



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.





## COURSE DATES

**2023**

**October 2-6**

Application deadline: Sept. 11

Arrival date: October 1

**2024**

**February 19-23**

Application deadline: Jan 22

Arrival date: February 18

**TUITION: 2800 EUROS**



# THE BIG CHEESE: A MANAGER'S TOOLBOX COURSE STRUCTURE

## 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 include

- Sensory analysis
- Sourcing cheese
- Receiving, inspecting and triaging cheese
- Margin calculation & Inventory management
- Choosing equipment and paper
- Retail sales staff training
- Recalls
- Costing and planning for special orders and events

## Methodology

- Classroom theory and discussion
- Experiential learning: cheese platters, testing cheese paper, calculating margins, receiving cheese...
- 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

- Senior management/owner of cheese shop
- Experienced cheesemonger looking to advance their career or open a shop of their own