

Monday	Tuesday	Wednesday	Thursday	Friday
<p><b>Welcome and introduction</b></p> <p><b>Milk composition*</b> Characteristics of milk, variation factors and tools for understanding quality</p>	<p><b>Dairy Microbiology*</b> Micro-organisms involved in dairy production</p> <p><b>Cheesemaking hygiene*</b> Hygiene? What does it mean? How can I ensure proper and efficient hygiene in my cheese room?</p>	<p><b>Additives in dairy technology*</b> What kind of additives and when can I use them? Why?</p> <p><b>Preparation of lactic cheeses</b> Control of the milk, preparation of starters, maturation and renneting.</p>	<p><b>Preparation of hard cheese technology</b> Selecting starters, renneting, curdling, draining in the vat, hooping and pressing.</p> <p>Explanation and production of a hard cheese like Tome (hands-on).</p> <p><b>Moulding/hooping of lactic curd in individual moulds</b></p>	<p><b>Care of produced cheeses: demoulding/salting/drying</b></p> <p><b>Conception of a dairy*</b> What are the main questions to answer before beginning? Everything from surfaces to materials, equipment, layout and location.</p>
<p><b>Raw milk and heat treatments*</b> Characteristics and cheesemaking abilities of each type of milk.</p> <p><b>Collection and quality of milk for cheesemaking*</b> Methods and equipment for milk collection, advantages and disadvantages, effect on milk quality.</p> <p><b>Discussion and comments about the topics developed throughout the day</b></p>	<p><b>Lactic starters*</b> Major tools in cheese production and safety. What are they and how can I use them?</p> <p><b>Rennet and other coagulants*</b> Major coagulants used in dairies for cheese production</p> <p><b>Curdling mechanisms*</b> How can I transform liquid milk into solid milk for cheesemaking?</p> <p><b>Classification and definitions of dairy products*</b></p>	<p><b>Lactic cheese technology*</b></p> <p>From preparation of milk to ageing the final cheese: presentation of all processing steps with important parameters, conditions and equipment required.</p> <p><b>Controls of curdled milk.</b></p>	<p><b>Hard cheese technology*</b></p> <p>From milk preparation to ageing the final cheese: presentation of all processing steps with important parameters, conditions and equipment required.</p> <p><b>Turning / flipping / salting of lactic cheeses.</b> <b>Controls of hard cheeses: acidity evolution under the press.</b></p>	<p><b>Comments and evaluation of the course, open discussion</b></p> <p><b>Visit to a local dairy</b> History of the dairy and the project, milk production, dairy organization, discussion with the cheesemaker.</p>

\*Theoretical courses

Practical courses