In contrast, she was satisfied with the video-based training by DEDRAS because it allowed for all the members to watch and to learn together about the various stages of making cheese from soya.

Thanks to the video, the group not only heard, but could also see the techniques for soya cheese-making. Inspired by the images, the women adapted some of the equipment shown, such as strainers, to give their soya cheeses a shape similar to cow’s milk cheese.

One woman said that the customers not only appreciated the new shape of their cheese, but also liked it because it was no longer repulsive.

By applying the processing techniques seen in the video, they could now produce soya cheeses without the bad odour that their cheeses had before. Better tofu attracts more customers.

These women explained that they are now using improved techniques which they learned from the video, and that their neighbours who did not watch the video were curious and wanted to understand how they managed to improve the quality of their cheese so much that their consumers were crazy about it.