



Media Release

June 3, 2013

Wheeling the art of cheesemaking to northern Queensland

Following extensive interest from schools in Southeast Queensland, the RNA has taken its internationally-awarded cheesemaking education program to teachers in north Queensland this week for the first time.

Teaching Queensland educators the art of camembert cheesemaking, the RNA Dairy Australia Teachers' Cheesemaking Workshops have expanded and will provide sessions in Cairns today and tomorrow, and in Townsville on Thursday.

Designed to equip teachers with cheesemaking skills and experience to pass onto their students in the classroom, the workshops have been held in Brisbane since 2010 and have previously attracted participants from Bundaberg, Monto and Mackay.

RNA Chief Executive Brendan Christou said the RNA had already held workshops in Brisbane in March and had this week moved north to educate teachers the theoretical and practical aspects of cheesemaking.

"The workshops have been incredibly popular in Brisbane for the past few years, with sessions booking up months in advance and teachers travelling almost 1,000km to participate, so we're very excited that this year we have been able to take this unique opportunity to more teachers, more schools and more students," he said.

"The RNA is committed to educating the next generation and cheesemaking is a great tool to do this as it can be incorporated into so many parts of the school curriculum including home economics, agricultural studies, biology and chemistry."

Mr Christou said the workshops are not only popular with teachers and schools but are also being recognised within industry.

"The RNA was the proud recipient of Education Queensland's Peter Doherty Awards for Excellence in Science and Science Education—Science Education Partnership Award for 2012," he said.

"We also won an international award at the International Association of Fairs and Expositions contest in 2011 which includes members throughout the United States, Canada, United Kingdom and Australia."

These unique workshops form part of the RNA's Royal Queensland Food and Wine Show through the Student Made Cheese Competition.

Mr Christou said the competition was held last week for South-East Queensland participants with a particular winning cheese blowing the judges away.

"One of Australia's most respected cheesemakers Ueli Berger of King Island Dairy was on last week's judging panel and said the winning cheese from Corinda State High School was amazing and he would have no hesitation to sell it himself," he said.



ROYAL
INTERNATIONAL
CONVENTION CENTRE
BRISBANE AUSTRALIA

RNA Showgrounds
600 Gregory Terrace
Bowen Hills Brisbane
Queensland Australia
Locked Bag 1010
Albion Queensland
Australia 4010

T +61 7 3852 1831
F +61 3257 1428
enquiries@rna.org.au
www.rna.org.au
ABN 41 417 513 726



“We’re looking forward to our northern participants giving the southern schools a run for their money when they have their cheeses judged in August.”

WHAT	WHEN	WHERE	PARTICIPATING SCHOOLS
Cairns – Cheesemaking Workshops	Monday 3 June & Tuesday 4 June 8am – 3pm	Woree State High School Windarra St Woree QLD 4868	- Ravenshoe State School (Monday) - Redlynch State College (Monday) - Innisfail State College (Monday) - Atherton State High School (Tuesday) - Malanda State High School (Tuesday) - Trinity Bay High School (Tuesday) - St Marys Catholic College (Tuesday) - Woree State High School (Tuesday)
Townsville – Cheesemaking Workshops	Thursday 6 June 8am – 3pm	Ignatius Park College 368 Ross River Rd Cranbrook QLD 4814	- Townsville Grammar School - Ignatius Park College - The Cathedral School of St Anne and St James - Pimlico State High School
North Queensland Student Made Cheese Competition	Wednesday 28 August	TBC	Entries from all schools accepted.

Editors please note: Russell Smith is the facilitator of the workshops and is the Chief Judge of the Royal Queensland Food and Wine Show’s Cheese and Dairy Produce Show, Ice-Cream, Gelato and Sorbet Show and the Chocolate Show, plus Deputy Chief Judge for the Australian Grand Dairy Awards and Master Judge for the New Zealand Cheese Awards. Russell is available for interviews along with some teachers.

Media enquiries:

Andrea Sackson
Acting Communications Manager
Ph: 07 3253 3930 / 0414 672 318
Email: asackson@rna.org.au

Katie Johnston
Media and Communications Advisor
Ph: 07 3253 3931 / 0417 514 025
Email: kjohnston@rna.org.au



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