

course in  
**FRESH CHEESE**  
making

**Theoretical background and practical training**  
EUROPEAN DAIRY PRODUCTS TECHNOLOGY MODULE

**June 22-26 2009, Olsztyn, Poland**



**Chair of Dairy Science and Quality Management/  
Warmia and Mazury Dairy Excellence Centre**  
Faculty of Food Sciences  
University of Warmia and Mazury in Olsztyn, Poland

Organized by



Supported by



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## course in FRESH CHEESE making

### Content of the course:

- theory of fresh cheese technology
- practical fresh cheese production in Pilot Plant
- experience exchange with experts
- visit of fresh cheese production plant

### Lecturers:

- Lecturers from Polish universities
- Experts from the Polish dairy industry
- Invited guests: experts from companies offering their services to fresh cheese industry

### Registration:

For register and/or further information, please contact:

University of Warmia and Mazury in Olsztyn,  
Chair of Dairy Science and Quality Management

Oczapowski Str. 7, 10-719 Olsztyn, Poland

Phone/Fax : + 48 89 523 42 20

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### APPLICATION FORM:

Name: \_\_\_\_\_

Position: \_\_\_\_\_

Phone/Fax: \_\_\_\_\_

E-mail: \_\_\_\_\_

Company: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_

Country: \_\_\_\_\_

### Pre- programme:

#### **Monday**

- Characteristic of fresh cheese manufacturing process
- Composition, production and consumption of fresh cheeses world-wide
- Major fresh cheese varieties (Tvarog – TRADITIONAL POLISH FRESH CHEESE, Quark, Cottage Cheese, Cream Cheese, UF fresh cheese etc.)

#### **Tuesday**

- Processing equipment and technology of fresh cheese packaging
- Problems/risks associated with fresh cheese production
- Membrane technology in fresh cheese production
- Acid whey and its processing

#### **Wednesday**

- Practical fresh cheese production/session in University of Warmia and Mazury Pilot Plant

#### **Thursday**

- Practical fresh cheese production/session in University of Warmia and Mazury Pilot Plant
- Visit to fresh cheese processing equipment manufacturers

#### **Friday**

- Visit to fresh cheese production plant

### Participants:

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

The number of participants is limited to twenty persons.

### Cost and deadlines:

**Course fee 950 Euros  
including meals and accommodation**

Course fee must be paid  
**before May 31 2009**

Deadline for registration  
**is May 15 2009**