



CHEESE AFFINAGE LEVEL 1, 2, 3



CHEESE AFFINAGE LEVEL 1, 2, 3

LEVEL 1__INTRODUCTION TO CHEESE AFFINAGE

PREREQUISITES

None

FOR

- Head of a new project to create a cheese shop or a point of sale for cheese
- New cheese sellers
- New cheese affineurs
- Cheesemakers

OBJECTIVES

- To learn the fundamentals of cheese affinage
- To learn the environmental parameters
- To learn how to evaluate microorganisms
- To learn the different types of refining treatments
- To identify products that are "ready" and those that need to be affinage

PROGRAMME

- The fundamental principles of cheese affinage
- Affinage parameters: air, humidity, temperature
- Bacteria, yeasts and moulds
- Affinage treatments

ORGANISATION

Educational and technical resources:

- Supplementary material
- Theoretical presentations

System for monitoring the implementation of the evaluation of training results:

- Attendance sheets
- Training evaluation forms



Duration:

1 day | 4 hours



Taught by:

Malen Sarasua



Registration:

€ 190



CHEESE AFFINAGE LEVEL 1, 2, 3

LEVEL 2__THE FUNDAMENTALS OF CHEESE AFFINAGE

PREREQUISITES

Must have completed Level 1 or be able to prove knowledge about the topics covered in Level 1

FOR

- New cheese sellers
- New cheese affineurs
- New cheesemaker

OBJECTIVES

- To learn about the different possible structures for cheese affinage
- To master the use of affinage tools
- To combine environmental parameters and protection according to cheese technology
- To estimate ageing costs
- To be able to assess taste, degree of ripening, similar products, use of products, association.

PROGRAMME

- From grass to cheese
- General principles of cheese affinage
- Microorganisms
- Affinage parameters
- Affinage techniques (care and utensils)
- Different affinage spaces and structures
- Affinage defects
- Affinage process diagrams
- Sensory analysis
- The economics of affinage

ORGANISATION

Educational and technical resources:

- Supplementary material
- Theoretical presentations supported by case studies

System for monitoring the implementation of the evaluation of training results:

- Attendance sheets
- Training evaluation forms



Duration:
3 days | 12 hours



Taught by:
Malen Sarasua



Registration:
€ 490

CHEESE AFFINAGE LEVEL 1, 2, 3

LEVEL 3__“MONS EXPERIENCE” in cheese affinage and marketing

Visit to MONS FROMAGER AFFINEUR facilities (Saint Haon le Châtel, France) to see and experience first-hand the way Mons works as a cheese affineur and marketer.

FOR

Cheesemakers and shops with previous experience

OBJECTIVES

- To master the principles of cheese affinage
- To master the principles of point-of-sale management
- To set-up organisational tools
- Team management
- To produce an attractive cheese and dairy product presentation
- To implement the right sales events

PROGRAMME

- Application of affinage techniques
- Management tools: inventory, sales price calculation, margin calculation, till, staff planning.
- Staff management Customer service
- Management of cheese products: conservation and aging in the shop
- Cheese trays, tasting workshops

ORGANISATION

Educational and technical resources:

- Supplementary material
- Theoretical presentations
- Hands-on workshops

System for monitoring the implementation of the evaluation of training results:

- Attendance sheets
- Training evaluation forms



Duration:
4 days



Taught by:
Laurent MONS

Translation and
assistance by
Malen Sarasua
(Head of the Leartiker
Dairy Centre)



Registration:
€ 1,500
+ travel costs and
accommodation