

Production and Quality Control of Farm-produced Food

Farmers are not only producers of raw products such as milk, live animals or cereals and crops but there is a long tradition of processing food from these raw products on the farm.

In this course you will learn about basic nutritional aspects of grain, milk and meat. You will also have lessons in microbiology and hygiene.

Theoretical lessons are supported by practical workshops on our organic farm, where you will produce bread, sausages and cheese.

You will investigate the quality of these products in laboratory sessions.

Experts from organic farming societies, marketing companies and certification organisations will give a solid overview of the topic.

Visits to farms in the region will give you further insights into food production.

You will develop a brand and learn about marketing strategies for farm-produced food.

At the end of the course you will create a buffet, where you will sell your produced food.



Duration: 3 weeks

Place: HBLA Ursprung, 5161 Elixhausen, Austria, www.ursprung.at

Prior knowledge: No specific prior knowledge required. Basic agricultural knowledge will be sufficient. English B1 level.

For more info about this course, [please click here.](#)