



CHEESE FOR CHEESE LOVERS

Everything you have ever wanted to know about cheese but were afraid to ask plus a whole lot more you never thought of. It's like a wine tasting without the hang over designed to dispels the myths and misconceptions about cheese, enable you to serve the best cheeseboard ever, impress your friends, family, colleagues and clients with your knowledge and most important of all increase the pleasure you already get from eating cheese.

Cricketers Farm provides the perfect venue for this course as you can see their award winning cheese being made and then make your own in their test dairy

Once you have mastered the 7 basic types, like learning the key grape varieties, you will be able to categories cheese from around the world and determine if the cheese is ripe, in good condition, its strength of flavour, how it behave when cooked and other key elements to ensure you serve great, quality, cheeses.

WHO'S IT FOR?

Cheese Lovers, Foodies, Fathers & Daughters, Mothers and Sons and anyone who loves cheese

WHAT DOES IT COVER?

- ➔ The 7 different types of Cheese
- ➔ Designing the Perfect Cheeseboard or Platter
- ➔ Creating your own Cheese Menus
- ➔ Matching Cheese with Wine, Beer and Cider
- ➔ Buying & Storing cheese
- ➔ Making your own Cheese
- ➔ Facts & Fiction, Myths and Misconceptions

THE FORMAT:

A fun day out that is educational and inspirational and something you can use for the rest of your life. You will taste 12 cheeses and 4 wines and make a simple but delicious fresh cheese.

0945	Guests arrive at Cricketers Farm
1000	What is Cheese – an Introduction? Cheesemaking - a Demonstration
1130	The 7 Types of Cheese – a tasting Bread and salads served Matching Cheese with Wine, Beer and Cider
1500	Creating the Perfect Cheeseboard The Facts & Fiction about cheese
1600	Course ends

THE COST:

£75 or £65 each for groups of 4 or more people
[Includes cheese, wine, breads, salads and refreshments on arrival]

www.thecheeseweb.com