



Cooking Sous Vide

In this class you will learn about the techniques in this interesting cooking process. Our chef will demonstrate how food can be cooked with the useful help of the technology. Ideal course for food lovers, professionals and apprentices as well as anyone who want to break into the field of this new gastronomy trend.

Course Objectives

- Learn Sous Vide
- Science and food
- Learn the chemistry behind food
- New gastronomy trend
- Learn Sous Vide Cooking

Student Requirements

Pen and note book

Target Audience

Ideal course for food lovers, professionals, apprentices and anyone that want to break into the field of this new gastronomy trend.

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)