

FESTIVAL INTERNATIONAL DU FROMAGE ET DES PRODUITS LAITIERS

2nd édition
2 to 9 JUNE 2024
ALGER & ORAN





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From June 2 to 9, 2024, the International Cheese Festival will take place in Algiers and Oran, in partnership with the Institut Français. With over 500 participants expected this year, this event brings together a range of French and Algerian experts around a common theme: Cheese. Our experts - Meilleurs Ouvriers de France, Master Cheesemakers, gourmet chefs and renowned pastry chefs - will be leading workshops and master classes on this delicious food from pie to plate. Not to mention major national competitions: "Algeria's Best Cheese 2024" and "Algeria's Best Cheesemaker 2024".



Source : *Guilde des Fromagers d'Italie*

Michaël Belissa : Founder

Owner of a cheese dairy and restaurant in the Ile-de-France region, Michaël Belissa is a Master Cheesemaker and Chevalier de l'Ordre National du Mérite Agricole. He created this festival around a conviction: the concept of terroir does not belong exclusively to France. It's an international common good, and it comes from all nations. The terroir of cheese has nourished mankind since antiquity, and the festival allows participants to immerse themselves in its history.

Michaël Belissa is a member of the FFF (Fédération des fromagers de France) and has taken part in numerous international cheese competitions as a juror (juror at the first "Meilleurs apprentis de France fromagers" competition in 2020, at the first "Meilleurs fromagers d'Italie" competition in 2022, and French juror at the "Club des gourmets" international cheese competition in Madrid in 2024).

The Festival

The International Cheese Festival offers a variety of events dedicated to cheese, including competitions, master classes, public tastings and workshops, guided tours and cultural exchanges. Our team works with a wide range of experts, including renowned restaurant chefs, Meilleurs Ouvriers de France cheesemakers and pastry chefs. Together, we design a tailor-made program for each venue, supported by key partners such as the Fédération des Fromagers de France, French embassies and institutes, and Comexposium, the renowned organizer of the Salon du Fromage in Paris.

Each year, the Festival International du Fromage organizes a series of events highlighting cheese. Although the initiative originated in France, a nation universally recognized for its cheese expertise, its essence lies in the promotion of mutual exchange and the development of the dairy sector in host countries, fundamental values inscribed in its DNA.

Program

- ◆ **Cooking cheese**
Learn how to cook with cheese during a 2h30 cooking show hosted by chef Nathan Maïolino. He'll share tips and tricks to help you perfect your cheese-making techniques in a hotel school. 10 to 15 participants.
- ◆ **Baking cheese**
Learn how to make an extraordinary cheese pastry with our chef Sébastien Crouzat. 10 to 15 participants in the ESHRA kitchens.
- ◆ **Cheese technology**
This course for farmers and dairy farmers, taught by Arnaud Sperat Czar, will introduce you to cheese-making, with techniques and advice specific to the different cheese families.
- ◆ **Production and retail refining**
Learn the different refining methods in a group workshop. You'll be accompanied by Laurent Dubois, one of our Meilleur Ouvrier de France team members, who will share his expert advice throughout the workshop.
- ◆ **Kid's workshop**
During this group workshop with around 40 participants, created especially for children, they'll learn all about the cheese-making process in a fun way, while laughing and tasting. Supported throughout the workshop by an expert from our team, these budding cheese-makers will leave with a memorable souvenir and their apprentice cheese-maker's diploma.
- ◆ **Adult's workshop**
Around a restaurant table with a group of 10 to 15 people, learn all about cheeses, and taste cheeses accompanied by tea, wine or beer. At the end of the workshop, you'll have the opportunity to make a cheese preparation that you can take home with you, along with an ambassador of good taste diploma.
- ◆ **Presentation of cheese in room service**
During this 2-hour course for hotel and restaurant students, learn all about cheese service with Michel Fouchereau, Meilleur Ouvrier de France.

- ◆ **Best Cheesemaker Competition**

This competition, comparable to international competitions of its kind, will pit a dozen cheese professionals (retailers or future retailers) against each other. After 2h30, they will present their work to our experts, who will elect the "Best Cheesemaker in the Country". In addition to receiving a diploma attesting to his or her excellence, the winner will be invited by "Le Salon du Fromage" as a VIP to present his or her project.

- ◆ **Product competition**

The competition will feature cheeses from the host country of the International Cheese Festival. Local farmers and dairies will be able to present their cheeses, which will be tasted and rated by our experts in a final held in the host country. The best cheeses will then be invited to the Mondial de Tours Product Competition.

Events

- ◆ Conference: "The importance of terroir in cheese-making"
By Michel Fouchereau, Laurent Dubois & Michaël Belissa
- ◆ Course: « Cheese Technology » *By Arnaud Sperat Czar*
- ◆ Course: "Refining in production and at retailers" *By Laurent Dubois*
- ◆ Course: "Presentation of cheese in restaurant service" *By Michel Fouchereau*
- ◆ Introduction to cheese for children *By Michaël Belissa*
- ◆ Course: "Cooking with cheese & Recipe for cucumber gazpacho with pomegranate vinegar, herbed takemarit, halloumi lacquered with honey and smoked chilli, stracciatella espuma and olive oil"
By Nathan Maïolino
- ◆ Course: "Cheese pastry & Strawberry and feta tart recipe (fresh strawberries, feta, greens and balsamic reduction), strawberry and tomato confit, goat's cheese faisselle, pistachio cookie, basil/pistachio pesto and parmesan shortbread" *By Sébastien Crouzat*
- ◆ **Algeria's Best Cheese Competition 2024**
- ◆ **Algeria's Best Cheesemaker Competition 2024**



L'Équipe

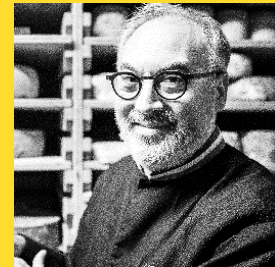


Michel Fouchereau

Master Cheesemaker & Meilleur Ouvrier de France Fromager 2004. He is President of the cheese class of the Meilleurs Ouvriers de France and Chevalier de l'Ordre National du Mérite Agricole. He is also a sponsor of the FIF and co-organizes the cheese master classes and workshops.

Laurent Dubois

A French cheese-maker of excellence. In 2000, he was awarded the title of Meilleur Ouvrier de France, thanks to his "Pyramide des saveurs", a collection of 120 cheeses. In 2021, he co-founded the Fondation pour la biodiversité fromagère, a non-profit foundation under the aegis of the Fondation de France.



Nathan Maiolino

Chef and trainer. He is responsible for the "Cooking Cheese" workshops and has been Executive Chef of Poggi and brothers since 2024.

Sébastien Crouzat

Pastry chef and 2005 French Bakery Champion. He has also worked as a pastry chef and pastry chef in some of Paris's top establishments. Since 2023, he has been Manager Pastry Operations for Qatar Airways.



Source : Global Bakery Village



Arnaud Sperat Czar

President of the Foundation for Cheese Biodiversity since 2021 and Publishing Director of the "Profession Fromager" magazine since 2002.