

A course for English-speaking cheesemakers

Learn how to produce soft, hard and semi-hard cheese with the best French specialists in France (near Geneva). The course will cover theoretical and practical parts of cheese production technology, including biochemistry and microbiology.

By the end of the course, you will know how to produce cheese such as **Camembert (traditional and stabilised), Munster, Soft double and triple cream, Bleu d'Auvergne, Fourme d'Ambert, Bleu du Vercors, type Gruyère, Parmesan, Raclette, Reblochon, Maasdam**. Upon successful course completion, you will also be awarded a diploma in cheese technology.

The course covers the whole cheese-making process in 73 hours of theory and practice, including managing critical points of soft, hard and semi-hard cheese technology, salting and ripening.

The group size is eight persons maximum.

The two-week course costs £5,410 (excluding VAT) or 6,100 Euros per person (including hotel single accommodation, transfers and meals).

The participants cover return flights to Geneva and travel insurance.

Advanced two-week cheese-making course of hard, semi-hard, and soft (white and blue mould) cheese. Complete theory and practice in France

5-17 January 2025



**FRANCE
PROCESS**
FRENCH CHEESES
TECHNOLOGY, ENGINEERING
AND EQUIPMENT.


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RÉPUBLIQUE FRANÇAISE

WEEK 1

FRANCE PROCESS CONTACT



	Monday, 6 January	Tuesday, 7 January	Wednesday, 8 January	Thursday, 9 January	Friday, 10 January
8.00 - 12.00	<p><u>Theory :</u></p> <ul style="list-style-type: none"> Course Introduction Cheese technology Definitions and regulations Classifications (lactic, soft with white and blue mould, hard, semi hard cheese) Composition of milk (cow, goat and sheep) School uniforms <p>Nadege Bel</p>	<p><u>Theory :</u></p> <ul style="list-style-type: none"> Meaning of hot and cold milk maturation, choice of milk maturation Thermophilic and mesophilic cultures and their role in acidification process <p>Nadege Bel</p>	<p><u>Theory :</u></p> <ul style="list-style-type: none"> Coagulation management and curd cutting Syneresis effect and an influence of fat/protein ratio on the milk gel creation Correlation of curd size and humidity in aged cheese <p>Nadege Bel</p>	<p><u>Theory :</u></p> <ul style="list-style-type: none"> Draining mechanisms in cheeses (temperature and/or stirring) Acidification curve. Possible corrections to keep it stable Curd heating as a draining lever <p>Camille Leneveu</p>	<p><u>Theory :</u></p> <ul style="list-style-type: none"> Yield influencing factors, methods to enhance yield Lactic cheese preparation Individual competition - personalization of the cheese technology <p>Nadege Bel</p>
13.00 - 18.00	<p><u>Theory :</u></p> <ul style="list-style-type: none"> Milk flora, its classification and management Practical work preparation. Vats monitoring, recording, and schedules <p>Nadege Bel</p>	<p><u>Cheese production:</u></p> <ul style="list-style-type: none"> Workshop Soft cheese production on a pilot line Stabilised Camembert type - 2x30L vats and Traditional Camembert - 2x30L vats Milk preparation for making lactic cheese (Crottin / Picodon type - 2x20L vats) <p>Emilien Fattet</p>	<p><u>Cheese production:</u></p> <ul style="list-style-type: none"> Workshop Soft Cheese production on a pilot line Soft cheese: Munster (washed rind) (2 x 30L vats) and Soft double cream (2 x 30L vats) Camembert demoulding / Salting / Weighing Crottin (lactic) moulding/draining <p>Camille Leneveu</p>	<p><u>Cheese production:</u></p> <ul style="list-style-type: none"> Workshop Soft Cheese production on a pilot line Soft cheese: Bleu d'Auvergne (2 x 30L vats) and Fourme d'Ambert (2 x 30L vats) Lactic cheese demoulding / Salting / Weighing Munster and Soft double cream demoulding / Salting / Weighing <p>Emilien Fattet</p>	<p><u>Cheese production:</u></p> <ul style="list-style-type: none"> Workshop Soft Cheese production on a pilot line Soft cheese: Bleu du Vercors (2 x 30L vats) and Dorblue (2 x 30L vats) Bleu d'Auvergne/ Fourme demoulding /Salting / Weighing Beginning of ageing <p>Camille Leneveu</p>

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WEEK 2

	Monday, 13 January	Tuesday, 14 January	Wednesday, 15 January	Thursday, 16 January	Friday, 17 January
8.00 - 12.00	<p><u>Theory :</u></p> <ul style="list-style-type: none"> Salting Care of the 1st week cheese Preparing for second-week workshops First-week summary of the practical part <p>Nadege Bel</p>	<p><u>Theory :</u></p> <p>Ageing of hard and semi-hard cheeses:</p> <ul style="list-style-type: none"> Ripening flora Different types of rind Washed rind, its care <p>Nadege Bel</p>	<p><u>Theory :</u></p> <ul style="list-style-type: none"> Ripening parameters and Rooms management Climatisation and minimisation of the cheese weight losses (with AQP) <p>Nadege Bel</p>	<p><u>Theory :</u></p> <p>Cheese defects, classification, how to exclude it from your production</p> <p>Camille Leneveu</p>	<ul style="list-style-type: none"> Visit the Chabert cheese plant - production of hard, semi-hard, and soft cheeses with white mould Visit of Paccard affinage - exceptional quality cheeses ageing Graduation Transfer to the airport
13.00 - 18.00	<p><u>Theory :</u></p> <p>Ageing of soft and bleu cheeses:</p> <ul style="list-style-type: none"> Ripening flora Different rind types Rind with moulds, care <p>Nadege Bel</p>	<p><u>Cheese production:</u></p> <ul style="list-style-type: none"> Pilot production of hard cheese: Type Gruyère (one vat x 200L) Type Comté (one vat x 200L) Traditional cloth moulding <p>Nadege Bel</p>	<p><u>Cheese production:</u></p> <ul style="list-style-type: none"> Pilot production of hard cheese: Parmesan (one vat x 200L) Maasdam (one vat x 200L) Blue cheese piercing <p>Camille Leneveu</p>	<p><u>Cheese production:</u></p> <ul style="list-style-type: none"> Pilot production of semi-hard cheese: Raclette (one vat x 200L) Reblochon or St Nectaire (one vat x 200L) <p>Nadege Bel</p>	

