

FOOD PROCESSING OPTIMISATION

CHEESEMAKING 101

A 5 day training course that will provide attendees with the theory and hands on skill to be able to make a range of cheese types. Course instructor *Wayne Austin* has worked in cheese & dairy Factories for 30 years and has a wealth of practical and theoretical knowledge.

Course Cost: on application

Course Dates: on application

Course content

1. Theory

- ❖ Milk quality, composition and standardisation
- ❖ Basic Microbiology, good & bad bacteria
- ❖ Starter cultures
- ❖ Review of what happens during each step in Cheesemaking;
- ❖ Maturation
- ❖ Basic troubleshooting, hygiene and process control

2. Practical

- ❖ Over the week a range of cheese types will be made including soft white mould, semi hard such as cheddar, Raclette, Havarti, and hard types such as Romano. Final cheese types will be decided after consultation with attendees.

What is included?

Comprehensive course notes

Access to helpful cheese formulas

Morning and afternoon tea

Some Prior knowledge helpful but not essential.



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