



Deeply rooted in the glory of French cheese tradition, MonsFormation integrates hands-on practice, formal instruction, and classroom discussion to train cheese professionals.

We instill our love for cheese, our expertise, and our experience so that artisanal producers are supported, fine cheeses are cared for impeccably, and customers are well served with expertise and enthusiasm.

MONSFORMATION ANGLOPHONE STAFF



MonsFormation founder and Director **Laurent Mons** developed the curriculum for the Academie. He also developed curriculum for the French National *Centre de Formation des Produits Laitiers* (the French national dairy products training center), for the professional *Hotellerie* schools run by the CIDIL (*Centre Interprofessionnel de Documentation et d'Information Laitières*) and for a number of large French food retailers (Casino, Tradition Lanquetot Société). All MonS staff, in the caves, in the retail stores, and in the distribution network are trained by Laurent Mons. Director of three of the five MonS retail stores, he has also served on the jury for the *Meilleurs Ouvriers de France* (Fromage) competition. He regularly consults on cheese retail and affinage installations.



Sue Sturman is responsible for MonsFormation's anglophone program. She has over 30 years in cheese education and the hospitality business. At the ACS, as Committee Chair she led the creation of the American Cheese Society's Certified Cheese Professional™ Exam program, and is a Certified Cheese Sensory Expert. She started teaching about cheese in 1993, as Assistant Director of the famed Ecole Ritz-Escoffier cooking school at the Paris Ritz Hotel. In 2011 Sue was inducted as Garde et Juré into the *Guilde Internationale de Fromage*, and is a member of the Academy of Cheese. She is an international cheese judge. In addition, Sue translates publications (magazine and books) for Profession Fromager.



AFFINAGE COURSE STRUCTURE



COURSE DATES

2022

October 3-7

Application deadline: Sept. 12

Arrival date: October 2

2023

April 17-21

Application deadline : March 27

Arrival date: April 16

October 16-20

Application deadline: Sept. 11

Arrival date: April 15

Tuition: 2800 euros



Length of course

- One week residency/5 days of training (40 hours)
- 50% theory and discussion, 50% hands-on experience and practice
- Class Size : Maximum of 6 students, minimum of 4 students

Subjects

- Cheese make processes and their effects on ageing
- Characteristics of cheese paste and implications for affinage
- Glycolysis, Proteolysis, Lypolysis
- Microbes present in cheese: natural and additive
- Environmental factors and how they influence rind development and affinage
- Identifying surface flora: the good, the bad, the beautiful and the ugly
- Infrastructure, tools, materials and gestures required for proper affinage
- Organoleptic appreciation of the effects of various ripening techniques on cheese
- The business aspects of running affinage programs

Methodology

- Classroom theory and discussion
- Hands-on practice in the Mons affinage centers
- Daily cheese tastings
- Daily review of questions and issues encountered in hands-on work
- Students train directly with practicing professionals
- Classroom sessions are taught in French and English, materials written in English

Prerequisites:

- A solid basic understanding of cheese make processes and the families of cheese is essential.
- Basic understanding of organic chemistry is recommended.
- Cheesemakers, affineurs, distributors, and retailers welcomed; preference will be given to cheesemakers and affineurs.

AFFINAGE : OUTCOMES

Understand cheese making principles and how they influence the organoleptic experience of the final product

- Understand the influence of starter cultures, secondary cultures, and adjuncts in affinage
- Understand the natural cycles and biochemistry of cheese during make process and ageing
- Understand the influence of temperature, time, humidity, and other environmental factors on cheese development
- Understand the natural cycles and progressions of cheese surface flora
- Identify surface flora on different cheese, and determine which are desirable and which are pathogenic

Practical sanitation and cave management

- Pathogens: critical points and preventions
- Understand best practices for cave sanitation
- Demonstrate a basic understanding of the biochemistry that drives HACCP principles and be able to apply best hygiene and sanitation practices in cave management
- Develop and manage a quality control system using logical checkpoints

Analyze and describe cheese using sensory analysis based on all five senses

- Identify textures and their sources
- Distinguish desired flavors from off flavors for each cheese
- Learn to 'read' both rind and cheese paste

