



# Cheese making

In this class you will learn how to make your own cheese, from soft to hard cheeses with a variety of different flavours to an intriguing history of each product. Join us in this fantastic original class to expand your knowledge about cheese. We will also look at matching cheese and wine in this hands-on cooking class. This course will provide tasting, food sampling and informative pack.

### Course Objectives

- Learn how to make cheeses.
- Learn the history of cheeses
- Techniques of cheese making
- Cheese and wine matching

### Student Requirements

Pen and note book

### Target Audience

Ideal for food lovers and professional wanting to expand their knowledge in cheese making.

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#### Where we are

##### **Croydon campus**

12-15 Norton Rd, Croydon Vic 3136

##### **Hawthorn campus**

John Street, Hawthorn Vic 3122

##### **Lilydale campus**

Melba Avenue, Lilydale Vic 3140

##### **Prahran campus**

144 High Street, Prahran Vic 3181

##### **Wantirna campus**

369 Stud Road, Wantirna Vic 3152

##### **Sarawak campus**

Kuching, Sarawak, Malaysia

#### Questions?

[\(03\)9214 4440](tel:(03)9214 4440) (Press Option 2)