

Welcome to
**The 13th European Farmhouse and
Artisan Cheese & Dairy Meeting 2023**

Grangeneuve, Switzerland

11 – 13 October 2023

<https://meeting2023.face-network.eu/>
or <https://www.rohcruraw.ch/>



Hosted by the Swiss Center of Excellence for Raw Milk Products

Workshops and Presentations on Thursday 12 October

Workshops

- Semi hard cheese
- Soft Cheese
- Pasta Filata
- Quark and Cottage cheese
- Fermented Dairy Products
- Ice cream
- Butter



Practical information

- Where: Grangeneuve: cheese dairy and pilot plant
- When: 12.10.23, show up at 8.15 am, starting at 8.30 am – 12.00 pm

- Lunch in Grangeneuve is included.
- Practical work is desired.
- Work clothes and rubber boots are provided on site.
- Note: It is not possible for us to translate everything simultaneously into German, French and English. However, we are convinced that with a little support from the participants, we will find a good solution for everyone.
- Contact person for queries: Monika Lüscher Bertocco, Monika.luescher@fr.ch



Description

These workshops last from 8.30 am to 12.00 pm and include a production of the mentioned products with a specialist milk technology teacher. You will be clothed and asked to do some hands-on work with production and cleaning. The courses are offered in the same way in the courses at the vocational school for apprentices throughout Switzerland (but here only for five persons per workshop). The practical lessons take place in the Grangeneuve school cheese dairy and in the Grangeneuve pilot plant. You should be there at 8.15 am and wear practical clothing.

[Schulkäserei | Staat Freiburg](#)

[Technologiehalle | Staat Freiburg](#)

Presentations

- Food Safety and Swiss regulation: The Food Safety and Veterinary Office will explain the guidelines to produce raw milk products in Switzerland.
- Listeria: An Agroscope employee will provide new information about Listeria.
- Swiss Education System: The organization of vocational training in Switzerland is presented with the three learning locations: school, company, and practical course.
- Advisory Services and Cheese Analyzes: The advisory service CASEi will provide information on cheese advice and will specifically present several problem cases.

- These presentations will last from 8.30 am to 9.45 am and from 10.30 am to 12.00 pm and will take place in a meeting room in Grangeneuve. There is enough time to ask questions and to exchange ideas. Lunch in Grangeneuve is included.

Visit of the Liebefeld Kulturen AG

- Twelve people will leave at 8.30 am and go to Bern, Liebefeld. Agroscope and Liebefeld Kulturen AG are located there. These culture production site can be visited under expert guidance. You will be back in Grangeneuve at 12.00 pm and lunch in Grangeneuve is included.