

ACADEMIE OPUS CASEUS

Learning the work of cheese

at Mons Fromagerie

New Two-Week Suite for Mongers and Makers!

The [Academie Opus Caseus](#) and [Ivan Larcher](#) have retooled their joint program offerings to provide a pair of two-week suites for professionals who want to refine their craft and learn more about maturing their cheeses.

The **Cheesemonger suite** begins with a newly redesigned one-week version of [Essential Foundations for Cheese Professionals](#), an approved preparatory program for the ACS CCP© exam. This course, taught by [Laurent Mons](#) and [Susan Sturman](#), will be held at the Academie's facilities at [MonS](#) headquarters in St Haon le Chatel, France, and include visits to several MonS retail shops.



The **Cheesemaker suite** starts with Larcher's 5-day practical course on cheesemaking, [Professional Cheesemaking](#), at his farmstead creamery at Les Touches, France.

Both courses feed directly into a week long practical course on [Affinage](#) at the Academie, using MonS Fromager-Affineur's 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 the courses singly or as a suite of two; students wishing to enroll in the Affinage course only must have completed one of the Academie's residential courses in either the US or in France, or have previously completed a professional cheesemaking course.

Registration for this suite of courses is extremely limited: Professional Cheesemaking can accept a maximum of three students, and the courses at the Academie's facilities can accommodate six. Both courses include most meals, accommodation, and ground transportation between Les Touches and St Haon le Chatel, and from St Haon to Lyon at the end of the program.



2016 Course Dates:

Cheesemaking –or– Essential Foundations

- April 25-29

Affinage

- May 2-6

Cheesemaking –or– Essential Foundations

- September 12-16

Affinage

- September 19-23

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.

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.

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.

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