



**'The Academy of Cheese'
Level 1 Certificate
Wednesday 9 October 2019
9.30 am – 5 pm
Trainer : Charlie Turnbull
Halifax Hall, The University of Sheffield, S103ER
CUBO Rate £135 + VAT and General Rate £168.75 + VAT**

Why should you attend?

Cheese is without doubt very popular! The ability to select and suggest cheese for a whole range of commercial situations is a key skill.

A great selection of cheese will often be a highlight of a lunch, dinner or special event and this course will give staff the confidence to make suggestions, offer advice and purchase excellent cheese.

A passion for cheese will help increase sales.

The correct storage will also improve the shelf life of cheese and in turn improve profits by controlling wastage.

This course is certificated and all delegates complete a multiple choice exam to be awarded the Level 1 Certificate from the Academy of Cheese. (The pass rate of those attending is 91%).

Please note that between 12 & 24 hours of home study are required in advance of the training day.

Who should attend?

This seminar is ideal for function & events managers, chefs, catering managers and anyone leading a food service team.

What does the training include?

- The Cheese making process as applied to 25 specific cheeses
- Maturing, affinage and grading: looking at ripeness and how temperature can be used to control the process
- Buying and distribution: Describe the stages in the supply chain.
- How to select an appropriate cheeseboard range

- Presentation : highlight the importance and care required
- Communication : understand key descriptors and the importance of pairings
- Cheese industry knowledge
- Regulations and cheese safety
- Tasting: how to use the tasting model and how to apply it.
- Ability to identify 25 cheeses

How do we book on this course?

Visit:-

[Academy of Cheese : Level 1 Certificate](#)

Or alternatively, please contact Lynn Kenny at information@universityhospitality.co.uk or call 0114 222 8983/28907

About the Presenter

Charlie Turnbull



After 15 years running his own cheesemongers, deli, bistro and coffee house in Shaftesbury Dorset and working across the UK in cheese, Charlie has become an acknowledged expert in cheese. He further judges cheese and fine foods around the UK and abroad. He is also the senior fine food trainer at the Guild of Fine Food, and works with several UK cheese wholesalers. Charlie is a Director and Patron of the Academy of Cheese, and designed the original Make-Post Make model and Standard Approach to Tasting Cheese.

Charlie believes that cheese is not only one of the greatest inventions, and that a lot of our social history is wrapped up in its stories, but that cheese is to be first and foremost savoured for pleasure. Those who attend Charlie's courses universally enjoy themselves as much as they learn about this rich and fascinating food. Charlie works across the UK with professionals, and can customise the Academy of Cheese Level 1 to meet any particular focus requested by you, such as restaurant and banqueting service.

The venue

The course will be held at Halifax Hall, The University of Sheffield, Endcliffe Vale Rd., Sheffield S10 3ER. Further information about the venue can be found at-

<https://www.halifaxhall.co.uk/>

The Programme

DATE/TIME	SESSION	SESSION TITLE
Wednesday 9 October		
9.00 am	Arrival	Welcome & Introductions
9.30 am		Academy Course Commences
12.30 pm	Lunch	Tastings & Discussions
1.15pm		Academy Course Continues
5.00pm	Depart	