



**FOR IMMEDIATE RELEASE**

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**Emmi Roth USA Announces Wisconsin Cheese Externship  
for Culinary Instructors & Students**

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 and students to collaborate on recipe development for a chance to attend the 4th Annual Wisconsin Cheese Immersion Externship, held August 11-15, 2015.

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, Wisconsin. Additionally, participants will visit a dairy farm, tour other local creameries and participate in tasting and pairing sessions. The trip will conclude with a visit to the legendary Dane County Farmers' Market.

"The externship is one of our favorite events to host," said Linda Duwve, Vice President of Sales and Marketing at Emmi Roth USA. "The program helps instructors gain valuable insights that will augment their cheese curriculum, and the expansion of this year's externship to include culinary students is a wonderful opportunity for us to help create knowledgeable cheese ambassadors."

To enter, teams consisting of one postsecondary culinary instructor and one postsecondary culinary student must submit an original recipe showing a Roth® or Wisconsin cheese in a unique and memorable application. Recipes and full contact information for each team member must be submitted by May 22, 2015 via email to Mary Petersen, [marygpetersen@comcast.net](mailto:marygpetersen@comcast.net). Emmi Roth USA and WMMB will select and notify three winning teams on or before May 30, 2015.

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

Videos highlighting previous Externship experiences are available on the [Cheese 4 Chefs YouTube channel](#).

For details on other 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 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 foodservice trades.*