anfopeil-enil.fr

ANFOPEIL TRAINING

2027



The 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

Since its foundation in 1972, our National Association for the Training and Further Training of Professionals in the Dairy Industry (ANFOPEIL) has been offering short, specialised training courses that contribute to excellence within the sector. This ensures that the dairy sector continues to evolve, improve and innovate through the transfer of expertise!

Message from the Chairman

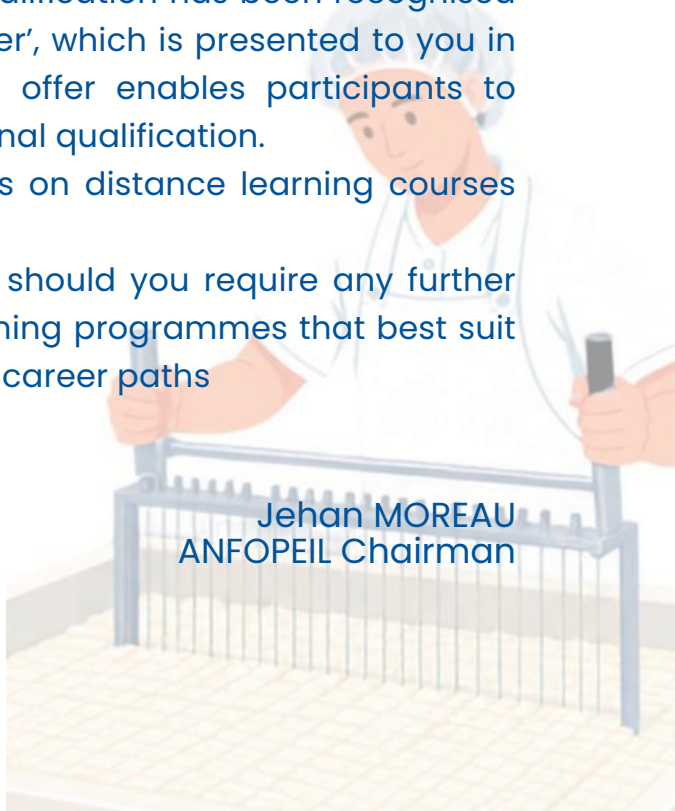
ANFOPEIL, the ENIL network and the Dairy Processing Association are proud to have taken part, alongside numerous European representatives from the dairy training sector, in the CoVE: Excellence in Dairy Learning project, funded by the European Union. The project is now complete, and we are now focusing on showcasing the many training tools that have been created: serious games, the Docamex teaching scenario, and new modules that complement our Webalim online training platform. Many of the modules that make up Webalim are set to be revamped: new layouts, updates to certain content, and adaptation for use on tablets or mobile phones.

This dynamic approach to continuing professional development in the dairy sector will come as no surprise, given the vital role played by the dairy industry in France and Europe. There are major challenges in attracting and training new employees to ensure generational renewal. Notably, in the cheese-making sector, a new professional qualification has been recognised by the public authorities: that of 'cheese maker', which is presented to you in this catalogue. The training programme on offer enables participants to acquire the skill sets required for this professional qualification.

Finally, we are placing ever greater emphasis on distance learning courses and blended learning programmes.

The ANFOPEIL team remains at your disposal should you require any further information and will be happy to suggest training programmes that best suit both companies' training plans and individual career paths

Jehan MOREAU
ANFOPEIL Chairman



INTER-COMPANY TRAINING COURSES

We offer training courses for a range of audiences, including production, management, laboratory and support staff, as well as anyone working in the dairy sector. Some sessions are offered in English for English and French speakers wishing to improve their technical vocabulary.

**Please contact us if you have any questions regarding a DISABILITY.*

INITIATION

OBJECTIVE

To provide practical knowledge for a better understanding of the professional context.

TARGET AUDIENCE

Entry-level production staff or support staff, project leaders. Anyone interested in the subject and wishing to gain knowledge in this field.

PREREQUISITES

Proficiency in basic French (reading, writing) and mathematics (basic calculations).

AVANCÉ

OBJECTIVE

To update and expand applied knowledge to ensure a thorough understanding of the subject.

TARGET AUDIENCE

Employees with experience or project leaders in the industry covered by the training course.

PREREQUISITES

Possess a basic level of knowledge of the subject area gained through professional experience and/or training.

EXPERTISE

OBJECTIVE

To deepen understanding in order to gain a broader perspective.

TARGET AUDIENCE

Employees with a solid grasp of the subject.

PREREQUISITES

A foundation in scientific knowledge (post-high-school level in microbiology, biochemistry, etc.) and significant experience in the field.

Depending on the course, training takes place at one of our ENIL or ACTALIA centers (with technical workshops and hands-on exercises), entirely online, or in a blended format combining both.This flexibility helps minimize travel while maintaining, whenever possible, the hands-on workshop experience.



Some courses are even offered in several different formats to choose from. You can find the exact format for each course directly in this catalog.



CALENDRIER

N°	INTITULÉ DE STAGE	FÉV	MAR	AVR	MAI	JUIN	SEPT	OCT	NOV	DÉC
1	A la découverte de lait et de la transformation laitière		S12					S40		
2	Préparation des laits de fromagerie				S20			S41		
3	Conduite d'une membrane d'UF et MF			S15						
4	Connaître les spécificités du lait cru	S7								
5	Ferments et enzymes en fromagerie						S38			
6	Utilisation et maîtrise des flores lactiques et d'affinage en fromagerie		S11							
7	B.A.BA de la technologie fromagère	S2								
8	Bases de la technologie fromagère		S10 S11		S21	S23	S39 S37		S44	S49 S49
9	Affinage des fromages : conduite et caractéristiques organoleptiques			S15						
10	Technologie fromagère appliquée aux pâtes molles		S12				S39			
11	Technologie fromagère appliquée aux pâtes persillées								S46	
12	Technologie fromagère appliquée aux fromages de chèvre							S40		
13	Technologie des fromages fondus et analogues bases laitières				S19					
14	Technologie fromagère appliquée aux pâtes pressées non cuites							S40		
15	Technologie fromagère appliquée aux pâtes pressées cuites et non cuites		S11	S16		S25		S41	S46	
16	Technologie fromagère appliquée aux pâtes lactiques							S40		
17	Technologie fromagère appliquée mozza- relles, pizza cheese et analogues					S25				
18	Technologies fromagères internationales «white cheese»					S26				
19	Utilisation du bois pour l'affinage	S7						S41		
20	Affinage des fromages : Importance des ferments d'affinage				S21					
21	Défauts en fromagerie - Applications aux pâtes molles et pâtes pressées				S21					
22	Maîtrise des phages en transformation fromagère			S17				S40		
23	Suivi des rendements et bilans matière				S20					
24	Technologie fromagère approfondie							S41	S48	
25	Blue Cheese technology					S26				
26	Hard and semi Hard cheese technology			S16						
27	Soft Cheese technology				S19					
28	Processed cheese technology			S16						

I = Initiation | A = Avancé | E = Expertise

STAGES 2027

N°	Intitulé de stage	FÉV	MAR	AVR	MAI	JUIN	SEPT	OCT	NOV	DÉC
29	Mozzarella, pizza cheese and their analogue technology						S39			
30	White Cheese technology							S40		
31	Bases de technologie des produits laitiers frais			S16		S24		S41		
32	Fabriquer des yaourts et autres laits fermentés							S40		
33	Bases de technologie des alternatives végétales					S25				
34	Technologie des laits fermentés								S47	
35	Technologie des fromages à la crème et hyperprotéinés									
36	Technologie beurrière							S41		
37	Technologie de fabrication de fondus et spécialités fromagères									
38	B.A.BA de la technologie des crèmes glacées	S3								
39	Bases de technologie des glaces et sorbets		S11						S47	
40	Savoir Formuler ses glace		S11							
41	Bases de la concentration et du séchage des produits laitiers					S25				
42	Bases de microbiologie laitière et laboratoire					S23				
43	Améliorer le plan de maîtrise sanitaire sur la base du GBPH									
44	Listeria et Salomonella dans les produits laitiers		S11					S43		
45	Durabilité des emballages	S1					S38			
46	Affichage environnemental					S24				
47	Ecoconception dans la transformation laitière								S45	
48	Station d'épuration dans la transformation laitière				S20					
49	Fonctionnement d'une station d'épuration (NIVEAU 1)		S12							
50	Fonctionnement d'une station d'épuration (NIVEAU 2)							S40		
51	Premiers réflexes en agro-alimentaire				S21					
52	Conduite de ligne automatisée : les bases			S16						S49
53	Conduite de ligne automatisée : maintenance niveaux 1 et 2									

Aurillac	Mamiroll	Saint-	Actalia
La	e	Lô	A
Roche/Foron	Poligny	Surgèr	distance

Practical information

• Detailed course programmes are available on the website and on request from ANFOPEIL.

• Course registration deadline: 1 month before the course starts. Please contact us regarding any late registrations.

• Prices are per participant and do not include any additional costs (meals, certification, etc.).

REGISTRATION FORM IN ONE SCAN



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OUR COMMITMENT TO QUALITY

An approach to continuous improvement validated by QUALIOPI certification.

Do you have any suggestions or complaints? Please contact us via our website or at accueil@anfopeil-enil.fr

TRAINING COURSES ON OFFER

Below you will find details of each of our courses, organised by theme. Each entry specifies the level (Beginner, Advanced or Expert), the content, the duration, the fee, as well as the available venues and dates. To register, simply send us the registration form (accessible via the QR code on page 6) at least one month before the start of your chosen course. Detailed course descriptions are available on our website.

Fromages / Cheeses

ADVANCED

25 Blue Cheese technology

Characterisation of blue cheese varieties and matrix properties - Inoculation, curd processing, piercing and blue vein development: ingredients and parameters - Process control, moisture management and ripening oversight - Practical trials: comparative cheesemaking, blue mould behaviour and pilot workshop fabrications

4 days - **2 010 € excl.tax**

Aurillac
Week 26
From 28/06 (start 1:30 pm)
to 02/07 (end 12:00 am)

ADVANCED

26 Hard and semi Hard cheese technology

Characterisation of hard cheese varieties and matrix properties - Raw milk quality, curd cooking and pressing parameters - Ripening kinetics, biochemistry and environmental factors - Practical trials: pilot workshop fabrications and industrial plant visits

4 days - **2 010 € excl.tax**

Mamirolle
Week 16
From 19/04 (start 1:30 pm)
to 23/04 (end 12:00 am)

ADVANCED

27 Soft Cheese technology

Overview of the French soft cheese sector and product profiles - Raw milk suitability, acidification dynamics and process modelling - Coagulation, manual/mechanical ladling and drainage parameters - Fermentation control: from milk preparation to rind development and ripening

4 days - **2 010 € excl.tax**

Poligny
Week 19
From 10/05 (start 1:30 pm)
to 14/05 (end 12:00 am)

ADVANCED

28 Processed cheese technology

Standards, definitions and physicochemical mechanisms - Raw material selection: natural cheese bases, dry proteins and functional additives - Emulsification parameters, creaming dynamics and texturisation - Laboratory practicals: processed spreads, portion packs, slices and analogue formulations

4 days - **2 010 € excl.tax**

Mamirolle
Week 16
From 20/04 (start 1:30 pm)
to 24/04 (end 12:00 am)

ADVANCED

29 Mozzarella, pizza cheese and their analogue technology

Pasta Filata market dynamics, global production and product profiles - Traditional and continuous processing: LMMC Mozzarella vs analogue formulations - Functional properties: stretchability, meltability, browning control and viscoelasticity - Process optimization: stretching, brining, chilling and modern manufacturing tech

4 days - **2 010 € excl.tax**

Mamirolle
Week 9
From 01/03 (start 1:30 pm)
to 05/03 (end 12:00 am)
Week 39
From 27/09 (start 1:30 pm)
to 01/10 (end 12:00 am)

ADVANCED

30 White Cheese technology

Typology of unripened and fresh cheeses: Quark, Cottage, Feta-type, Mozzarella/Burrata, Ricotta and Halloumi - Physicochemical properties, serum retention and structure formation - Technological levers: acidification, heat-acid coagulation and temperature control - Practical application: pilot workshop fabrications and comparative processing

4 days - **2 010 € excl.tax**

Mamirolle
Week 40
From 04/10 (start 1:30 pm)
to 08/10 (end 12:00 am)



53 courses, 53 opportunities to develop your skills: detailed course descriptions and registration forms are available on our website.







Behind every training course lie workshops designed to be genuine production facilities.

Find out more about our training centres on the following pages.

OUR TRAINING CENTRES

Genuine work-based learning centres

Designed for the job

ENILs have pilot facilities and processing workshops that enable students to undertake relevant practical work and gain hands-on experience in real-life production environments.



24 000 m²

total number of workshops held across all our centres



6

millions of litres of milk processed every year in our pilot plants



+80

various products made in the workshops

Recognised expertise in dairy and cheese-making technologies

Nearly 60 trainers, teachers and researchers are able to provide expertise across all areas of the dairy sector. The network provides nationwide coverage and operates internationally.

New equipments

Train on equipment identical to that used in your production process

In order to replicate real-world production conditions as closely as possible, ENILs are investing in state-of-the-art professional equipment.
Two new pieces of equipment are joining our technology workshops:



The DIMA spinning machine from Mamirolle: 200kg/h

From mozzarella to burrata, under real-world conditions

This extruder enables the production of all types of extruded cheese: pizza cheese, mozzarella and burrata. In terms of moulding, three sizes are available (ranging from salami-shaped pieces to 2g balls and 50g balls) to cover the full range of products on the market. The machine has a production capacity of up to 200 kg/h.
This enables trainees to gain hands-on experience with a full-scale production machine.

The Saint-Lô skid:

Understanding and managing your process installations

Following the success of Form Mobile, the heat treatment skid pursues the same objective in terms of the process: to provide plant operators, control room staff and maintenance technicians with a comprehensive understanding of plate heat exchangers, fluid mechanics and the control systems encountered on a day-to-day basis in a liquid processing plant.
Trainees practise commissioning the plant and analysing malfunctions. The real bonus: this training can take place directly at your production sites, on dates that suit you, to mirror your actual plant operations as closely as possible.



Training on a pilot machine means being able to make mistakes, try again and understand what happens at each stage, without the pressures of a production line in operation. It also means developing reflexes that can be directly applied as soon as you return to work.

THE STRENGTH OF A NETWORK



2287

Trainees in 2025

5

Experienced vocational schools (ENIL)

95%

trainees satisfied with the ANFOPEIL 2025 training courses

1

Expert body (ACTALIA)

**Data from immediate post-course satisfaction surveys completed by trainees who took part in a short training course in 2025*

A PARTNER FOR YOUR PROJECTS

Six dedicated engineering specialists will support you in developing your staff's skills. Our expertise covers assessment, instructional design, evaluation and certification

PEDAGOGICAL FLEXIBILITY

In-house training, bespoke courses, open-enrolment sessions or distance learning. We design bespoke programmes to meet all your needs.

THE GAME TO TEST YOUR CHEESE REFLECKS

CHEESE QUEST

A serious game to test your cheese-making reflexes.

Take on the role of an operator facing real-life workshop situations, make the right decisions, and see if your knowledge holds up.



2 levels, 2 ways of playing

- **Level 1:** Follow a complete, step-by-step production process for a cheese-making technique.
- **Level 2:** Deal with day-to-day setbacks (equipment breakdowns, production faults, human error) and learn to respond appropriately.





6 cheese-making technologies covered

Lactic, soft-textured, stretched-curd, pressed, cooked-pressed, White Cheese.



Several hours' gameplay in total (around 20 minutes per chapter). It can be played solo, but fits in very well with a training programme (challenges, scores and rewards): it's up to you to create the competition!

Open to anyone who already has some knowledge of cheese and wants to test it

Try the demo for free by registering, or upgrade to the full version by requesting a quote: accueil@anfopeil-enil.fr

AEDIL

Co-funded by the European Union

ONLINE TRAINING COURSES

100% remote: a convenient and supported alternative

Online training courses, delivered live by our expert trainers specialising in the sector

Real-time interactions: discussions, Q&As, sharing of experiences

Practical teaching content: theoretical foundations + real-world case studies

Course: can be found in the catalogue by looking for the "100% online"icon

Webalim

An online platform for learning at your own pace

+100
Training modules
designed by experts from the dairy and agri-food sectors

+20K
Trainees
from the start of the online plateform

9
Languages available
on specific modules

- An ideal complement to face-to-face courses or supervised online training
- Content structured into short modules combining theory, videos and interactive quizzes

- A personalised approach: create bespoke learning pathways tailored to each learner's needs and level

- Self-paced learning, at your own pace, to suit your schedule

New : GREEN SKILLS

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

Modules topics :

- Responsible dairy processing
- Supply chain & ecological transition
- Reuse, recovery and recycling;
- Energy optimisation

DOCaMEx

The digital platform dedicated to cheese-making expertise

A collaborative tool designed to support the cheese industry and businesses, comprising a structured knowledge base on cheese-making technology.

What is DOCaMEx used for ?

• Structure, capitalise on and pass on the expertise of your cheesemakers, thereby strengthening skills at all levels

• Solve practical problems using a module designed to support technological reasoning (fault analysis, areas for improvement)

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

• Tailor the platform to your organisation: each business or sector can customise its content according to its methods and expertise

• Foster collaboration between stakeholders within the same sector or organisation

Dairy Learning Hub

Expanding and sustaining a virtual learning environment

As part of the European CoVE project: Excellence in Dairy Learning, our teams are involved in developing a unique tool: the Dairy Learning Hub. This provides an opportunity for professionals in the dairy sector (industry representatives, 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 continuous professional development within the dairy sector. The Hub will have robust governance structures and access to a range of learning technologies.

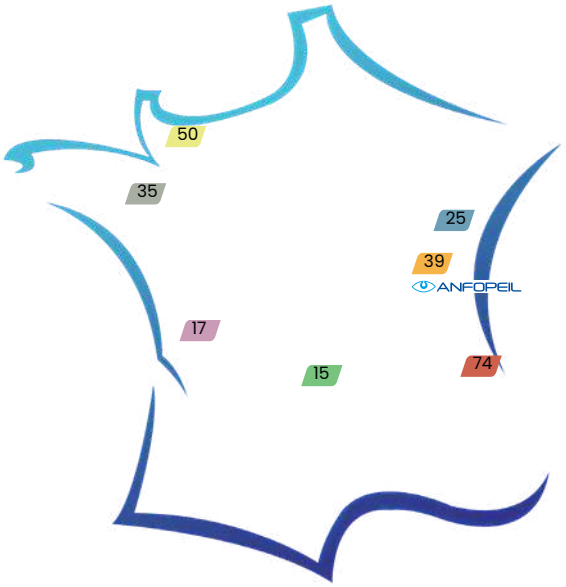
France is spearheading the development of one such tool: the Dairy LMS – an e-learning platform dedicated to the European dairy sector.

A focus on transnational education and diversity within the sector

Training programmes that meet European quality standards

Co-funded by the European Union

ANFOPEIL



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