

ACADEMIE OPUS CASEUS

Learning the work of cheese

at Mons Fromagerie



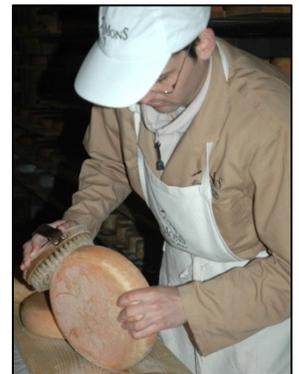
New Opportunity to Study Cheesemaking in France

The [Academie Opus Caseus](#) and [Ivan Larcher](#) have jointly organized a unique sequence of courses specifically designed for English speaking cheesemakers who want to refine their craft and learn more about maturing their cheeses. This series will be offered sequentially three times in 2017.



The first course in the series is [Cheesemaking 101](#), taught by Ivan Larcher, renowned French cheesemaking consultant and technologist. This 5-day practical course on cheesemaking covers basic cheese making technologies at his farm, l'Or Blanc in Cheniers, France. Students will work with milk from the farm's Jersey cows and learn aspects of animal husbandry and milk production, and will have ample time to work one-on-one with Ivan to perfect new cheese make recipes, troubleshoot problems, and improve make room design and sanitation practices. A graduate of France's ENIL (French national dairy school) at Surgères, Ivan has provided technical consulting for cheesemakers in North America, Europe, the Middle East and Australia since 2001.

Immediately following the Cheesemaking course, students may participate in the Academie's week-long practical course on [Affinage](#) 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. The Academie can accommodate a maximum of 6 students.



The third week in the series is [Cheesemaking 201](#) in which Ivan will take students on a deeper dive into specific cheese styles, in a primarily classroom setting. Subjects will be covered in pairs on different dates throughout the year: lactic cheeses and tommes (February), soft-ripened bloomy rind and soft-ripened washed rind styles (May) and blue and semi-cooked styles (September). Each cheese style will be covered over two days of intensive theory work, and the Wednesday of each program will be devoted to a visit to a relevant French creamery for practical observation. The course will be offered in the Academie Opus Caseus' classroom at the Tunnel de la Collonge, MonS Fromager-Affineurs ageing facility in Ambière, France.

Students have the option of enrolling in one, two, or all three courses; some prerequisites apply. Tuition reductions apply for students enrolling in a multi-week series.



Cheesemaking 101

February 13-17 or April 24-28 or September 11-15, 2017

2800 euros

Includes lodging, ground transportation, meals

Affinage : the Art & Science of Maturing Cheese

February 20-24 or May 1-5 or September 18-22, 2017
2800 euros

Includes lodging, ground transportation, meals



Cheesemaking 201

February 27- March 3 or May 8-12 or September 25-29, 2017

2800 euros

Includes lodging, ground transportation, meals

Background

In 2013 Julie and Ivan Larcher decided to build their own cheese making operation on their farm, l'Or Blanc ('white gold') located on the northern outskirts of France's Massif Central. In order to be in total control of the milk quality entering the cheese vats, they have established a herd of 10 Jersey heifers on 35 hectares, refusing to use any type of fermented food in the animal's feed. The particular composition of the Jersey milk permits them to produce butter and cream, set and stirred yogurts, lactic soft and hard cheeses; commercial production started early May 2014.

Since 2014 Ivan's courses in France have been offered through the Academie Opus Caseus.

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.

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 courses at the Academie.

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