

Your cheese expertise, officially recognized.

EARN ACADEMY OF CHEESE CERTIFICATION WITH SHARON RUWART, CHEESECOACH.COM

You already know cheese — as a professional or a passionate enthusiast. Now earn the distinction that sets you apart.

The Academy of Cheese (London) offers the world's most rigorous cheese certification, culminating in the Master of Cheese designation. Sharon Ruwart — one of the first 12 people in the world to earn the Level 3 Fellow designation — will teach Level 1 at the **Churchtown Dairy in Hudson, NY on June 7th.**

What's included

- A full-day, in-person workshop packed with tasting and learning — from the pasture to the plate
- Experience Churchtown Dairy's working farm, dairy, cheesemaking and store
- Tasting of over a dozen iconic cheeses from around the world, plus cheese from the farm
- Credit for American Cheese Society Certified Cheese Professional (CCP) education hours



Sharon Ruwart
Level 3 Fellow, Academy of Cheese



Who it's for

For professionals and enthusiasts alike — you'll explore everything from the animals behind the milk to cheese production, aging, marketing, and how to present, display, describe, and serve cheese with confidence.

Reserve your spot for June 7.

Visit www.cheesecoach.com/classes or email sharon@cheesecoach.com.