

Cheese Symposium

Tuesday 10th May 2016
The Merchant Hotel
16 Skipper St, Belfast BT1 2DZ

European Cheese Culture: past, present and future

Chaired by Food Writer and Cook Trish Deseine







Programme

ARRIVAL AND REFRESHMENTS from 9.00 am

9.30 am WELCOME AND INTRODUCTION

HISTORY OF CHEESE

From the prehistoric origins of cheese making in Ireland through the Medieval high point to 17th and 18th century decline and modern revival.

DR JESSICA SMYTH, Research Associate in Neolithic Archaeology, University of Bristol **REGINA SEXTON**, Food Historian, University College Cork

SCIENCE OF TASTE

Exploring the scientific basis of what makes cheese delicious including new and innovative sensory evaluations, flavour maps and food pairings

PROFESSOR EDMUND T ROLLS, Oxford Centre for Computational Neuroscience and University of Warwick LISBETH ANKERSEN, Super-taster and CEO of Innova Consult, Denmark

CHEESE CULTURE IN EUROPE TODAY

Current consumption patterns and trends, the place of cheese in a modern lifestyle and opportunities for the future, including panel discussion.

WINNIE PAULI, Director of Diet & Health, Danish Agriculture & Food Council

LAURENT DAMIENS, Director of Communications, CNIEL, France **DR MIKE JOHNSTON MBE**, Chief Executive, Dairy Council for Northern Ireland



There is no charge for this event. Places are limited and will be allocated on a first come, first served basis. Bookings should be made no later than 5th May 2016.

To reserve your place, please fill out our online booking form at www.dairycouncil.co.uk

Or respond with your details via email to **cheese@dairycouncil.co.uk**

For further information or queries please contact: Carole Lowis on **01751 430 158** or the Dairy Council for NI on **028 90 770 113**

Full programme details are on our website www.dairycouncil.co.uk





THE SYMPOSIUM IS PART OF
THE 'CHEESE UP YOUR LIFE'
CAMPAIGN FROM THE
EUROPEAN MILK FORUM