



We have been offering urban cheesemaking workshops and events in Amsterdam for over three years, bringing people together to feel empowered making their own cheeses and inspired to learn about the world and each other through cheese

375+

MONTHLY PAGE VIEWS 2600+ 450+

SOCIAL FOLLOWERS EMAIL SUBCRIBERS





We are the only ones offering a fully immersive and creative experience of making cheese.

Empowering participants to own the process and continue making their own cheese at home.

225+
WORKSHOPS
HOSTED

1400+ PARTICIPANTS



Our sessions and a mix of local people and people visiting Amsterdam, fostering an ongoing conversation among people from all over the world enjoying making and eating cheese

30+ NATIONALITIES

43% DUTCH

31%

EXPATS

26% TOURISTS



We see cheese as a platform to enjoy cultural diversity. With our partner, British Academy of Cheese, we teach about cheeses from all over the world, their stories, their flavours.

Together we create a community of enjoying cheese from different cultures.



## Following our workshops

Basic cheesemaking workshop

Mozarella workshop

Oaxaca workshop

"The yellow cheese" workshop

Yogurt cheese workshop

Tasting course

## Enjoying our tastings and dinners

Kaasserie tasting, five countries and their stories

Fondue lunch/dinner

Buratta lunch/dinner

Birthday cheese tower

**Custom themed tasting** 



## What people say about us

A fantastic workshop! We had a great time learning about cheese. The host, Paula, was very friendly and knowledgeable and it was a delight to hear her share her passion.

The workshop is well-organized and you end up with delicious cheeses to take home at the end.

A must-do for any cheese-lovers in your life.

What a great class and something different while in Amsterdam.

I highly recommend this class the instructor has a wealth of knowledge about all types of cheeses and is very friendly and a great teacher, my cheese turned out really good.

Can't wait to try this at home.

Very nice group as well which makes it a great experience.





## We'll create a unique cheese experience for you

Get in touch: saycheese@dekaasserie.com

