



Contact



Anfopeil - Réseau des ENIL
 Place du Champ de Foire
 BP 100 25
 39800 Poligny
 France
 Phone +33 (0) 3 84 37 27 24
 Fax : +33 (0) 3 84 37 08 61
 afdil.aedil@wanadoo.fr



ENIL of Mamirolle
 15 Grande Rue
 25620 Mamirolle
 Phone +33 (0) 3 81 55 92 00
 Fax : +33 (0) 3 81 55 92 17



ENILV of Aurillac
 Rue Salers
 15000 Aurillac
 Phone +33 (0) 4 71 46 26 60
 Fax : +33 (0) 4 71 46 26 40



ENILBIO of Poligny
 BP 700 49
 39801 Poligny
 Phone +33 (0) 3 84 73 76 76
 Fax : +33 (0) 3 84 37 07 28



ENIL St-Lô-There
 50620 St-Jean-De-Daye
 Phone +33 (0) 2 33 77 80 82
 Fax : +33 (0) 2 33 77 80 84



ENILV of La Roche sur Foron
 212 rue Anatole France
 74800 La Roche sur Foron
 Phone : +33 (0) 4 50 03 01 03
 Fax : +33 (0) 4 50 03 10 64



ENILIA of Surgères
 av François Mitterrand
 17700 Surgères
 Phone : +33 (0) 5 46 27 69 00
 Fax : +33 (0) 5 46 07 31 49



EUROPEAN DAIRY TECHNOLOGIST

Soft cheese

Course in France

One week

**March
 26th - 30th -
 2012
 POLIGNY**

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

National Dairy Schools
 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 School is located in the East of France.



Content of the course

Monday 26/03	Tuesday 27/03	Wednesday 28/03	Thursday 29/03	Friday 30/03
8h30 – 9h00 Welcome and Presentation of participants 9H00 -12H00 Technology of soft cheese Milk quality for soft cheese production	7h45 – 12h00 Practical session in pilot plant 14h00 – 18h00 Technology of soft cheese Milk to curd Milk quality for soft cheese production and problematics 18h00 – 19h30 <i>Cheese and wine tasting</i>	7h45 – 12h00 Practical session in pilot plant 13h30 – 18h30 Visit of soft cheese factories	7h45 – 12h00 Practical session in pilot plant 14h00 – 18h00 Technology of soft cheese Milk to ripened curd	8H30 – 11H30 Technology of soft cheese Packaging 11h30-12h00 End of soft cheese course

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

- Experts from the French dairy industries
- Lecturers from national dairy schools

Language

The courses will be held in English.

Costs

1300 € without meals and accommodation
 1650 € including meals and accommodation

Organization and administration

ANFOPEIL - Réseau des ENIL
 Place du Champ de Foire
 BP 25
 39800 POLIGNY
 France
 Phone +33 (0) 3 84 37 27 24
 e-mel : afdil.aedil@wanadoo.fr

