



FOR IMMEDIATE RELEASE

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**Emmi Roth USA Hosts Six Culinary Instructors for
Annual Cheese Learning Experience**

MONROE, Wis. – Emmi Roth USA and the Wisconsin Milk Marketing Board welcomed six culinary instructors from around the country to participate in a Wisconsin Cheese Immersion learning experience.

The Cheese Immersion, which ran July 8-12, began with a comprehensive day of hands-on cheese education at Emmi Roth USA's creamery and Culinary Education Center in Monroe, Wis. The program kicked off with a Cheesemaking 101 class, followed by a series of workshops focusing on cheese curing, cutting and handling. Working alongside Emmi Roth USA corporate chefs, culinary instructors also learned about hot and cold performance characteristics of Roth® cheese varieties.

“Hands-on programs like this one are invaluable training and relationship building experiences for instructors,” said Regi Hise, Director of Culinary Development at Emmi Roth USA. “We were honored to host this wonderful group of instructors and value the opportunity to provide this type of training. The information we shared not only benefits the instructors in their careers, but it paves the way for educating generations of students that will enter their classrooms.”

Following the Emmi Roth USA experience, culinary instructors toured seven other creameries throughout the state, enjoyed local cuisine and experienced the Dane County Farmers' Market in downtown Madison, Wisconsin.

“The tour opened my eyes to the amount of work and care that goes into making high-quality cheese,” said Ana Plana, Culinary Instructor at Miami Culinary Institute. “This was truly a once in a lifetime experience and I look forward to sharing my learnings with my students, helping prepare them for a career in the culinary industry.”

Culinary instructors who participated in the program were Marylou Tate of Randy Rayburn School of the Culinary Arts at Nashville State Community College; Marcia Kramer of Johnson & Wales (Denver campus); Ana Plana of Miami Culinary Institute; Paul Mendoza of Galveston College; Dean Louie of Maui Culinary Academy; and Tamara Stelmach of Monroe Career and Technical Institute. Emmi Roth USA and the Wisconsin Milk Marketing Board partnered with the Center for the Advancement of Foodservice Education (CAFÉ) to promote the learning opportunity.

For details on additional cheese learning opportunities for culinary instructors and students, visit Emmi Roth's [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 provider 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®, Best of Class winner at the 2014 World Championship Cheese Contest. Tradition and innovation balance perfectly to deliver distinctive offerings of the highest quality to the retail and foodservice trades.