

Laboratory #3.1

NIS2



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Limerick Cheeses Limited



1 Briefing

Limerick Cheeses Limited nestled in the rolling hills of a fertile agricultural region of East Limerick, stands as a testament to the enduring appeal of handcrafted cheese. As a medium-sized enterprise, employing approximately 50 individuals, it strikes a delicate balance between traditional cheesemaking practices and the demands of a modern market.

The company's ethos revolves around sourcing the highest quality milk from a network of trusted local dairy farms. This commitment to regional sourcing not only guarantees the freshness and richness of their products but also strengthens the bonds within the local agricultural community. Limerick Cheeses Limited actively promotes sustainable farming practices, recognising the importance of environmental stewardship. They work closely with their suppliers to ensure ethical treatment of animals and responsible land management.

Within the creamery's walls, a symphony of activity unfolds. Skilled cheesemakers, many of whom have honed their craft through generations of family tradition, meticulously oversee each stage of the cheesemaking process. They blend time-honoured techniques with state-of-the-art technology, ensuring consistency and precision in every batch. From the initial pasteurisation of the milk to the careful ageing of the cheeses in temperature-controlled cellars, every step is executed with meticulous attention to detail.

Limerick Cheeses Limited's product line primarily features artisanal cheddar and gouda, renowned for their distinctive flavours and textures. Their signature aged cheddar, a multi-award-winning masterpiece, exemplifies the company's dedication to excellence. This cheese, matured for several months, develops a complex profile of nutty, savoury, and slightly sweet notes, making it a favourite among connoisseurs. They also produce a range of other cheddars, from mild to sharp, catering to diverse palates. Their gouda, crafted with similar care, boasts a smooth, creamy texture and a subtle sweetness.

Distribution of Limerick Cheeses Limited's products extends across regional markets, supplying local delis, restaurants, and grocery stores. They have also established partnerships with select speciality food retailers nationwide, allowing a wider audience to experience their exceptional cheeses. Their online presence further facilitates direct-to-consumer sales, enabling cheese lovers from all corners to savour their creations.

Beyond the production of exceptional cheese, Limerick Cheeses Limited is deeply committed to community engagement. They host regular open days and cheese-tasting events, providing opportunities for the public to learn about cheesemaking and sample their products. They also actively support local charities and initiatives, contributing to the well-being of the surrounding community.

Customer satisfaction lies at the heart of Limerick Cheeses Limited's operations. They prioritise building strong relationships with their customers, providing personalised service and addressing any inquiries promptly. Their dedication to quality and customer care has fostered a loyal customer base, solidifying their reputation as a trusted and respected brand within the regional and national cheese industry.

2 Risk Management

What are the biggest cybersecurity risks Limerick Cheeses Limited faces?

Discuss effective risk management measures?

What changes will be needed to be NIS2 compliant?

3 Incident Reporting

What constitutes a "significant incident" under NIS2?

What are the challenges of reporting incidents within the required time frame?

Who will be responsible for incident reporting?

4 Supply Chain Security

How vulnerable is Limerick Cheeses Limited supply chain to cyberattacks?

What steps can Limerick Cheeses Limited take to improve supply chain cybersecurity?

How would you assess Limerick Cheeses Limited suppliers?

5 Leadership and Accountability

What role does leadership play in NIS2 compliance?

How will the Limerick Cheeses Limited board be involved?

How will accountability be implemented?

6 Essential vs. Important Entities

What is the difference, and how does it impact compliance?

Which category does Limerick Cheeses Limited fall into?



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