

# Food



Students will sample some 140 cheeses in Artisanal's Master Class. N.Y. Post: Jennifer Weisbord

## Cheese lover's dream come true

**S**AY cheese while learning all about it at the Artisanal Cheese Center, where the country's most comprehensive class commences Monday.

The "Master Class" curriculum is ideal for cheese lovers, culinary students and food and beverage professionals, exploring the subject through six weekly in-depth classes concentrating on specific topics from a general introduction to cheese to pairing cheese with wine with expert Max McCalman.

Each student will be able to taste some 140 cheeses, age their own cheese in the center's state-of-the-art caves and learn how to professionally evaluate cheese under the tutelage of the center's Director of Affinage, Daphne Zepos.

Classes will be held Mondays through April 12 from 6 to 8 p.m. The fee is \$450. To get more details and reserve a spot, sign up at [www.artisanalcheese.com](http://www.artisanalcheese.com) or call (212) 239-1200.

— Cynthia Kilian