



ACADEMY OF CHEESE 15TH NOVEMBER 2019

Paxton & Whitfield are proud to be partnering with the Academy of Cheese to offer their Level 1 Cheese Training Programme.



Type of Milk:

Vegetarian:

Region:

Flavour:

Weight: g

Vegetarian Rennet:

Pasteurisation:

Country:

Organic:

Accreditation:

Rec. Drink:

Commentary

The course takes place in historic Jermyn Street, London and is a full-day event, starting at 9am. The price includes the Academy of Cheese delegate pack, access to the online exam, a light lunch and refreshments. If this is a gift a letter can be provided for the recipient. Please call 0207 9300259 with the additional details for the letter.

Don't just take our word for it - here's some feedback from our Academy of Cheese course graduates: 'Very good class, good start with amazing cheese tasting, followed by a great class covering a lot of subjects around cheese. Perfect gift for cheese lovers' – Isabelle Norgate 'Great course led by real cheese-lovers!' – Barbara Prokop 'I adored this course/day, and have learnt so much. If you're a cheese aficionado or just a cheese fan then there's something for everyone' – Becky Johnson

Technical Specification

Ingredients:

Allergens:

Storage:

Instructions for use:

Supplier:

Nutritional Information

Typical Values	Per 100g
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Energy	(kJ)	kJ
	(kcal)	kcal
Fat		g
	of which saturates	g
Carbohydrates		g
	of which sugars	g
Protein		g
Salt		g

www.paxtonandwhitfield.co.uk