



Home Master Chef Class One

This class has been designed to teach people about the kitchen rules and environment, and to extend the knowledge of cooking techniques, skills and ingredients. You will learn everything from entree to dessert, including soups and sauces, poultry, meat, fish and seafood. Learn the essential skills of selecting the best ingredients using our chef's advice and experience as a guide. Join us in this intense and challenging experience for some fun, great food and good wine. This course will provide tastings, food sampling and an information pack.

Course Objectives

- Learn kitchen confidence
- Learn basic methods of cookery
- Preparation of meals
- Learn modern and classic recipes
- How to organise your home kitchen
- How to store your food at home
- Learn how to select ingredients
- Learn new cooking techniques

Student Requirements

Pen and note book

Target Audience

Ideal for food lovers or anyone interested in undertaking an hospitality career. A good pathway to decide a change of a career.

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)