

**FOR IMMEDIATE RELEASE**

# ACADEMIE OPUS CASEUS

*Learning the work of cheese*

*at Mons Fromagerie*

## Tandem Courses to Teach Cheese Making and Affinage

The [Academie Opus Caseus](#) and the [School of Artisan Food](#) have jointly organized a unique sequence of courses specifically designed for cheesemakers who want to refine their craft and learn more about maturing their cheeses.

[Ivan Larcher](#), renowned French cheesemaking consultant and technologist, will teach the 4-day practical course on cheesemaking, [Professional Cheesemaking Fundamentals](#), covering several different styles of cheese, from **October 28 - November 1** at the School of Artisan Food.



[Laurent Mons](#) and [Susan Sturman](#) will teach a two week long practical course on [Affinage](#) from **November 4-15** at the Academie Opus Caseus, in the heart of MonS Fromager-Affineur's ageing facilities. With a catalogue of up to 250 different artisanal cheeses, MonS presents a unique opportunity to learn affinage from masters with over 50 years' experience.

Students have the option of enrolling in one or both courses; enrollment in each course must be made directly with the respective host school.

Students enrolling in both courses will have a truly unique opportunity to work with professionals at every step of the life of their cheese, from milk through the first two weeks of affinage. When they depart from the Academie's Affinage course the cheese will remain in the [caves at MonS](#), where it will be cared for by the MonS staff. When it has come to full ripeness, the cheese will be shipped to its maker with complete documentation of the care it has received from the MonS staff.



**Registration for this suite of courses is limited to six participants;** each course must reach a minimum of 4 students in order to be held. Deadline for enrollment is October 1.



The School of Artisan Food has a state of the art teaching dairy, and uses milk from its own organic dairy. Set up with the advice of [Randolph Hodgson](#) from [Neal's Yard Dairy](#) and Joe Schneider from the nearby [Stichelton Dairy](#), the School aims to give a strong scientific background to the art of cheesemaking. Courses are structured to allow students to progress through the skill levels, from introduction days to advanced and professional sessions.

The School of Artisan Food was established in 2006 to provide hands-on training in all aspects of artisan food production. The dairy teaching lab was opened in 2011. The first class of one-year Advanced Diploma students graduated in July 2011 and well over 5,000 short course participants have been through the doors.

Housed in former stable buildings dating back to 1870, the School is situated on the serene private [Welbeck Estate](#) in the heart of England's Sherwood Forest and contains specially equipped facilities for the teaching of breadmaking, cheesemaking, brewing, butchery, charcuterie, and preserving.



The Academie Opus Caseus is the center for professional development within the MonS Company. The curriculum evolved out of practical, daily experience over decades, in collaboration with top French dairy scientists and researchers. Embedded within the MonS production and affinage facilities, students at the Academie are immersed in the daily operations, working side by side with MonS staff. All MonS staff are trained through the Academie.

MonS Fromager-Affineur is widely recognized in France and internationally as one of the premier affineurs in the world, and draws from over 50 years experience in all domains of the cheese business, from production and product sourcing through affinage, national and international distribution, wholesale, and retail.

Located in the 11th century walled village of St-Haon-le-Châtel in France's Loire region, students have the opportunity to explore Lyon, the gastronomic capital of France, en route to the Academie.



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For more information, please contact :

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