



Academie Opus Caseus Program Dates for 2017

St. Haon le Châtel, France – The [Academie Opus Caseus](#), professional development center at the heart of MonS Fromager Affineur, has published its [2017 course schedule](#) for English language programs.

Programs in France

Applications are now being accepted for all programs on the [Academie's website](#); course enrollment is limited to 6 participants. Tuition per course is 2800 euros per person and includes lodging and meals. Discounts for suites of courses is available.

Essential Foundations for Cheese Professionals

February 13-17

April 24-28

September 11-15

Essential Foundations students learn about cheese from milk preparation to fabrication and through to sourcing, merchandising and marketing. Classroom education is reinforced with practical, hands-on work in the MonS production room practicing receiving and triage, cutting, wrapping, and preparing orders. Sensory analysis training is a daily focus. Students visit MonS retail shops and prepare their own case set in our mock cheese shop.



Affinage: The Art and Science of Maturing Cheese

February 20-24

May 1-5

September 18-22

Study the science of cheese ageing from make process to affinage care, including in-depth study of the life cycles of cheese rind flora and how to manage them through affinage techniques and environments. In addition to classroom sessions, students work with MonS staff in the caves and Tunnel de la Collonge learning the techniques used in aging cheeses of all kinds. Sensory analysis training connects the experience of eating the cheese to the work of bringing it to its full potential through affinage.





Cheesemaking 101

February 13-17

April 24-28

September 11-15

Taught by Ivan Larcher at his home farm l'Or Blanc ('white gold'), students learn the basics of cheesemaking, from animal husbandry to basic cheesemake styles. The farm is home to jersey cows and a small professional creamery, where students gain hands-on experience. This is an essential basic cheesemaking course taught by a world-renown cheesemaking consultant and instructor.

Cheesemaking 201

February 27-March 3 (Lactic, Tomme)

May 8-12 (Soft-ripened Bloomy & Washed)

September 25-29 (Blue & Semi-cooked)

Deep dive into specific cheese make styles for experienced cheesemakers or as a continuation of the cheesemaking 101 – Affinage suite of courses. This program, also taught by Ivan Larcher, is primarily classroom/theory based, and includes an excursion to a relevant French cheesemaker for practical observation. Taught at the Academie's classroom at the Tunnel de la Collonge, the MonS affinage center in Ambierle, France.

[MonS Fromager-Affineur](#) is widely recognized in France and internationally as one of the premier affineurs in the world. With a catalogue of up to 250 different artisanal cheeses, MonS presents a unique opportunity to learn from masters with over 50 years' experience. The curricula evolved out of practical, daily experience over decades, in collaboration with top French dairy scientists and researchers.

Programs in the United States

Cheese: From Pasture to Plate at Point Reyes Farmstead Cheese

March 27-31

Starting with the pastures and animals right through to the end consumer, students will have an intimate overview of how cheese is made, aged, prepared for market, and what consumers can do with cheese once they bring it home. Academie instructors will team with the Point Reyes staff to instruct and provide hands-on experience. In addition, we visit nearby [Cowgirl Creamery](#) to observe lactic-set cheese making and to discuss cheese merchandising with founding Cowgirls [Peggy Smith and Sue Conley](#). The final day includes cheese and wine pairing, mozzarella pulling and a cheese cooking class with the Chef at [The Fork](#). The course is not a product training program, rather it is meant to provide cheese professionals with a concise overview of the industry through the twin lenses of France and Northern CA, the home of the US artisan cheese movement. \$3000, limited to 10 participants; meals and lodging included.



[The Life of Cheese in Four Days at Jasper Hill Farm](#)

May 30- June 2



Animal husbandry and milk production, cheesemaking, affinage, and retailing are the daily themes for this professional training program. Taught by Academie instructors [Laurent Mons](#) and [Susan Sturman](#), and with the participation of [Andy and Mateo Kehler](#), and the Jasper Hill team, students will have an intimate overview of all phases of how cheese is made, aged, and prepared for market from some of the world's top professionals. Hands-on work in the famed [Cellars at Jasper Hill](#) and a visit to observe cheesemaking at the [Food Venture Center](#) are highlights of the program. Students are lodged at the beautiful [Lakeview Inn](#) in Greensboro, Vermont. \$2500, limited to 10 participants; meals and lodging included.

Insider's Tours

Three meccas for cheese professionals, three opportunities for networking with colleagues, backstage visits to mongers, affineurs, and cheesemakers in three very different cities, organized by the Academie for a maximum of 6 participants, over 4 days: [Cheese in Paris](#) (February 27-March 2), [Cheese in New York](#) (June 23-26), [Cheese in London](#) (October 4-7).

The Academie Opus Caseus was the first school to be recognized by the American Cheese Society* as an [ACS CCP™ Authorized Education Center](#)



** Certified Cheese Professional™ (CCP™) is a registered trademark of the American Cheese Society® (ACS). ACS has authorized the Academie Opus Caseus as an ACS CCP™ Authorized Education Center based on the Academie's representation that its course content aligns with the ACS Body of Knowledge and ACS CCP Exam domains. ACS is not responsible for the content of this course. ACS does not warrant or guarantee course content, accuracy of information, effectiveness of test preparation, or individual performance on the ACS CCP Exam.*

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