



For anyone who buys, sells, makes or is serious about cheese

Whether you are starting a career in cheese, looking to improve your existing cheese business, or simply love cheese, the Somerset Cheese School has something for you.

The courses all focus on the 7 main types of cheese that provide you with the knowledge to understand and categorise cheeses from around the world and determine if a cheese is ripe, in good condition, its strength of flavour and how it behaves when cooked.



THE PROFESSIONALS

Juliet Harbutt has spent over 30 years educating and inspiring cheese lovers, retailers, buyers, cheesemakers and chefs around the world.

Cricketer Farm, established in the 1940s and committed to making great British cheese, provide cheesemaking facilities and expertise in cheesemaking.

Bridgwater College brings a wealth of knowledge and experience in cheesemaking and the science of cheese to this new joint project.

Cricketer Farm
EAT WELL WITH CHEESE



BRIDGWATER COLLEGE

CHEESE 101

For cheese professionals and anyone serious about cheese

Focuses on identifying 7 different types of cheese and how to taste, describe and handle cheese to bring out their best.

What Does It Cover?

- Where cheese began & how it's made
- Rinds, moulds, yeasts and bacteria
- The 7 different types of cheese
- Developing a tasting vocabulary
- Designing cheeseboards and platters



CHEESE 201

For cheese professionals involved in handling or selling cheese

Builds on Cheese 101 focusing more on handling and selling cheese and providing inspiration and ideas for new and existing businesses.

What Does It Cover?

- Designing wedding cheese cakes
- Other dairy products
- Cooking with cheese
- Ripening, wrapping and handling cheese
- Setting up and running a cheese counter



Fermented Friends

For cheese professionals and anyone who loves cheese

An evening at the 15th century Blackmore Farmhouse where you will discover what does, or doesn't, match with your favourite red, pale ale or cider. Not for those who think cider comes from a tin or cheese in strings!



Cheese For Cheese Lovers

For Foodies and anyone who loves cheese

A day spent discovering everything you have ever wanted to know about cheese but were afraid to ask plus a whole lot more.

Like a wine tasting without the hangover.



Course Enquiries

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Bookings

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www.thecheeseweb.com

www.cricketerfarm.co.uk • www.bridgwater.ac.uk