

FOOD PROCESSING OPTIMISATION

Do you and/or your staff have a practical knowledge of Cheesemaking but lack some technical skills to be able to fine tune your product and solve those niggly quality issues.

The “Basics of Cheesemaking” training gives attendees an excellent grasp of the theory and practical application of the science behind cheesemaking.



Course instructor **Wayne Austin** has worked in cheese & dairy Factories for 30 years and has a wealth of practical and theoretical knowledge. He has worked as a cheesemaker, been involved in management of production and quality and worked in Cheese Research and Development.

The course can be run in-house or at a central location to suit a number of smaller organisations.

Each participant will receive a set of notes and a certificate of attendance.

Here are some things that people I have trained have said:

“Yes, I would recommend this course to other people. I did not know the science of what is actually happening at each stage of the process. I found it useful to get a deeper understanding of Cheesemaking” Oscar

“Gave me a much better understanding of what is happening when we make each style of cheese” Sam

Contact Wayne to discuss a course in your organisation or in your location.



BASICS of CHEESEMAKING

A 6 hour training course that will provide cheesemakers with the theory to help them perform their day to day tasks better and to enable them to improve product quality

Course content

❖ **Milk Composition**

- What happens to the fat, protein and lactose during Cheesemaking

❖ **Basic Microbiology, good & bad bacteria**

❖ **Starter cultures**

- types
- Acid and flavour production

❖ **Review of what happens during each step in cheesemaking**

- Pasteurisation
- Rennet
- Setting
- Cutting
- Cooking
- Stirring
- Whey drainage
- Moulding

❖ **Maturation**

- Impacts of humidity and temperature

❖ **Basic troubleshooting**

Conversion of milk to curd 53

