

Training session:
DCT N°25
Pasta filate cheeses
LEVEL ADVANCED

ORGANIZATION

Date: from 26th november (1:30 pm) to 30th november 2018 (midday) (Week 48)

Duration: 4 days – 28 hours

Trainer: Jamal Kebchaoui, jamal.kebchaoui@educagri.fr experimented trainer in pasta filata cheeses

Cost: 1545 €, without meals and accomodation

Courses'place: ENIL (french national dairy industry school) of Mamirolle - Grande rue - F-25620 MAMIROLLE

We are located in the heart of Franche-Comté, the first french region for the manufacturing of raw milk cheeses and spreadable cheeses. Dairy industry school of Mamirolle is training technicians and experts in dairy companies since 1888.

How to come to Mamirolle:

By plane:

- Basel-Mulhouse airport + car (1hour30)
- Lyon-Saint-Exupéry airport + car (2hours)
- Geneva airport + car (2hours)
- Paris Charles de Gaulle airport + train (3hours)

By car:

- Highway A36 from Strasbourg or Mulhouse
- Highway A36 from Paris
- Highway A40/A39 from Lyon
- RN57 from Jougne (Geneve)



Accomodation's place: in the city of Besançon (near 120.000 inhabitants)

Training language: english

Who we are: As a member of the National Dairy Schools Network and the European Association of Dairy technologists, our school trains students and dairy professionnals from all over the world.

PARTNERS



INFORMATION AND REGISTRATIONS

ENIL:

Phone number: +33 (0)3.81.55.92.00
Nathalie CARO – nathalie.caro@educagri.fr

ANFOPEIL

Phone number: +33 (0)3.84.37.27.24
accueil@anfopeil-enil.fr

PEDAGOGICAL INFORMATIONS

ENIL MAMIROLLE:

Phone number: +33 (0)3.81.55.92.00
Adeline COINTE – adeline.cointe@educagri.fr

PRE-REQUISITES

Technicians, cheesemakers, R&D managers, engineers

The course is meant for professionals with:

- Knowledge of cheese processes
- Practice in cheesemaking or cheese processes
- Good knowledge of the English language.

Participants should ideally have basic knowledge of the microbiological and biochemical aspects of cheesemaking.

TEACHING METHODS

- Theoretical courses
- Practical sessions / cases studies
 - Cutter STEPHAN
 - Stretching and moulding equipment / wet stretching
 - Stretching and moulding equipment / dry stretching



GLOBAL OBJECTIVES

- Identification of the popular culinary functional properties
- Factors of production and influences of raw materials mastery
- Several and practical examples of textured cheeses

PROGRAM

- **Welcome and presentation of the participants**
- **Presentation of pasta filata cheeses technologies**
 - Presentation of pasta filata cheeses, world production
 - Types and characteristics points on processing:
 - From raw materials to finished product
 - Stretching: key steps in pasta filata processing
 - Keys processing and functional properties of pasta filata

- **Practical sessions in pilot plant**
 - Milk to curd: traditional textured cheese: pizza cheese/LMMC
 - Wet stretching: traditional textured cheese: pizza cheese/LMMC
 - Dry stretching:
 - Mozzarella cheeses: fresh mozzarella made by direct acidification
 - Modern way processing for pizza cheese – pizza cheese analogue made by processed cheese processing
- **Visit of “Hameau du fromage”**

This training is then available for specific training session in your cheese factory.