

FOR IMMEDIATE RELEASE



ACADEMIE OPUS CASEUS

Learning the work of cheese *at Mons Fromagerie*

Learn Cheese Making and Affinage 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.



Ivan Larcher, renowned French cheesemaking consultant and technologist, will teach the 5-day practical course on cheesemaking, [Cheesemaking Fundamentals](#), covering several different styles of 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. The farm can accommodate a maximum of three students in two guestrooms.

Immediately following the Cheesemaking course, students may participate in the Academie's two 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.



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

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 can remain in the [caves at MonS](#), to 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.

Tuition and registration



Cheesemaking Fundamentals

July 7-11 or September 29-October 3 2014

2500 euros

Includes lodging, ground transportation, and meals

Contact via email: earlorblanc@gmail.com

Affinage : the Art & Science of Maturing Cheese

July 14-25 or October 6-17 2014

5000 euros

Includes lodging, ground transportation, most meals

Apply online: www.academie-mons.com/application



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.

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.



For more information, please contact :

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