

# **GWNEUD CAWS** **CHEESE MAKING**

## *Beth yw'r Cwrs ar Wneud Caws?*

Mae'r gweithdy yma'n gyflwyniad ardderchog i'r gwaith o wneud caws caled. Anelir y cwrs at y rheiny a hoffai ddechrau cynhyrchu, neu'r rheiny sydd am wella eu gwybodaeth a'u profiad. Mae'n ymdrin â'r theori yn ogystal â rhoi cyfle i chi wneud caws

## *Pwy ddylai fod yn bresennol?*

Pobl sy'n ystyried dechrau cynhyrchu.  
Unrhyw un sy'n rhan o'r gwaith cynhyrchu,  
Rheoli Ansawdd, prynu neu werthu caws.

## *Y Gweithdy*

- Cyflwynwyd y cwrs gan Ganolfan Bwyd Cymru
- Cwrs 3 diwrnod yng Nghanolfan Bwyd Cymru, Horeb
- Darperir nodiadau
- Tystysgrif ar ôl cwblhau'r gweithdy'n llwyddiannus

## *Materion yr ymdrinnir â hwy*

- Cyflwyniad i gaws
- Dosbarthiadau caws amrywiol
- Camau cynhyrchu
- Ffactorau sy'n effeithio ar faint y cynnyrch
- Gwneud caws – yr ochr ymarferol
- Cyflwyniad i arfarnu caws

## *What is Cheesemaking ?*

This workshop is an excellent introduction to making hard cheese. It is intended for those who would like to start manufacture, or those wishing to improve their knowledge and experience. It covers theory as well as the opportunity to make a batch of cheese.

## *Who should attend?*

People considering start-up manufacture.  
All persons involved in the production, QA, purchase or sale of cheese.

## *The Workshop*

- Presented by Food Centre Wales
- 3 day training course at Food Centre Wales, Horeb
- Notes provided
- Certificate on successful completion of the workshop

## *Topics Covered*

- Introduction to cheese
- Classification of cheeses
- Stages of manufacture
- Factors affecting yield
- Practical cheese making
- Introduction to cheese evaluation