



Media Release

March 11, 2013

Wheeling the art of cheesemaking into the classroom

Forty teachers from across Queensland will descend on the RNA this week to learn the art of cheesemaking.

The internationally-awarded one of a kind RNA education program, the RNA Dairy Australia Teachers' Cheesemaking Workshops, kick off in Brisbane today. For the next five days these teachers will learn the art of camembert and blue cheesemaking, before taking these skills back to their students in the classroom.

The workshops have been held in Brisbane since 2010 and have previously attracted participants from Bundaberg, Monto and Mackay; but due to increasing popularity, the RNA has decided to expand this year's workshops to provide sessions in Cairns and Townsville as well.

RNA Chief Executive Brendan Christou said the workshops had 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. "We're excited to be able to take this unique opportunity to more teachers, more schools and more students this year."

"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 had also been 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; and 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, which last year received a record 171 entries – a 56 per cent increase on 2011.

The Brisbane workshops are being held at the RNA Showgrounds daily until this Friday March 15, 2013. The Cairns workshops will be held on June 3 and 4. Places are still available for the Townsville workshops which will be held on June 6 and 7.

DATE/TIME: This week: March 11 – 15, 2013; between 9am – 3pm
WHERE: RNA Showgrounds, 600 Gregory Terrace, Bowen Hills
WHAT: One of a kind RNA Dairy Australia Teachers' Cheesemaking Workshops. Media are welcome to attend and also become involved in the workshops.

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.

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