



**EUROPEAN DAIRY TECHNOLOGIST**

# Soft cheese

**Course in France**

**One week**

**March 30<sup>th</sup>  
April 3<sup>th</sup> -  
2009**

**Theoretical background and practical training  
European Dairy Products Technology Module**

National Dairy Schools (Poligny (East of France)),  
members of Anfopeil and AFDIL



## **National Dairy Schools in France**

National Dairy Schools train dairy workers and technical senior executives in France.

There are 6 national dairy schools :

- Aurillac
- La Roche sur foron
- St-Lô-There
- Surgères
- Mamirolle
- Poligny



## **The dairy training courses include**

- One week' courses
- Cheesemaking technology
- During this week :
  - Dairy products technology courses
  - Practical dairy products in our dairy factory and pilot plant
  - Exchange with experts
  - Visits of dairy industries

## **Methodology and organization**

- During the week, lecturing, case study, problem-solving, discussion, talks with the invited experts and assessment are proposed.
- This week will be realised in Poligny. This National Dairy Schools is located in the East of France.



## Content of the course

Monday 30/03	Tuesday 31/03	Wednesday 1/04	Thursday 2/04	Friday 3/04
<b>8h30 – 9h00</b> Welcome and Presentation of participants  <b>9H00 – 11H00</b> Presentation of the French dairy industry  <b>11h00 – 12h00</b> Technology of soft cheese  Milk quality for soft cheese production	<b>7h45 – 12h00</b>  Practical session in pilot plant	<b>7h45 – 12h00</b>  Practical session in pilot plant	<b>7h45 – 12h00</b>  Practical session in pilot plant	<b>8H30 – 10H30</b>  Technology of soft cheese Packaging  <b>10h30 – 12h00</b>  Risks associated with soft cheese
<b>14H00 – 18H00</b>  Technology of soft cheese  Milk quality for soft cheese production and problematics	<b>14h00 – 18h00</b>  Technology of soft cheese Milk to curd  <b>18h00 – 19h30</b>  <i>Cheese and wine tasting</i>	<b>13h30 – 18h30</b>  Visit of soft cheese factories	<b>14h00 – 18h00</b>  Technology of soft cheese Milk to ripened curd  <b>and</b>  Problem of fermentation in soft cheese: lactic bacteria, yeasts and moulds	<b>End of soft cheese course</b>

### Participants

The course is meant for professionals with ;

- previous training in cheese technology
- practice in cheesemaking
- good knowledge of English language

Participants should ideally have the following knowledge basis in microbiological and chemical aspects of cheesemaking.

### Trainers/Lecturers

- **Sébastien ROUSTEL - ENILBIO Poligny**
- Experts from the French dairy industries
- Lecturers from national dairy schools

### Language

The courses will be held in English.

### Costs

1000 € without meals and accommodation  
 1350 € including meals and accommodation

### Organization and administration

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## Contact



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