

SOFT CHEESE

STAGE N° 27 - 2026

ADVANCED LEVEL



ORGANISATION :

Date : from 07/09 (starts 1:30 PM)
to 11/09/2026 (ends 12:00) (Week 37)

Duration : 4 days – 28 hours

Trainer : Joëlle BIRCKNER

Cost: € 1970, without meals and accomodation

Courses'place : ENILEA (french national dairy industry institute)
6 Rue de Versailles – F-39800 POLIGNY

We are located in the heart of Franche-comté, the first region for the manufacturing of raw milk cheeses and spreadable cheeses. Dairy industry school of Poligny is training technicians and experts in dairy companies since 1889.

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 professionnals from all over the world.

INFORMATION AND REGISTRATIONS :

ENILEA
Tél. 03-84-73-76-76
Fax. 03-84-37-07-28
isabelle.frimout@educagri.fr

ANFOPEIL
Tél. 03.84.37.27.24
Fax 03.84.37.08.61
accueil@anfopeil-enil.fr

PUBLIC and PRE-REQUISITES :

Professionals should ideally have basic knowledge in microbiological and chemical aspects of cheese making.

Remarque : Le dispositif de FOAD / e-learning : Webalim™ peut être mis en œuvre pour acquérir ces pré-requis ou compléter les apports théoriques en amont ou en aval de ce stage.

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.

WAYS AND MEANS:

- Theoretical lectures on basic knowledge of cheesemaking technology
- Practical sessions in pilot plant to apply skills to real work
- Discussion about practical session results, study-cases, problems solving...
- Tasting of various French soft cheeses ...
- Visit of a soft cheese plant

MAIN OBJECTIVES:

After this training, participants will be able to

- Explain milk composition and its impact on milk quality for soft cheese making
- Characterise soft cheeses
- Explain how main parameters (pH, temperature, type and rate of starters, coagulating agents, coagulation times ...) act in soft cheese manufacture
- Act on a process to change soft cheese characteristics

TRAINING CONTENTS:

- Soft cheese making technology courses :

Milk quality for soft cheese production and problematics

Problem of fermentation in soft cheese : lactic bacteria, yeasts and moulds

From milk to curd : milk standardisation, coagulation and drainage

From curd to cheese : salting and ripening

Soft cheese packaging

- Soft cheese practical sessions :

Manufacture of 3 types (solubilised & stabilized soft cheese, traditional Camembert and mixed soft cheese) to compare :

Soft cheese making technology: milk preparation and maturing, renneting, coagulation and drainage

Cheeses characteristics : dry matter, fat, moisture on fat free basis, pH, mineralization, texture ...

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

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