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ACADEMIE OPUS CASEUS
Learning the work of cheese *at Mons Fromagerie*

ACADEMIE OPUS CASEUS LAUNCHES

GASTRO TOURISM PROGRAMS FOR PROFESSIONALS



Première Classe

Adventures with Maison Mons

The [Academie Opus Caseus](#), the professional cheese school at [MonS Fromager-Affineur](#) is launching [Premiere Classe: Adventures with Maison Mons](#) to offer cheese-related tours and custom-designed private courses for English speaking cheese professionals.

The first offering from Premiere Class will be **An Insider's Tour of Cheese in Paris**, a two-day visit **February 22-23, 2014** to select Paris cheesemongers and to the biennial Salon du Fromage.

Cheesemonger visits: Francois Robin, [Meilleur Ouvrier de France Cheesemonger](#) (2011), will host a tour and tastings at several of Paris' top specialty cheese shops, including fellow MOFs [Marie Quatrehomme](#), [Laurent Dubois](#), and famed retailers [Fauchon](#) and the [Grande Epicerie](#) at Au Bon Marché.

Dinner on Saturday evening at classic Parisian restaurant will include a cheese course.

Salon du Fromage: Sunday morning François will accompany the group on a guided visit of the [Salon du Fromage](#), introducing participants to his personal contacts and providing insight and commentary.

[Hervé Mons](#) himself ([MOF 2000](#)) will join us for Sunday lunch. This is a unique opportunity to get to know one of France's great Affineurs.

Registration is limited to 10 participants, on a first-come, first-served basis. Cheese professionals only, please. **Registration deadline: January 27, 2014. The cost of the program is 575 euros, and** includes Saturday breakfast, lunch, and dinner; Sunday lunch; 3-day Paris Metro pass; entry to Salon du Fromage; tours, tastings and visits. Hotel recommendations can be provided upon request.

Future Premiere Classe programs will generally be offered in conjunction with the Academie's [scheduled courses](#), and will be open as optional add-ons to course participants as well as to cheese professionals who choose to join as a stand-alone program.

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.

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