

Course in UF Cheese Making

Nov 3rd - 7th 2008

At Dalum Dairy Training Centre of Denmark

In co-operation with AEDIL, Dalum College of Food and Technology offers a practical and theoretical Training Course in Cheese Making by Ultrafiltration. The course will be held at the department of Dairy Training, at Dalum College of Food and Technology.



Daily meals

07.30 am: Breakfast
09.50 am - 10.10 am: Coffee break
11.40 am - 12.15 pm: Lunch
01.50 am - 02.10 pm: Coffee break
05.30 pm: Dinner

Participant

Participants should ideally have knowledge basis in microbiological and chemical aspects of cheese making. The course is for professionals with previous training in cheese technology, practice in cheese making and good knowledge of English language.



Programme

Monday, November 3rd

Information about Dalum and the UF Cheese Course.
Membrane-filtration, theory.

Tuesday, November 4th

Ingredients for cheese manufacturing.
Acidification and syneresis.
Preparation for Pilot Plant production.

Wednesday, November 5th

Ultra-filtration and Cheese production, Pilot Plant.

Thursday, November 6th

Ultra-filtration and Cheese production, Pilot Plant.

Friday, November 7th

Starter cultures for ultra-filtrated cheeses.
Exchange of experiences and evaluation.
Lunch and departure.

Cost and deadline

Course fee 1.100 Euros including meals and accommodation.

Course fee must be paid *before October 15th 2008*.

Deadline for registration is *monday 1st of October 2008*.



Registration

For register and/or further information, please contact:
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Name: _____

Company: _____

Position: _____

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