

PRINCIPLES of CHEESE MAKING

The course is intended for those who would like to improve their knowledge of cheese manufacture. The theory is reinforced with practical cheese making. It provides an excellent introduction to the skills and art of making cheese.

Course Topics

The course includes:

- Theory behind cheese making
- Stages of manufacture
- Practical cheese making
- Cheese evaluation

The course is particularly appropriate for:

- Production personnel
- Technical and R&D personnel
- Marketing and sales personnel
- Suppliers
- Buyers
- Anyone with an interest in cheese

*Farming Connect are currently **funding** up to **80%** of course fees to eligible candidates (08456 000 813)*

COURSE VENUE

The course is held at Food Centre Wales, Horeb Business Park, Horeb, Llandysul, Ceredigion SA44 4JG (01559 362230) gen@foodcentrewales.org.uk