



FOR IMMEDIATE RELEASE

Contact: Amanda Triest
608-772-3201

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Photos: Available upon request

**Emmi Roth USA to Host 2nd Annual Wisconsin Cheese Externship
for Postsecondary Culinary Instructions**

MONROE, Wis. — Emmi Roth USA, in partnership with the Wisconsin Milk Marketing Board (WMMB) and the Center for the Advancement of Foodservice Education (CAFÉ), is challenging postsecondary culinary instructors to express their passion for cheese in culinary education for a chance to attend the 2nd Annual Wisconsin Cheese Immersion Externship, held July 8-12, 2014.

The externship will include a hands-on cheesemaking experience along with cutting, handling and culinary functionality sessions taught by Emmi Roth USA expert cheesemakers and corporate chefs at the company's creamery and Culinary Education Center in Monroe, Wis. In addition, participants will visit a dairy farm, tour other local creameries and participate in tasting/pairing sessions. The trip will conclude with a visit to the legendary Dane County Farmers' Market. All meals and lodging plus airfare and tour transportation are covered for the attendees.

"We are excited to once again host this amazing deep dive into the world of cheese," said Regi Hise, Director of Culinary Development at Emmi Roth USA. "This is truly a once-in-a-lifetime experience that provides culinary instructors with a host of information and resources to effectively build cheese into their curriculum."

To enter, postsecondary culinary instructors must submit an original creative expression of their choice – recipe, essay, picture, poem, song, video, etc. – explaining why it is valuable to include cheese education in postsecondary culinary curriculum. Entries must be submitted by May 12, 2014 via email to Mary Peterson, marygpeterson@comcast.net. Emmi Roth USA and WMMB will select and notify six winners on or before May 23, 2014.

The Externship Program is open to legal residents of the 48 contiguous states and D.C. For additional information about the Externship, visit the CAFÉ [website](#) or call 410-268-5542.

Videos highlighting participants from the 2013 Externship experience are available on the [Cheese4Chefs YouTube channel](#).

For details on other opportunities for culinary instructors and students, visit the [Cheese 4 Chefs Facebook page](#).

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About Emmi Roth USA, Inc.

Emmi Roth USA, a subsidiary of Switzerland based Emmi Group, is a leading producer of specialty cheeses. The expansive portfolio includes award-winning cheeses from the United States, Switzerland and Europe, each crafted with pride from the freshest local milk. Key cheese brands include Kaltbach Cave-aged, Roth Grand Cru[®] and Buttermilk Blue[®]. Tradition and innovation balance perfectly to deliver distinctive offerings of the highest quality to the retail and food service trades.