

# Cheese Science and Technology Training Course

3 - 5 February 2016  
University College Cork



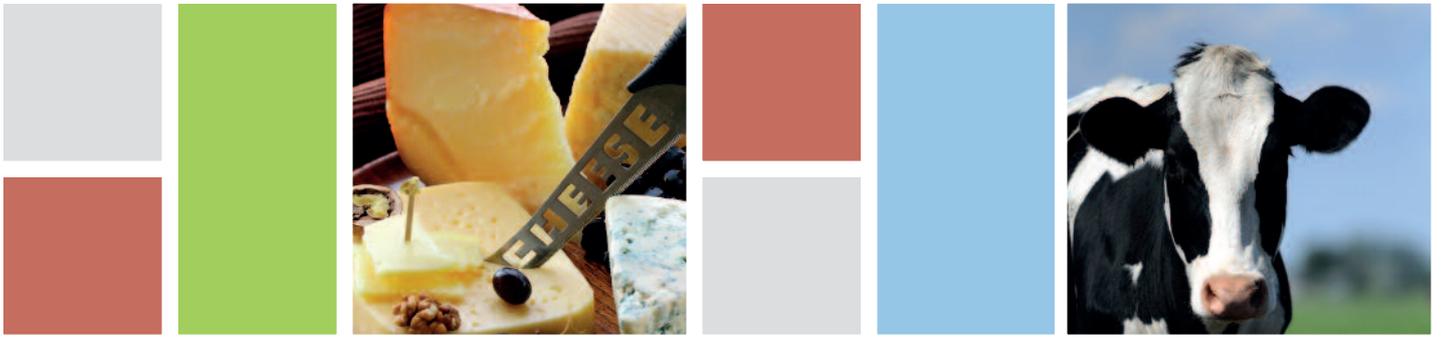
# UCC

University College Cork, Ireland  
Coláiste na hOllscoile Corcaigh



Food Industry Training Unit  
University College Cork





## Introduction

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, cheese as an ingredient, and the acceleration and control of ripening. 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.

## Who should attend?

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

Some knowledge of food science would be beneficial.

## Course Fee

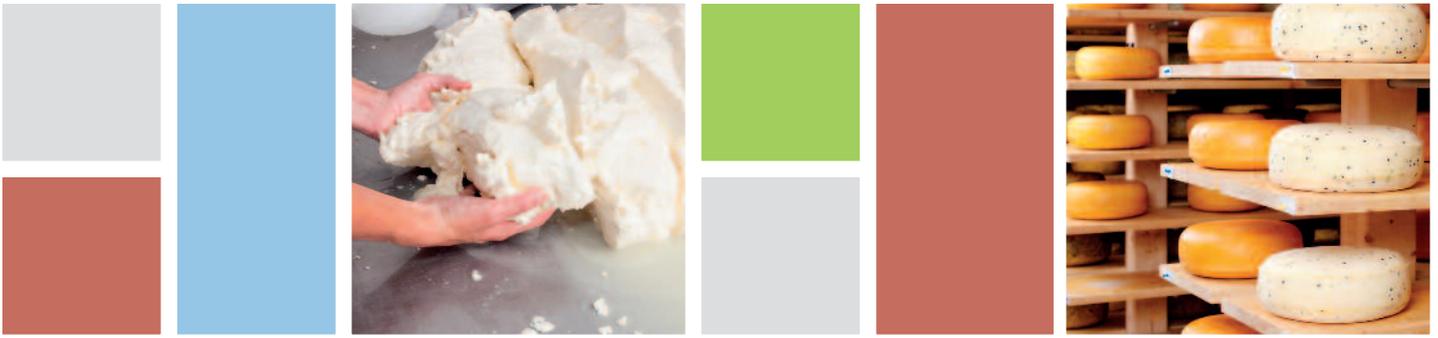
The cost of the course is €795 which includes tuition, course manual, lunches, refreshment breaks, a class photograph and a Certificate of Attendance. This course may be part-funded for eligible applicants.

## The Lead Trainers

**Paul McSweeney** is a 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 ten books and over 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, South Africa, Czech Republic and Finland

**Professor Tim Guinea** 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

The topics covered in this course will include the following:

- Cheese as a product
- Diversity of cheese
- Dairy chemistry - casein, whey proteins, fat
- Milk pre-treatment
- Rennet gelation, syneresis
- Starters and acidification
- Cutting, cooking, whey drainage
- Curd Treatment
- Ripening; overview and control, microbiology
- Metabolism of lactose, lactate, citrate
- Lipolysis
- Proteolysis
- Amino acid catabolism
- Acceleration and control of ripening
- Yield efficiency
- Processed cheese
- Cheese as an Ingredient





For further information and registration please contact:

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