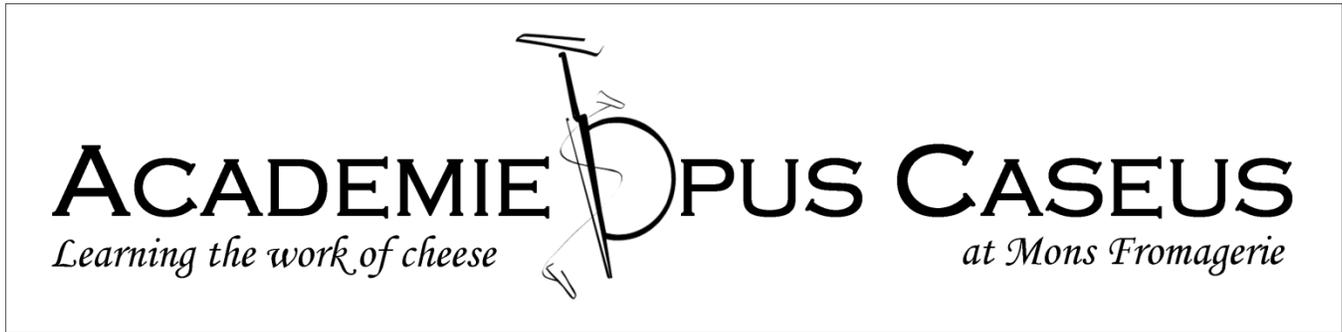


FOR IMMEDIATE RELEASE



**MonS Fromager-Affineur Partners with Susan Sturman
to Develop Professional Education Program in English**

St. Haon le Châtel, France – MonS Fromager-Affineur is proud to announce that [Susan Sturman](#) has been chosen to partner with them to develop English-language education and training programs for the global community of cheese professionals. 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 their educational unit, [Opus Caseus Concept](#). Now this rich curriculum will be offered to anglophones taught in tandem by both [Laurent](#) and American [Susan Sturman](#) through MonS' new sister entity [Academie Opus Caseus](#).

Sturman brings more than 20 years' experience in cheese education, most recently as Committee Chair to develop the [American Cheese Society's Certified Cheese Professional Exam](#)™ which debuted with 150 candidates on August 1.

Sturman began her work with cheese in the 1990s teaching cheese classes as part of her role of Assistant Director at the [Ritz-Escoffier Ecole de Gastronomie Française](#), at the Paris Ritz. She lived in Paris for 6 years, eventually creating her own catering company in Paris. Upon repatriating in 1998 she continued teaching cheese in the US through the first decade of this century in New York at places like [Murray's Cheese](#), Sur La Table, and Agata & Valentina, and for private, nonprofit, and corporate clients such as Citibank Smith-Barney and Merrill Lynch.

In addition to developing the ACS Certification exam program, she has been a frequent ACS presenter. Her articles have been published in [Cheese Connoisseur](#) and [Deli Business](#). Inducted into

the [Guilde Internationale des Fromagers](#) in Montreal in 2011, Sturman is a graduate of the Ecole Ritz-Escoffier and holds a BS in Public Relations from Boston University's College of Communications.

"Susan has vast experience in France in the realm of deluxe hotellerie and restauration, and a high quality of work for the American Cheese Society," says Hervé Mons. "Her experience, motivation, and determination to bring to full fruition the project of creating a professional credential for cheese professionals in the US, combined with her great enthusiasm, convinced me that she was the right person."

[Laurent Mons](#), partner and developer of the company's French professional curriculum, adds, "Susan has the experience: She knows France, having lived here, and she knows teaching. She is direct, effective, spontaneous, courageous, and humble. Being American she knows better than anyone how to transmit her genetic enthusiasm to Americans and all Anglophones."

"I'm very excited to share MonS' French expertise with English speaking professionals now that I have retired from the ACS certification project. One of the motivations for developing the Certification Program was the clear need for a cadre of well-trained professionals who understand how to best care for fine cheeses and the people who love them," says Sturman. "The committee's mission statement is 'to support artisan cheesemaking by developing a Certification Program and by fostering cheese education' and the creation of the Academie Opus Caseus is the perfect opportunity to continue to pursue this vision."

ABOUT MONS

[MonS Fromager-Affineur](#) began in 1964 when Hubert Mons and his wife Rolande began selling cheese at the markets in and around Roanne. As their expertise grew, so did their business and they established a permanent shop in Roanne.

In the 1980s, Hubert's two 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 mature slow ripening mountain cheeses.

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 Societé. 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 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

Additional details on Academie Opus Caseus can be found at: www.Academie-Mons.com

Additional details regarding Susan Sturman can be found at: susan.sturman.com, and on LinkedIn.

