



# Mons Cheese Retail Training Affinage

Join Cheese experts Emma Young and Laurent Mons on a week long course to learn what is involved in the Affinage of cheese. Emma and Laurent will be teaching a mixture of practical and theoretical information in situ at the Mons Fromager Affineur Caves, Tunnel & classroom in France. All course content will be taught in or translated into English.



## Laurent Mons

Mons Formation founder and Director Laurent Mons developed this curriculum as well as the curriculum for the French National Centre de Formation des Produits Laitiers (the French National Dairy Products Training Centre) taught in professional hospitality schools. As the owner of 3 Mons shops and trainer for many large retailers and all Mons staff, his expansive experience in retail is practical as well as theoretical.



## Emma Young

Emma is a cheese consultant and author based in the UK. She is also known online as 'The Cheese Explorer'. Her career started in cheese retail and this passion for selling cheese continues to this day where as a consultant she trains businesses in the UK and across the globe in countries such as Bermuda & Saudi Arabia. Her practical skills and methodology make her the perfect pairing to Laurent and you are bound to have a lot of fun with them too!



## Who is this Course for?

This course is designed for;

- Cheesemakers and cheesemongers who are looking to widen their knowledge on the theme of affinage techniques and theory.



# Course Content

The course will cover practical, theoretical and live training in the working Mons business. A little more about the topics you will cover lie below.

## Principles of Affinage

Learn the core principles of cheese ripening, including key parameters (air, humidity, temperature) and suitable ripening environments. Understand the purpose and economics of affinage.

## Microorganisms

Explore the roles of bacteria, yeasts, and molds in cheese ripening — how they evolve, which conditions favour or inhibit their growth, and how to manage them effectively.

## Tools & Techniques

Gain theoretical knowledge of affinage tools, from brushes to manual handling, and discover the importance of wood and care techniques such as morging.

## Hands on Affinage in the Mons caves

Spend three half-days working with the Mons Affinage team, practicing ripening techniques and learning to assess and sort incoming cheeses to determine their ideal ripening process.

## Sensory Analysis

Daily sensory analysis and vertical tastings will help identify and describe flavour and texture differences, and you will learn how to communicate these distinctions to customers.





## Practical Information



**Location:** All courses are offered at Mons Fromager-Affineur's headquarters, in Saint-Haon-le-Châtel, France

**Course length:** One week residency 5 days of training (40 hours)

**Class Size:** Maximum of 6 students

**Tuition fee:** €2800, includes lodging, breakfasts and lunches, and ground transportation during the program. 20% due on enrollment to confirm your place.



To apply, or if you have any further questions about the course or the next steps involved, please email **[emma@thecheeseexplorer.com](mailto:emma@thecheeseexplorer.com)**

Guidance on travel and accommodation plus full joining instructions will be sent automatically on enrollment.