

SUSAN PAGE STURMAN

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EDUCATION AND TRAINING

- **Mons Formation**, Saint-Haon-le-Châtel, France : Cours Fromage Détail 2012
- **Ritz-Escoffier Ecole de Gastronomie Française**, Paris, France : César Ritz Diploma, Mention Bien 1992
- **Boston University, School of Public Communications**, Boston USA : Bachelor of Science, Public Relations; minor in Organizational Communications 1981

PROFESSIONAL EXPERIENCE

Cheese

Mons Formation, Saint-Haon-le-Châtel

Instructor 2012-present

- Teach, develop courses and market English-language training programs for professionals in the cheese sector around the world. Translate/create all pedagogical materials in English. Administer all enrollments. Students from 46+ countries have taken the courses: Cheesemonger Fundamentals, The Big Cheese: A Manager's Toolkit, Affinage: The Art and Science of Maturing Cheese.
- Developed and run Insider's Tours (Paris, London, New York): educational and experiential learning tours for small groups of cheese professionals.

CIFCA 2021-present, Paris

- Jury for CQP Fromager-Cremier
- Jury for CAP Primeur-Cremier
- Instructor for CQP candidates: English for Cheesemongers

American Cheese Society

Certified Cheese Professional (CCP) Exam program Chair, 2004-2012, member 2021-present

- Managed team of 100 volunteers to create a certification exam for actors in the sector. This program has been a game changer in the US cheese industry and inspired the creation of the Academy of Cheese in the UK. Developed initial Body of Knowledge document, educator and study resource lists, and wrote procedures and policy manual for the exam program.

Member, Board of Directors 2015-2018

- Elected to the Board of Directors for the American Cheese Society, participated in developing 5-year strategic plan.

Frequent presenter and moderator of panel discussions, including Education as a Marketing Tool, Characteristics of Milk, Certified Cheese Professional exam program, Affinage, an International View of Cheesemongering. Co-host of annual conference (2015)

Independent Cheese Instructor 2004-current

- Murray's Cheese Shop, New York, New York
- Agatha & Valentina, New York, New York
- Private clients (Citibank-Smith Barney, Merrill-Lynch, individuals, etc.) New York, New York
- Fédération des Fromagers de France : American Cheese, Lyon, Paris
- Private clients (individuals, non-profit clients) Paris
- Cheese judge and sensory analysis training: London (World Cheese Awards), Paris (private group), Poland (Polish Artisan and Farmstead Cheesemakers' Association)

Massachusetts Farmstead Cheesemakers' Guild 2014-2018

Founding member, Advisory board

New York State Farmstead & Artisanal Cheesemaker's Guild 2004-2005

Director of Marketing & Development

- Developed website with profiles of each cheesemaker, promotional brochure & designed logo.
- Organized various special promotional events.
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Ritz-Escoffier Ecole de Gastronomie Française, Hôtel Ritz, Paris France 1993 - 1996

- Assistant Manager, responsible for the anglophone clientele. Also served as examiner for students' practical diploma exams. Taught course on French cheeses.

Publications:

Editions ADS : Translator

- Profession Fromager Magazine 2018-current
- Soft Cheese Step-by-Step technical guide
- Pressed Cheese Step-by-Step technical guide
- Raw Milk Cheese, Mission: Reconquer
- Affinage technical guide (mis à jour)

Sogefrom :

- Lexique Anglais du Fromager

Published articles in :

- Fédération des Fromagers de France : Courrier du Fromager (series)
- Oxford Companion to Cheese
- Cheese Connoisseur
- Deli Business

Cheese competition juries:

- World Cheese Awards (also Judge trainer)
- American Cheese Society
- Meilleur Ouvrier de France (English language discourse)
- Farm Cheese Awards
- GourmetQuesos
- Mondial du Fromage
- Salon du Fromage Coups de Coeur
- Concours Générale Agricole produits laitiers
- ProCheese Awards
- Italian Cheese Awards
- Polish Artisan Cheese Awards
- Royal Highlands Show Cheese Awards
- Le National du Fromage Raw Milk Cheese Awards

Recognitions:

- American Cheese Society Certified Cheese Professional®
- American Cheese Society Certified Cheese Sensory Expert®
- Academy of Cheese Level One (also contributor to level Two study materials)
- American Cheese Society Above and Beyond Award
- Guilde Internationale des Fromagers Maître Fromager
- Deli Business Peoples' Award