



2015 Royal Queensland Food & Wine show

Media Release

June 18, 2015

Crowning our future cheese gurus

Tomorrow Australia's future cheese makers will be unearthed at the nationally recognised Royal Queensland Food and Wine Show's (RQFWS) Student Made Cheese Awards, at the Brisbane Showgrounds.

Whose camembert will have the shiniest and glossiest white mould, or will it be a sharp blue cheese that wows the judges?

25 schools from across Queensland have entered a record 176 entries into the Student Cheese Competition.

From Toowoomba to Caloundra, Queensland students have learned to make blue cheese and camembert from their teachers who completed the award-winning RNA Teacher Cheese Making Workshops in February, 2015. The students then made cheeses to enter into the Mould Ripened Cheese – White category and the Mould Ripened Cheese – Blue category.

Chief Judge Russell Smith along with renowned award-winning cheese maker Ueli Berger from King Island Dairy have judged 176 cheese entries this week and will present the student winners at the Brisbane Showgrounds tomorrow.

WHAT: RQFWS Student Made Cheese Competition Awards

WHEN: 10:30am TOMORROW, Friday 19 June

WHERE: Stockmen's Bar and Grill, Brisbane Showgrounds – 600 Gregory Terrace

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