts13:30) to 11/09 (ends 12:00)

4 DAYS
(€1970 excl.taxes)

28 PROCESSED CHEESE TECHNOLOGY

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

Engineers and technicians, cheesemakers

MAMIROLLE
Week 39
From 21/09 (starts 13:30) to 25/09 (ends 12:00)

4 DAYS (€1970 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 - 4 DAYS (€1970 excl.taxes)

Week 28
From 06/07 (starts13:30) to 10/07 (ends 12:00)

Week 40
From 28/09 (starts13:30) to 02/10 (ends 12:00)

30 WHITE CHEESE TECHNOLOGY

Discovering and description of « white cheese » : Quark/ Tva- rog, Cottage cheese, Feta-Like, Mozzarella/Burrata,Ricotta/Anari,Halloumi/Pan eer - Caracteristics and properties - Technological parameters - Practical session in pilot workshop

Engineers and technicians, Cheesemakers

MAMIROLLE
Week 41
From 05/10 (starts 8:30) to 9/10 (ends 16:00)

5 DAYS (€2465 excl.taxes)

FORM' MOBILE - ENIL SAINT-LÔ

Maintenance training

in your facilities with our training tool

OBJECTIVES :

-Detect non-conformities, anoalies, and malfunctions in finished products related to machinery subsystems.
-Carry out an initial diagnosis of potential causes with applied methods.
-Carry out 1st and 2nd level maintenance.
-Accurately describe the malfunction and its initial interventions to the maintenance department.

ALLOWS YOUR TEAM TO:

-Solve diverses malfunctions.
-Optimize 1st and 2nd level maintenance operations.

FRESH PRODUCT LINE - ENILV LA ROCHE SUR FORON

a brand new tool for your employees

OBJECTIVES :

-Acquire the necessary skills for "operating a line in the dairy insdustry"
- Get trained in managing a fresh dairy production manufacturing process.

ALLOWS YOU TEAM TO :

-Get trained on industrial-like conditions, from milk reception and processiong to finished product packaging.

OUR TRAINING CENTERS
Real industrial look-alike schools

6

million liters of milk processed each year in our workshops.

24 000 m²

of pilot plant shared in-betwenn our schools

+80

products made in our workshops

Recognize expertise in daairy and cheese technologies

More than trainers, teachers and researchers can work in all areas of the dairy sector. Our network provides national coverage and operates internationally.

Suitable equipment

ENILs have pilot equipment and processing workshops allowing practical work and immersion in real-life production situations.

THE STRENGHT OF A NETWORK

2070
Trainees in 2024

5
Professionnal and experienced schools (ENIL)

94,3%
of trainees satisfied with ANFOPEIL trainings 2024

Datas from on-the-spot evaluations of the statisfaction of trainees who participated in a short course training in 2024

1
Expert organism (ACTALIA)

A PARTNER FOR YOUR PROJECTS

6 dedicated engineering managers supports you in developping your employee's skills. Our expertise covers diagnosis, educational design, assessement and certification.

EDUCATIONAL FLEXIBILITY

In-company trainings, «à la carte», inter-companies sessions, or remote learning. We create personalized courses to meet all your expectations.

apave Certification

CERTIFICAT N° 928099/r3

ApaveCertificationcertifie que le processusmisenplacepar:

ANFOPEIL

Sur le site suivant:

BP 10025 Place du Champ de Foire 39801 Poligny Cédex France

N° de déclaration d'activité : ***27390109139***

N° SIREN : ***778413161***

Pour les activités suivantes :

Actions de formation

A été évalué conforme aux exigences requises par :

Qualiopi processus certifié — RÉPUBLIQUE FRANÇAISE

AC-REF-003-02 *

Certification obligatoireenapplicationdel'articleL.6316-1du Code du Travail

Ce certificat est valable à compter du :

23/07/2024

Jusqu'au :

22/07/2027

Date de certification initiale23/07/2020

Directeur d'Apave Certification

Patrice LABROUSSE

cofrac ACCREDITATION N° 5-0567 PORTEE DISPONIBLE SUR WWW.COFRAC.FR

AC-IMP-224-03
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Qualiopi processus certifié — RÉPUBLIQUE FRANÇAISE

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

ANFOPEIL QUALITY COMMITMENT

A continuous improvment approach validated by QUALIOPI certification. Any suggestions or complaints? Please contac us at accueil@anfopeil-enil.fr ou via our website.

ONLINE TRAINING

100 % remote: a supervised and accessible alternative

• Online video training, led live by our expert trainers in the dairy/agri-food sector.
•Real-time interactions: exchanges, Q&A, experience sharing
• Concrete educational content: theaoritical bases+ case studies from the field.

• Theme can be found in the catalog using the "100% remote icon"

Webalim : an online platform for learing at your own pace

+100
Training modules
designed by expert in the dairy and agro-food sector.

+20K
Leaners trained
since the platform launch

9
Languages available
on some modules

• Ideal complementarity with in-person training courses or supervised online training

• Content structured into short modules combining theory, videos, and interactive quizzes

• A personalized approach: create customized courses based on the needs and level of each learner

• Independent progress at your own pace, according to your availability

2026 new release: GREEN SKILLS

Design of four forward-thinking and strategic learning paths that directly address the most pressing challenges in sustainability and corporate social responsibility (CSR) facing the dairy industry today. Each learning path is designed to be practical, engaging, and accessible to a wide audience.

Module topics:

- Responsible dairy processing
- Supply chain & ecological transition
- Reuse, recovery, recycling
- Energy optimization

DOCaMEx: the digital platform dedicated to cheese-making expertise

A collaborative tool for the cheese industry and businesses, consisting of a structured knowledge base on cheese technology.

What is DOCaMEx used for?

• Structure, capitalize on, and pass on the expertise of your cheesemakers, thereby strengthening skills at all levels • Solve concrete problems using a technological reasoning support module (flaw analysis, areas for improvement)

• Access an online knowledge base on cheese-making technologies: reliable, clear, useful

• Adapt the platform to your structure: each company or sector can customize its content according to its methods and expertise

• Encourage collaboration between players in the same sector or organization

Dairy Learning Hub : expand and sustain a virtual learning environment

As part of the European CoVE project, our teams are involved in developing a unique tool: the Dairy Hub. This is an opportunity for professionals in the dairy sector (manufacturers, teachers, and researchers) to pool their knowledge and skills on a single portal. Here, they will be able to share their activities in the field of training and continuing development in the dairy industry. The Hub will have solid governance structures and access to various learning technologies. France is spearheading one of these tools: the Dairy LMS—an online learning platform dedicated to the European dairy industry.

Focus on transnational education and diversity in the sector

Model designed to be scalable, as well as to deliver and recognize training across Europe

9 training courses currently being developed, in line with quality standards

Co-funded by the European Union

CQP CERTIFICATES IN DAIRY PROCESSING

What are CQPs for?

A structured program for:
- Training employees
- Certifying skills
- Enhancing professional experience
- Acquiring certification recognized by the dairy industry

114

trainees trained by ANFOPEIL as part of a CQP in 2024 including

27

in complete courses entirely managed by ANFOPEIL

100 %

success rate for certification on these courses

(VS 99% national wide)

Who are CQPs for?

Employees

Employees and anyone who wants to enhance their professional experience, develop skills, and/or obtain a certificate recognized by the dairy industry.

Companies

Companies that want to implement a structured and recognized approach to training employees and/or certifying their skills.

3 ways to acces CQP

- Traditional CQP certification pathway
- CQP certification pathway based on skill sets
- CQP certification pathway through accreditation of prior learning

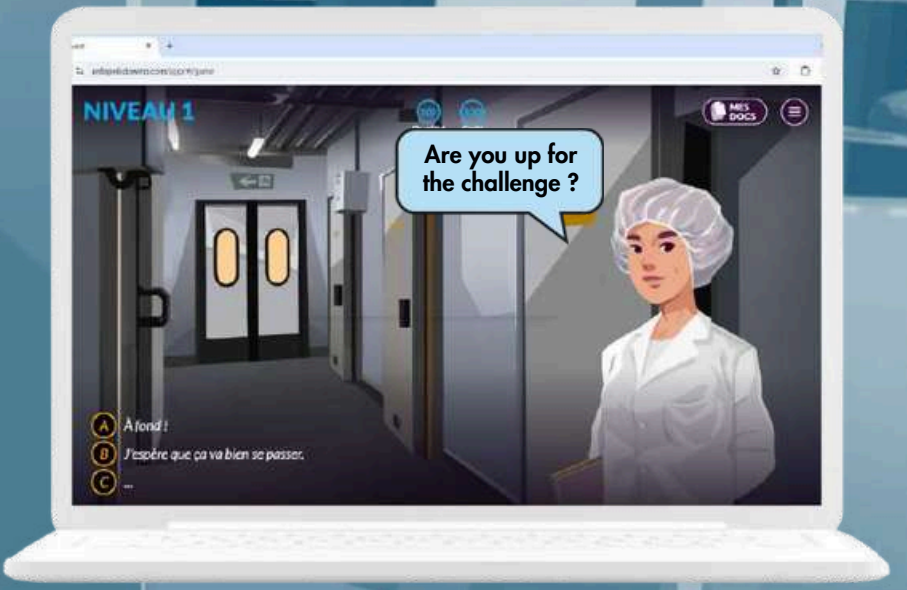
The 10 CQP qualifications offered by the dairy processing industry

Including 5 CQPs that can be financed via the Personal Training Account (CPF) and the PRO A Work-Study Promotion Program.

Please contact us for any information requests regarding CQPs.

TRY OUT THE NEW FEATURE OF ANFOPEIL 2026

CHEESE QUEST

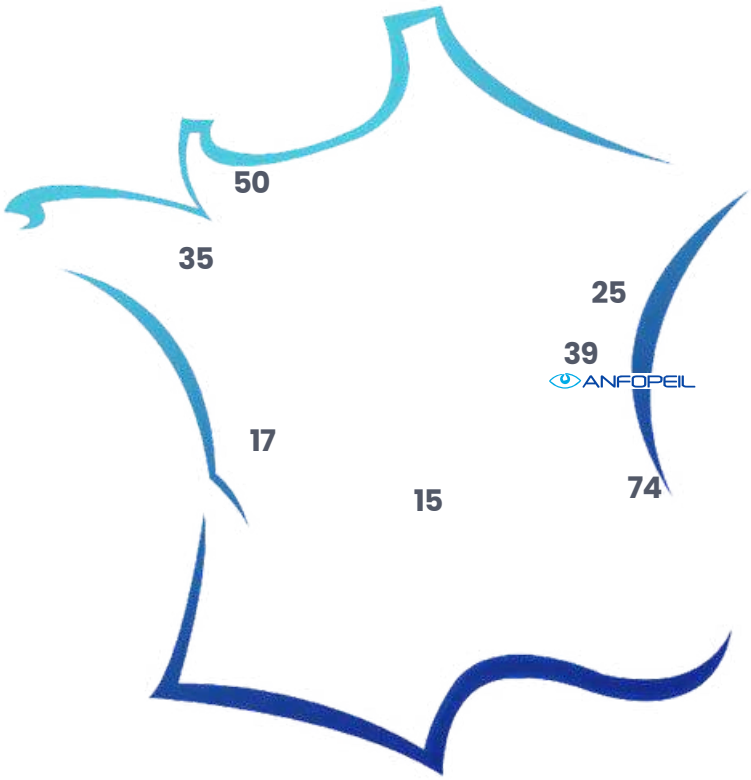


Develop your cheese-making skills in a virtual environment.
Oversee the production of various cheese-making technologies.

Learn more

Would you like to play?
Contact us: accueil@anfopeil-enil.fr

ANFOPEIL



TRAINING CATALOGUE 2026

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