



## SPOTLIGHT ON WHAT ELSE IS HAPPENING!

For its 17th edition, the Cheese and Dairy Products Show promises quality events, including professional competitions, conferences and unusual tastings. Here is an overview of the activities planned for the show.



### CONFERENCES ON DIFFERENT TOPICS

Several conferences, on the attractiveness of professions and the sustainability of the industry will be given by CNIEL, CNAOL and the Fédération des Fromagers de France.

#### **Cheese in restaurants as seen by François Robin, MOF 2011 • Wednesday 02/03 from 10 to 11 a.m.**

From selection to trends and new types of consumption, through to management of margins, stocks and losses, François Robin (MOF), will provide an overview of "how to bring cheese back" into restaurants while avoiding the setbacks for catering professionals.

**Other conferences** are on offer during the 4 days of the show: Becoming a Cheesemaker (FFF) • Economic overview for cheesemonger establishments, in shops and on markets (FFF) • PDO cheeses, butters and creams, a commitment to the future for consumers (CNAOL) • Training to innovate and meet consumer expectations in France and abroad (Cniel)

### COMPETITIONS

#### **2022 Lyre d'Or Competition**

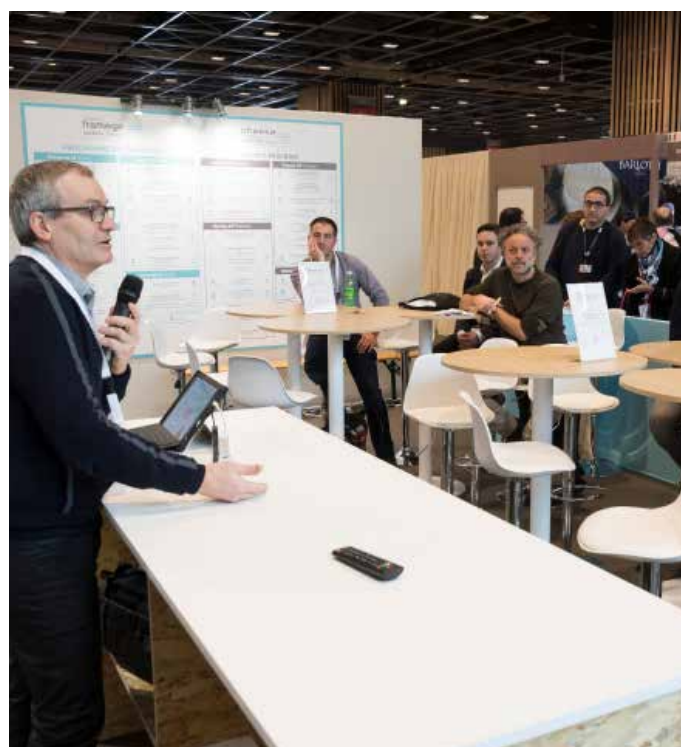
[Sunday 27/02 from 3 to 5 p.m.](#)

The show's flagship event, the Lyre d'Or Competition, organised by the 'Union des Fromagers de l'Île-de-France', is back to reward expertise in creating a cheese platter. This year, the 15 selected cheesemongers must produce two pieces on the theme "Platters of today and tomorrow".

#### **"One of the Best Apprentice Cheesemongers in France" competition**

[Monday 28.02 from 9:30 a.m. to 12:30 p.m.](#)

Organised by the Fédération des Fromagers de France, under the patronage of the 'Société Nationale des Meilleurs Ouvriers de France' (Best Craftsmen in France), this apprentice cheesemonger Competition aims to reward young cheesemongers in the making, and to stress the importance of passing on know-how.



## TASTING WORKSHOPS AND UNUSUAL COMBINATIONS

**Tequila and cheese by Martha Murguia, Bleu Agave**  
Sunday 27/02 at 3 p.m. / Monday 28/02 at 5:30 p.m.

Tequila Ambassador to France, Martha will be running two workshops on this surprising 'marriage'. Off we go to Mexico!

**Beers and cheeses by the Brasseurs de France**  
Monday 28/02 at 4 p.m. / Tuesday 01/03 at 4 p.m.  
Wednesday 02/03 at 11.30 p.m.

Les Brasseurs de France will be running 3 workshops to do with beer. Visitors will be able to discover the marriage of black beers with blue cheese, beers with strong-flavoured cheeses, or even how fruity beers offer an ideal palette for all cheese pairings.

**Fusion cheese at aperitif time by François Robin, MOF 2011** • Monday 28/02 at 11:30 a.m.

Taking things a little further than the traditional quince paste and black cherry jam, François Robin provides unusual pairings that combine surprising products with great French cheese classics. A great source of inspiration to brighten up your cheese and aperitif platters with a touch of fusion.



**Cheese and modern mead by Bulles de Ruche**  
Sunday, 27/02 at 1.30 p.m.

Introduction to cheese and mead with Bulles de Ruche. On the menu: three different pairings, associating the aromas of mead with the specific features of the selected cheeses.

**Focus on Quebec cheeses by the Ministry of Agriculture of Quebec** • Sunday 27/02 at 10:30 a.m.

Discover the singular history of Quebec's 600 cheeses, made since 1635.

**Irish artisanal cheese: from farm to fork, by Bord Bia**  
Monday 28/02 at 2.30 p.m.

Specialties by Irish artisanal producers. Bord Bia will present 4 cheese dairies at the Cheese and Dairy Products Show 2022, all certified Origin Green. Discover the specificities of Irish cheeses during this workshop.

**Journey to Italy's terroirs with Alessandra Piérini, Epicerie Rap** • Monday 28/02 at 2 p.m.

During this workshop, Alessandra Pierini will transport visitors to the Italian countryside by offering combinations of cheeses and olive oils, 2 emblematic products that symbolise Italy so well throughout the world.

**Representing Spain : a trip to the Balearic Islands to taste Mahon-Menorca PDO** • Tuesday March 1 at 1:00 p.m.

Mahon-Menorca PDO cheese is native to the island of Menorca. Its square shape with rounded edges is particular. It is the traditional cheese of the 2nd island of the Balearic Islands.

The best production uses the raw milk of the local breed. The particular climate of the island of Minorca and a preserved environment contribute to the typicity of this Spanish cheese.

# PROGRAMME OF EVENTS

SUNDAY FEBRUARY 27

TIME	DESCRIPTION	LOCATION	TYPE
10:30 - 11:30 a.m.	<b>Quebec cheeses stand out all over the world, find out why!</b> Quebec Ministry of Agriculture CDA cheeses and Fromagerie L'Ancêtre	Agora Area	Workshop
12:00 - 1:00 p.m.	<b>How to become a cheesemonger</b> Presentation of the cheesemonger profession and overview of training opportunities. David Bazergue - Managing Director Federation of French Cheesemongers	Agora Area	Conference
1:30 - 2:30 p.m.	<b>Cheese and modern mead</b> On the menu: three different pairings, associating the aromas of mead with the specific features of the selected cheeses. Bulles de Ruche	Agora Area	Workshop
3:00 to 5:00 p.m.	<b>Lyre d'Or Competition</b> Who will make the best cheese platter? Union des Fromagers d'Ile de France	Competition Area	Competition
3:00 to 4:00 p.m.	<b>Tequila and Cheeses</b> We're off to Mexico thanks to this tasting of 3 cheeses with a tequila, a mezcal and an artisanal jam flavoured with tequila. Martha Murguia, Bleu Agave	Agora Area	Unusual pairing
4:30 - 5:30 p.m.	<b>PDO cheeses, butters and creams: a commitment to the future for consumers.</b> CNAOL	Agora Area	Conference

MONDAY FEBRUARY 28

9:30 a.m. - 12:30 p.m.	<b>"One of the Best Apprentice Cheesemongers in France" Competition</b> Organised by the French Cheesemongers Federation, under the patronage of the 'Société Nationale des Meilleurs Ouvriers de France'	Competition Area	Competition
10:00 - 11:00 a.m.	<b>Journey to Italy to meet the terroirs</b> During this workshop, Alessandra Pierini will take you to the Italian countryside with pairings of cheeses and olive oils, these two emblematic products. Alessandra Piérini, Epicerie Rap	Agora Area	Workshop
11:30 a.m. - 12:30 p.m.	<b>Fusion cheese at aperitif time</b> François Robin, MOF 2011	Agora Area	Workshop
1:00 - 2:00 p.m.	<b>Presentation of the winners of the Coups de Coeur competition</b>	Agora Area	Workshop
2:30 - 3:30 p.m.	<b>Irish Artisanal Cheese - from farm to fork. Discover the history and unique flavours.</b> Board Bia	Agora Area	Workshop
4:00 to 5:00 p.m.	<b>Black and blue</b> Stouts, Porter and Brown ale make great pairings with cheeses. Find out how the roast coffee or cocoa notes combine with the creaminess and marbled flavours of Roquefort, Bleu d'Auvergne or Fourme d'Ambert. Guirec Aubert, Brasseurs de France	Agora Area	Workshop
5:30 - 6:30 p.m.	<b>Tequila and Cheeses</b> We're off to Mexico with this tasting of 3 cheeses with a tequila, a mezcal and an artisanal jam flavoured with tequila. Martha Murguia, Maison Bleu Agave	Agora Area	Workshop

# PROGRAMME OF EVENTS

TUESDAY MARCH 1

TIME	DESCRIPTION	LOCATION	TYPE
10:00 - 11:00 a.m.	<p><b>Economic overview of cheesemonger establishments in shops and on markets</b> Catherine Elie, Director of Studies and Economic Development at the Institut Supérieur des Métiers .</p>	Agora Area	Conference
11:30 a.m. - 12:30 p.m.	<p><b>PDO cheeses, butters and creams: a commitment to the future for consumers.</b> CNAOL</p>	Agora Area	Conference
1:00 - 2:00 p.m.	<p><b>Representing Spain : a trip to the Balearic Islands to taste Mahon-Menorca PDO</b> ICEX /AOP Mahon-Menorca</p>	Agora Area	Workshop
2:00 - 3:30 p.m.	<p><b>Training to innovate and meet consumer expectations in France and abroad</b> CNIEL</p>	Agora Area	Conference
4:00 to 5:00 p.m.	<p><b>Fruit beers, spoiled for choice</b> Sweet or acidic, bold cherry or raspberry flavours, the fruity aroma of hops... the palette of fruit beer flavours make all sorts of cheese pairings possible, even the most daring. Guirec Aubert, Brasseurs de France</p>	Agora Area	Unusual pairing

WEDNESDAY, MARCH 2

9:00 a.m. - 1:00 p.m.	<p><b>Cheese Biodiversity Foundation</b> Feedback on good practices to promote microbial diversity in raw milk cheeses.</p>	Competition area	Conference
10:00 - 11:00 a.m.	<p><b>The key points for a successful restaurant cheese</b> From selection to trends and new types of consumption, through to management of margins, stocks and losses, François Robin (MOF), will provide an overview of "how to bring cheese back" into restaurants while avoiding setbacks. François Robin, MOF 2011</p>	Agora Area	Conference
11:30 a.m. - 12:30 p.m.	<p><b>Beers and cheeses with character</b> Discover surprising taste pairings by successfully marrying cheeses and beers! Hervé Marziou, Brasseurs de France</p>	Agora Area	Workshop



# THE LYRE D'OR COMPETITION

The 7th edition of the Lyre d'Or (golden lyre) platter competition, organised by the Union des Fromagers d'Ile-de-France (greater Paris Cheesemakers' guild), will be held on **Sunday afternoon, 27 February 2022** in the Competition area at the show.

As part of the Lyre d'Or, candidates will have to make a presentation on the theme of "Platters of today and tomorrow". Participants will need to use their creativity and their presentation skills.

Three Lyres will be awarded:  
 • **Golden Lyre** • **Silver Lyre** • **Bronze Lyre** •

Head for the competition area from 3 to 5 p.m. Awards Ceremony at 5:30 p.m.

## THE 15 CANDIDATES :

- Cassandra Bourdain**, [Maison Androuet](#) - Neuilly-sur-Seine (92)
- Nicolas Porret**, [L'Univers du Fromage](#) - Paris (75)
- Morgan Fricheteau**, [La Petite Fromagère](#) - Orléans (45)
- Stéphane Miollan**, [Fromage Gourmet](#) - Le Coteau (42)
- Jules Mercier**, [Crèmerie des Marchés](#) - Annecy (74)
- David Marrant**, [Les Grands Buffets de Narbonne](#) - Narbonne (11)
- Arno Bonpart**, [Beillevaire](#) - Paris (75)
- Clément Sauval**, [Fromagerie Cottage](#) - Jard-sur-Mer (85)
- Eloïse El Fourari**, [Mille&1fromages](#) - Augny (57)
- Camille Paglia**, [La Fromagerie du Grand Cerf](#) - Metz (57)
- Pauline Treillard**, [Fromagerie Blanchard](#) - Bergerac (33)
- Yassine El Fourari**, [Mille&1fromages](#) - Augny (57)
- Raphaël Dervaux**, [La Prairie Arras](#) - Arras (62)
- Julien Griffoul**, [la Fromagée Jean Yves Border](#) - Saint-Malo (35)
- Nathalie Matignon**, [Les Fromagers du Mont Royal](#) - Montréjeau (31)





# “ONE OF THE BEST APPRENTICE CHEESEMONGERS” COMPETITION

The Cheese and Dairy Products Show will host the 3rd edition of the “One of The Best Apprentices - Cheesemongers Competition, organised by the French Cheesemongers Federation, under the patronage of the Société nationale des Meilleurs Ouvriers de France (Best French Tradespeople). The competition aims to reward young cheesemakers-in-the-making and to stress the importance of passing on know-how.

## Skills are assessed through 3 challenges:

- **General knowledge of the profession**
- **Techniques and professionalism in the different presentations**
- **Compliance with hygiene rules in line with current legislation.**

Head for the competition area from 9:30 a.m. to 12:30 p.m. on February 28

The candidates can therefore show their potential as the cheesemongers of tomorrow, adapting to the new requirements of this profession and demonstrating the extent of their knowledge. This includes, in particular, general knowledge about the product and related professions, technical mastery and professionalism during the presentations, and the indispensable compliance with hygiene rules and current legislation.

## THE 6 CANDIDATES :

**Fabio Correia-Montilla**, [La Ferme Gourmande](#) - Aulnay-sous-bois (93)

**Sacha Mestrejean**, [La Fromagerie du Château](#) - Vincennes (94)

**Candice Naut**, [La Fromagerie Lasnier](#) - Paris (75)

**Charlie Poupion**, [Le Goût Perdu](#) - Carentan (50)

**Julie Victor**, [Fromagerie des 5](#) - Paris (75)

**Candice Machado** - Mondeville (14)

