

PRINCIPLES of **BASIC SOFT** CHEESE MAKING

The course is intended for those who would like to improve their knowledge of soft 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

Using Camembert and Brie as the prime example, 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

COURSE VENUE

The course is held at Food Centre Wales, Horeb Business Park, Horeb, Llandysul, Ceredigion SA44 4JG (01559 362230)
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