



World Cheese Awards 2009

A Date for your Diary:

Gran Canaria, October 1-3 2009

The 2009 World Cheese Awards, the world's largest international cheese competition, will take place next autumn in Gran Canaria, as part of a World Cheese Convention. More than 300 experts including leading cheese buyers and food journalists from around the world will be flown in especially for the event, which is taking place outside the UK for only the second time. Gran Canaria is a particularly appropriate choice: not only is per capita cheese consumption one of the highest in the world, but a Canary Islands co-operative was the proud producer of the World Champion Cheese 2008.

Judging will take place on Thursday October 1 2009 and the winners will be announced at an exclusive presentation dinner the following evening, where 500 guests will experience Canary Island hospitality as they learn the identity of the major winners, including the World Champion Cheese 2009. Judges for the 2008 World Cheese Awards, which took place in Dublin, included Antony Worrall Thompson and Mark Hix: The panel was chaired by BBC Radio 2 food correspondent Nigel Barden.

Taking place alongside the World Cheese Awards are two other key cheese events. One is the World Cheese Congress: a two-day conference discussing the global implications of the EU's Protected Food Names scheme for regional speciality cheeses over the coming decade. The second is the World Cheese Festival, which should attract over 150 exhibitors, both home-grown and international. The 800 delegates to the Congress are expected to attend the festival during two trade-only days before the Festival opens to the public for a further two days, when upwards of 10,000 visitors are expected.

"This is undoubtedly the cheese Olympics," said organiser Bob Farrand. "More cheese and more cheese people will be together in a single location than ever before. It's a must-attend event for everyone in the business."

How to enter?

Cheese-makers wishing to enter products in the World Cheese Awards can download entry forms from the website, www.finefoodworld.co.uk, where they will also find a comprehensive list of the classes and details of the entry mechanism.

To receive the form in hard copy or for further information, producers should email:

linda.farrand@finefoodworld.co.uk

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Press enquiries

For further **press information**, please contact:

Gemma Massey: gemma@completemediagroup.co.uk

Sarah Lewis: sarahl@completemediagroup.co.uk

Tel: +44 (0)20 7420 3550