Artisan Cheese Making: Science and Technique Training Course

Professional Development Training Course Outline

Category	Food processing and Technology	**Duration**	5 Days
Base Fee	$1,500 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

Artisan cheese making has become one of the most sought-after food skills in the culinary and agribusiness industry. With rising consumer demand for authentic, handcrafted, and sustainable dairy products, professionals and entrepreneurs are increasingly seeking in-depth knowledge in cheese science and cheese production techniques. Artisan Cheese Making: Science and Technique Training Course offers a comprehensive approach to the microbiology, chemistry, and craftsmanship behind artisan cheese making, empowering participants with expertise in dairy handling, fermentation science, and artisanal cheese design.

The program combines scientific principles with hands-on practice, bridging tradition and innovation. Participants will gain technical skills in milk selection, starter culture application, curd development, maturation processes, and cheese safety management. With global food trends favoring healthy, natural, and locally sourced products, this course creates opportunities for sustainable agribusiness ventures, value addition in dairy, and culinary excellence.

Programme Curriculum

Artisan Cheese Making: Science and Technique Training Course

Introduction

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Course Objectives

1. Understand milk composition and its impact on cheese quality.
2. Apply dairy microbiology and fermentation science in cheese making.
3. Demonstrate practical skills in curd formation and whey management.
4. Identify and use starter cultures and rennet effectively.
5. Explore cheese maturation, affinage, and flavor development.
6. Implement food safety and hygiene practices in dairy processing.
7. Evaluate artisan cheese textures, aromas, and flavor profiles.
8. Learn packaging and labeling techniques for artisan cheese.
9. Understand sustainable sourcing and dairy farm-to-market practices.
10. Apply troubleshooting techniques in cheese production.
11. Develop entrepreneurial opportunities in artisan cheese markets.
12. Gain insight into global cheese varieties and cultural traditions.
13. Strengthen creativity and innovation in artisan cheese product design.

Organizational Benefits

- Development of value-added dairy products.
- Increased revenue through premium artisan cheese markets.
- Improved food safety compliance and quality assurance.
- Enhanced staff technical expertise in dairy production.
- Strengthened brand reputation through artisanal offerings.
- Innovation in product diversification and consumer engagement.
- Competitive edge in agribusiness and hospitality sectors.
- Expansion into international cheese markets.
- Promotion of sustainable and eco-friendly dairy practices.
- Long-term growth through skilled workforce development.

Target Audiences

1. Dairy farmers and cooperatives
2. Food technologists and dairy scientists
3. Chefs and culinary professionals
4. Agribusiness entrepreneurs
5. Hospitality industry professionals
6. Food safety officers and regulators
7. Students in food science and nutrition
8. Artisan food enthusiasts and startups

Course Duration: 5 days

Course Modules

Module 1: Introduction to Artisan Cheese Making

- Historical evolution of cheese making
- Global cheese trends and consumer demand
- Overview of artisan vs industrial cheese
- Fundamentals of milk composition
- Importance of quality control in dairy
- Case study: The rise of European artisan cheeses

Module 2: Milk Science and Quality Management

- Milk selection criteria for artisan cheese
- Role of fats, proteins, and lactose in cheese making
- Pasteurization vs raw milk practices
- Hygienic handling and storage of milk
- Dairy quality testing methods
- Case study: Raw milk cheese debates in the US and EU

Module 3: Dairy Microbiology and Fermentation

- Understanding lactic acid bacteria
- Starter cultures: types and applications
- Yeast and mold in cheese making
- Fermentation processes and pH monitoring
- Troubleshooting microbial challenges
- Case study: Successful probiotic cheese startups

Module 4: Coagulation and Curd Development

- Enzymatic role of rennet in coagulation
- Curd cutting and syneresis techniques
- Moisture control in cheese texture
- Whey management and byproduct utilization
- Curd handling best practices
- Case study: Crafting mozzarella in Italy

Module 5: Cheese Maturation and Affinage

- Biochemical changes during ripening
- Temperature and humidity control in caves
- Role of microbes in flavor development
- Affinage techniques for texture enhancement
- Tools and facilities for maturation
- Case study: French affinage traditions

Module 6: Food Safety and Hygiene in Dairy

- HACCP in cheese making
- Hygiene standards and sanitation practices
- Regulatory frameworks in artisan cheese
- Managing contamination risks
- Quality certification processes

- Case study: Food safety crisis in dairy industry

Module 7: Cheese Varieties and Cultural Traditions

- Overview of global artisan cheeses
- Regional cheese specialties
- Cultural influences on cheese techniques
- Flavor diversity across continents
- Traditional vs modern cheese styles
- Case study: Protected Designation of Origin (PDO) cheeses

Module 8: Business and Innovation in Artisan Cheese

- Branding and marketing artisan cheese
- Packaging, labeling, and shelf-life
- Opportunities in export markets
- Consumer engagement and storytelling
- Entrepreneurship in dairy value addition
- Case study: Small dairy business growth stories

Training Methodology

- Interactive lectures with visual presentations
- Hands-on cheese making laboratory sessions
- Group discussions and knowledge sharing
- Demonstrations of traditional and modern techniques
- Case study analysis and practical applications
- Field visits to artisan cheese producers

Register as a group from 3 participants for a Discount

Send us an email: info@fineskilltrainingcenter.org or call *+254769199797*

Certification

Upon successful completion of this training, participants will be issued with a globally- recognized certificate.

Tailor-Made Course

We also offer tailor-made courses based on your needs.

Key Notes

a. The participant must be conversant with English.

b. Upon completion of training the participant will be issued with an Authorized Training Certificate

c. Course duration is flexible and the contents can be modified to fit any number of days.

d. The course fee includes facilitation training materials, 2 coffee breaks, buffet lunch and A Certificate upon successful completion of Training.

e. One-year post-training support Consultation and Coaching provided after the course.

f. Payment should be done at least a week before commence of the training, to Fineskill Training Center account, as indicated in the invoice so as to enable us prepare better for you.

Upcoming Scheduled Sessions

Start Date	End Date	Location	Price
23 Nov 2026	27 Nov 2026	Online	$1,000
23 Nov 2026	27 Nov 2026	Physical	$1,500
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$4,500
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$6,000

Ready to enroll or request a customized program? Book online or contact us:

Register Online Now

Email: info@fineskilltrainingcenter.com | Website: www.fineskilltrainingcenter.com