



FOOD INDUSTRY TRAINING UNIT

Cheese Science and Technology Training Course

20-22 October 2010

University College Cork
Ireland



UCC

Coláiste na hOllscoile Corcaigh, Éire
University College Cork, Ireland



AGRICULTURE AND FOOD DEVELOPMENT AUTHORITY



Introduction

University College Cork is pleased to announce an international Training Course on "Cheese Science and Technology" which will take place in Ireland, 20-22 October 2010. This intensive three-day course will provide participants with knowledge of the principles of the science of cheese manufacture and ripening in addition to covering yield efficiency, processed cheese, quality assurance, product diversification and future technological challenges facing the cheese industry. This Course will span the range from introductory to advanced topics. There will be ample opportunity for personal contact with the trainers and industry colleagues. This Course, similar to those delivered abroad by the trainers will be very popular with participants from around the world and is expected to fill very quickly.

Who should attend?

- Cheese manufacturers
- Quality personnel
- Research and development personnel
- Food graduates who need a refresher course
- Postgraduate students
- Entrepreneurs

Course Fee

The cost of this Course is €900 which includes tuition, Course manual, lunches, a Course dinner, refreshment breaks, a class photograph and a Certificate of Attendance.

The Lead Trainers

Paul McSweeney is Associate Professor of Food Chemistry in University College Cork, Ireland. The overall theme of his research is dairy biochemistry with a particular emphasis on cheese ripening and flavour development. He is the co-author or co-editor of eight books and nearly 200 research papers and reviews. He was awarded the Marschall Danisco International Dairy Science Award (2004) and a higher doctorate (DSc) on published work by the National University of Ireland. Professor McSweeney teaches most of UCC's main undergraduate course in fermented dairy foods and has taught graduate-level courses in cheese science in universities and research institutes in Mexico, Argentina, Turkey, Italy and South Africa.

Dr. Tim Guinee is Principal Research Officer at Moorepark Food Research Centre (MFRC), Teagasc, Fermoy, Co. Cork, Ireland. He graduated with a B.Sc. in Dairy Science and a Ph.D. in Dairy Chemistry from University College Cork. He worked as a Senior Researcher Scientist in commercial R&D in Ireland, Germany and US on various aspects of cheeses (natural, processed, analogue types) and applications of milk protein ingredients in cheese and fermented milk products. He was appointed as a Senior Research Officer in Teagasc in 1990. The overall theme of his research is Food Technology/Chemistry with particular reference to texture, microstructure, functionality and manufacturing efficiency of natural and processed cheese products and how these are effected by stage of lactation/diet of cow, milk composition, milk treatments (including membrane filtration), added ingredients, gelation conditions, curd treatments and proteolysis and physico-chemical changes during cheese storage/maturation. He is co-author or co-editor of 2 books on cheese and ca. 85 peer-reviewed research papers and reviews.

Course Programme

- Milk chemistry - casein, whey proteins, fat
- Principles of cheese manufacture
 - Rennet/acid gelation
 - Lactose fermentation
 - Curd dehydration
 - Curd structure
- Starter Cultures
- Curd manufacture
 - Effects of main steps
 - Cutting
 - Cooking
 - Acid development
 - Whey drainage
 - Cheddaring
 - Plasicization
- Moulding
- Salting
- Pressing
- Proteolysis and amino acid catabolism
- Texture, functionality
- Curd ripening
 - Microbiology
 - Biochemical changes - metabolism of lactose, lactate, citrate, lipolysis and fatty acid metabolism
- Yield efficiency
- Processed cheese
- Quality assurance
- Future technological challenges
- Cheese diversification



For further information and registration please contact:

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