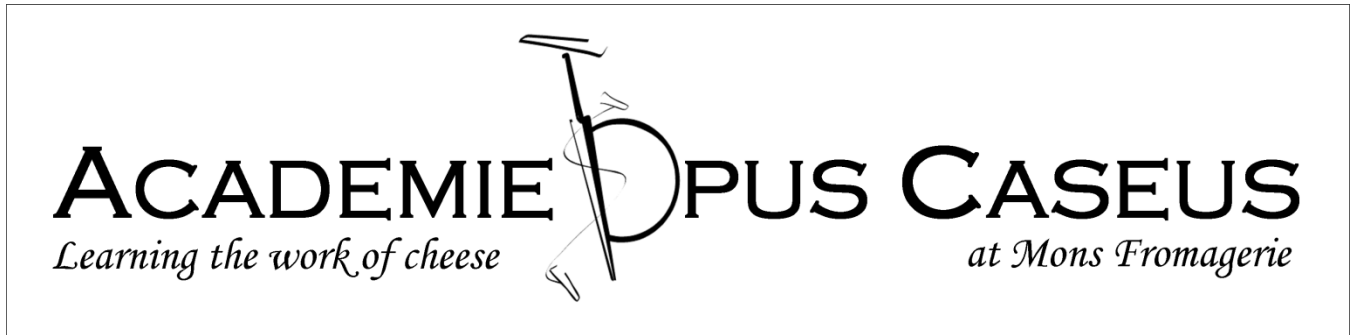


**FOR IMMEDIATE RELEASE**



## **Mons Fromager-Affineur Announces the Launch of Academie Opus Caseus**

### **French Cheese Expertise Now Available to English Speaking Professionals**

St Haon le Châtel, France – MonS Fromager-Affineur is excited to announce the launch of [Academie Opus Caseus](#), a unique hands-on center for professional development, offering both practical and classroom training, specifically adapted for Anglophone cheese professionals. The Acadmie exists at the heart of the MonS operational headquarters in the Loire region, outside of Lyon, France.

The move is a response to the explosive growth of high quality artisan cheese in the English speaking world (including the US, Canada, the UK, Australia and New Zealand) and the concurrent demand for skilled, well trained professionals.

**The initial course being presented is [Essential Fundamentals for Cheese Professionals](#).** It is a two-week long residential course taught in both French and English. In some 80 hours of training, the course includes all aspects of the industry from cheesemaking through affinage, preparing orders, selecting for and setting cheese cases, managing inventory and pricing, regulations, and sales and marketing. The methodology combines classroom training, Socratic discussion, and hands-on practical experience working alongside MonS cheese staff. **The program is being offered in France five times in 2013: in February, May, July, September, and November.**

Tuition for the program, which includes lodging in the Academie's well-appointed Student House in St Haon le Châtel, is 5000 euros. Applications are accepted via the Academie's website at [www.Academie-Mons.com](http://www.Academie-Mons.com). Additional courses with more specialized focus are also in development.

Since 2001, brothers Laurent and Hervé Mons have drawn on 50 years' family experience as cheesemongers, distributors, and affineurs to train fellow French cheese professionals through the Academie's sister program, Opus Caseus Concept. The bilingual programs offered through the Academie Opus Caseus will be taught by both [Laurent](#) and American [Susan Sturman](#).

According to Hervé Mons, "The Academie aspires to be a place where the professional savoir faire and experience of each member of the team can further the efforts of our students in their journey from apprentice towards mastery."

Speaking of his partner Susan Sturman, Director of the Anglophone program, Laurent Mons says, "No other school for professional development in cheese is based in the heart of a working business that is used as a hands-on laboratory for students. Susan immediately comprehended the cultural and professional potential for the Academie and its strength, drawing on the collective experience of the MonS enterprise. You can only teach what you know how to do, and particularly what you do on a daily basis. Here at MonS, nothing is virtual or completely theoretical - everything is concrete."

## ABOUT MONS

**Laurent Mons** has developed curriculum for the French National Centre de Formation des Produits Laitiers, for the Centre Interprofessionnel de Documentation et d'Information Laitières, as well as for such national food retailers as Casino and Tradition Lanquetot Société. He has trained over 10,000 students; over 300 at the MonS [Opus Caseus Concept](#), the Francophone school of which the Academie Opus Caseus is an extension. He is current manager of two of the five [MonS retail stores](#) in France. Laurent was voted, along with brother Hervé, Cheesemonger of the Year in France in 2002, and serves on the jury for the Meilleur Ouvrier de France, Fromager class, competitions.

**Hervé Mons** was among the inaugural class of Meilleur Ouvrier de France fromagers in 2000, a prestigious national recognition of his considerable talents and expertise. In 2005 Mons established the first international cheesemonger competition, the International Caseus Award.

[MonS Fromager-Affineur](#) began in 1964 when Hubert Mons and his wife Rolande began selling cheese at the markets in and around Roanne, eventually establishing a permanent shop there. In the 1980s sons Laurent and Hervé joined the family business. Laurent took over the family shop in Roanne. Hervé took over the cheese ripening, adding another large maturing room to the premises which was designed to keep slow ripening mountain cheeses.

MonS is present in over 20 countries worldwide and has grown to include a [second affinage center](#) in a disused railway tunnel in nearby Ambierle, six retail shops in France and the UK, and an international distribution system for the fine French cheeses aged in their cellars. MonS training has been an important component in internal staff development and professional growth for thousands of people working in the cheese industry in France since 2005.

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Additional details on MonS Fromagerie can be found at : [www.mons-fromages.com](http://www.mons-fromages.com)

Additional details on Academie Opus Caseus can be found at: [www.Academie-Mons.com](http://www.Academie-Mons.com)

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