

PRACTICAL **Curriculum** DAIRY TECHNOLOGY

AND CHEESEMAKING · FULL-TIME

DAIRY PROCESSING & CHEESEMAKING

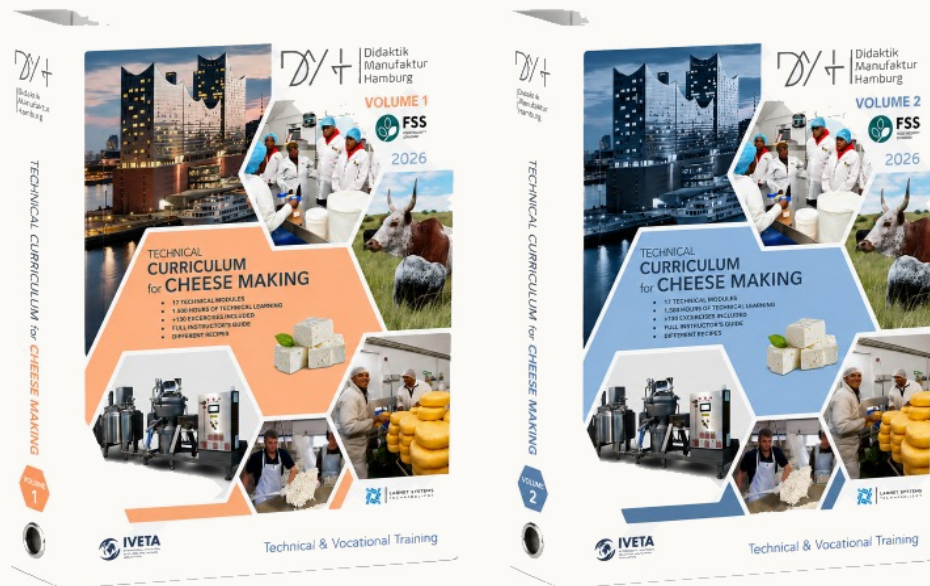
A complete, workshop-based training programme.

**Real milk, real cheese wheels,
market-ready quality and products.**



THE PROGRAMME

Cheese is a complete production chain in a small space.



Dairy Processing & Cheesemaking is a workshop-based full-time programme in dairy technology.

Across twenty-seven modules, trainees work forward step by step from raw milk intake and hygiene through heat treatment and culture management to cheese from cow and goat milk, ripening management and business operations.

The focus is on practical work throughout.

Skills are learned on real milk and real batches, with around 1,500 workshop hours and 81 assessed exercises.

Every module concludes with an assessed practical piece, so that competence is proven through real work and not on paper.

The programme is offered as a curriculum, as a matching equipment specification or as a turnkey package for the site.

27
MODULES

1,500^h
WORKSHOP HOURS

+60
PRACTICAL EXERCISES

300
EQUIPMENT ITEMS

24^{mos.}
FULL-TIME

PRACTICAL Curriculum

Twenty-seven modules

From raw material and hygiene through the base products to cheese from cow and goat milk, concluding with a complete production cycle.



MODULE

M01 – M27 • SEQUENTIAL

M01	Occupational Safety & Health FUNDAMENTALS	M10	Butter & Clarified Butter BASE PRODUCTS	M19	Ripened Goat Cheese CHEESE • GOAT MILK
M02	Milk as a Raw Material FUNDAMENTALS	M11	Fundamentals of Cheese Technology CHEESE • COW MILK	M20	Ripening Management & Cheese Care CHEESE • GOAT MILK
M03	Milk Harvesting & Cold Chain FUNDAMENTALS	M12	Fresh Cheese from Cow Milk CHEESE • COW MILK	M21	Whey Utilisation QUALITY & OPERATIONS
M04	Plant & Personal Hygiene FUNDAMENTALS	M13	Soft Cheese & Pasta Filata CHEESE • COW MILK	M22	HACCP & Traceability QUALITY & OPERATIONS
M05	Milk Testing & Plant Laboratory FUNDAMENTALS	M14	Semi-hard Cheese from Cow Milk CHEESE • COW MILK	M23	Sensory Analysis & Product Assessment QUALITY & OPERATIONS
M06	Heat Treatment BASE PRODUCTS	M15	Hard Cheese & Long Ripening CHEESE • COW MILK	M24	Packaging & Distribution QUALITY & OPERATIONS
M07	Separation & Standardisation BASE PRODUCTS	M16	Moulding, Pressing & Salting CHEESE • COW MILK	M25	Business Management & Start-up QUALITY & OPERATIONS
M08	Cultures & Coagulants BASE PRODUCTS	M17	Goat Milk as a Raw Material CHEESE • GOAT MILK	M26	Maintenance & Energy QUALITY & OPERATIONS
M09	Yoghurt & Soured Milk BASE PRODUCTS	M18	Fresh Goat Cheese CHEESE • GOAT MILK	M27	Final Project QUALITY & OPERATIONS

EQUIPMENT

Trained on real equipment.



01

Milk Intake & Preparation

Intake, weighing, filtration, heating and raw milk cooling.

04

Hygiene & Documentation

Cleaning technology, measuring equipment and traceability.

02

Cheesemaking

Cheese vats, cutting and stirring tools, moulds and presses.

05

Plant Laboratory & Sensory Analysis

Sampling, fat and dry matter determination, testing station.

03

Salting & Storage

Brine bath and brining technology, draining area, climate-controlled ripening.

06

Theory & Demonstration

Demonstration area, training station and protective equipment.

~300 ITEMS • 6 CATEGORIES

BRING THE PROGRAMME TO YOUR LOCATION

LET'S GET STARTED.

AVAILABLE AS • **Turnkey** (Consulting + Equipment + Delivery + Curriculum + Setup)

