

2015 Royal Queensland Food & Wine show

Media Release

June 19, 2015

Student cheese champions conquer again

For the second year in a row South East Queensland's Sandgate District State High School (SDHS) and Caboolture State High School (CBSH) have taken out the champion trophies at the Royal Queensland Food and Wine Show's (RQFWS) Student Made Cheese Awards at the Brisbane Showgrounds today.

Sandgate students took out top honours for their creamy camembert in the Mould Ripened Cheese-White category while Caboolture State High School were crowned best blue in the Mould Ripened Cheese – Blue category.

Chief Judge Russell Smith, along with renowned award-winning cheese maker Ueli Berger from King Island Dairy, judged 176 cheese entries from 25 schools across Queensland.

"We were delighted with the overall quality of the cheeses and that the majority of entries were commercial grade in texture and flavour," said Mr Smith.

"Sandgate District High School's 'Don't worry, brie happy' white mould entry impressed with the first cut with outstanding shine and gloss.

"Their camembert had a clean and balanced flavour thanks to the students' hygienic approach and the use of top quality milk.

"The winning blue had a wonderfully even distribution of mould which is difficult to achieve in a creamy blue.

"Both of the winning schools were also the most consistent with all their cheeses being a true representation of the provided recipe," he said.

Mr Ueli Berger praised the schools for their attention to detail which led to the creation of best practice cheeses.

"Schools followed strict hygiene practices which resulted in very clean tasting cheeses," said Mr Berger.

"The high quality of the entries is a credit to the teachers and students involved."

For the sixth year in a row, teachers from across Queensland came to the RNA workshops in February to learn how to make blue and camembert cheeses to suit all tastebuds. They then taught their students how to make cheeses to enter today's competition.

The RQFWS is the only Australian student cheese competition to judge both blue and white mould categories.

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2015 Winners

- Class 1 Mould Ripened Cheese White
- Winner Sandgate District State High School for "Don't worry, brie happy"
- 2nd Place Mt Gravatt High School for "Cheese Wiz"
- 3rd Place Sandgate District High School for "Brielieve it!"

Class 2 - Mould Ripened Cheese - Blue

- Winner Caboolture State High School for "Squishy Blob"
- 2nd Place Brisbane Youth Education & Training Centre for "Jailhouse Blue"
- 3rd Place Caboolture State High School for "Big Boys Cheese"

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Ends

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