



# Cooking Classes in Italian

Imagine presenting your exceptional Italian dinner while surprising your friend with a touch of the Italian language. Now you can learn all this! Follow the instruction of our Italian-speaking chef as he shares with you old favourites and lesser known Italian dishes and at the same time listen to our Italian guest teacher as she helps you sprucing up your language skills going through ingredients and preparation techniques. Join us in this fantastic opportunity and experience Italy's best ingredients - white truffle, bottarga and many ingredients selected with passion.

## Course Objectives

- Learn basic Italian
- Learn culinary terminology in Italian
- Learn lesser known Italian dishes
- Introduction to Italy's best ingredients
- Cooking with selected ingredients
- Learn about Italy's finest food
- Learn about the origin and history of Italy's finest food
- New cooking techniques
- How to source Italy's finest food
- How to cook Italy's finest food
- Minimise wastage

## Student Requirements

Pen and note book

## Target Audience

Food Lovers, people interested in Italian cuisine, industry professional, anyone interested in gaining work in Hospitality, Front of House

CRICOS Provider Code: 00111D The material on this flyer was correct at the time of printing, but is subject to alteration or amendment without notice by Swinburne.

### 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)