

MOZZARELLA COMPANY CLASS DESCRIPTIONS

Cheesemaking Class – Cost \$85.00 per person

Learn to make Fresh Ricotta and to form Fresh Mozzarella into balls, rolls and Queso Oaxaca.

This class includes a behind-the-scenes tour of the Mozzarella Company and concludes with a Wine and Cheese Tasting. **Guests are advised to wear waterproof shoes with non-slip soles.**

Take home a Mozzarella Company Apron and All the Cheese You Make

Maximum class size: 20 people

Minimum age: 14 years

Class lasts 1 ½ to 2 hours.

Cheese and Wine Pairing Class – Cost \$60.00 per person

Learn to pair Cheese and Wine

A seated class with an organized array of artisanal cheeses and wines served

(6 to 8 cheeses and 5 to 6 wines)

This fun, educational, and interactive class is led by a Cheese Expert from the Mozzarella Company and Wine Expert John Bratcher of Two Wine Guys

The class begins with a cocktail party and includes a behind-the-scenes tour of Mozzarella Company

Maximum class size: 20 people

Minimum age: 21 years

Class lasts 1 ½ to 2 hours.

Beer and Cheese Pairing Class – Cost \$60.00 per person

Learn to pair Cheese and Beer

A seated class with an organized array of artisanal cheeses and beers served

(6 to 7 cheeses and 5 to 7 beers)

This fun, educational and interactive class is led by a Cheese Expert from the Mozzarella Company and Beer Expert Mark Monfrey, owner of Artisanal Beverage Company

The class begins with a cocktail party and includes a behind-the-scenes tour of the Mozzarella Company

Maximum class size: 20 people

Minimum age: 21 years

Class lasts 1 ½ to 2 hours.

Private Classes

Cheesemaking Classes - \$1,000 will accommodate up to 10 guests and \$85 per guest up to 20

Wine/Beer Pairing Classes - \$800 will accommodate up to 10 guests and \$60 per guest up to 20