



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.



CHEESEMONGER FUNDAMENTALS COURSE STRUCTURE



COURSE DATES

2023

October 2-6

Application deadline: Sept. 11

Balance upon arrival in class

Arrival date: October 1

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

- Preparing milk for cheesemaking,
- The families of cheese according to make style
- Sensory analysis
- Cutting, wrapping and preparing orders
- Selecting cheese
- Setting a cheese case for a retail shop
- Retail sales skills & best practices
- Hygiene & regulations, traceability, HACCP

Methodology

- Classroom theory and discussion
- Hands-on/observation: cheesemaking, retail case setting, cutting/wrapping
- Daily tastings with concentration on sensory analysis practice
- 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

Who can benefit

- Retail sales—entry level manager—future retailer—distributor