



FOR IMMEDIATE RELEASE

Cheesemaking with Ivan Larcher Moves to Auvergne Dairy School Facility

The [Academie MonS](#) 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. After three years of offering the program at the Ferme l'Or Blanc, the Larchers sold their farm and, in partnership with MonS Formation, have moved the cheesemaking courses to the [Lycée Agricole Rochefort Montagne](#), located in the heart of the Auvergne, the central plateau of France. The Lycée is a French agricultural high school, with a professional teaching creamery and access to high-quality local milk. The facilities include formal classroom space. This new venue will provide a yet greater level of professionalism to artisan cheesemakers.



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. Students will work locally sourced milk 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.

During [Cheesemaking 201](#) Ivan will take students on a deeper dive into specific cheese styles. Subjects will be covered in pairs on different dates throughout the year: blue and semi-cooked styles (January), soft-ripened bloomy rind and soft-ripened washed rind styles (June) and lactic cheeses and tommes (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.



2019 course dates are:

[Cheesemaking 101](#)

January 28-February 1

June 10-14

September 9-13

[Cheesemaking 201](#)

February 11-15

June 24-28

September 23-27

During the week between the two cheesemaking courses, students may apply to participate in the Academie's week-long practical course on [Affinage](#) at the Academie MonS in the heart of MonS Fromager-Affineur's ageing facilities.

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.

Students in Cheesemaking courses with Ivan will be lodged in private rooms at the [Logis Hotel Regina](#) in the hot springs spa town of La Bourboule.

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.

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 in its courses. Tuition for each course is 2800 euros, including lodging and all meals.

For more information, please contact :

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