



Sausage Making

In this class you will learn how to make your own sausages along with learning the intriguing history of each product from traditional to more contemporary flavours. Join us to expand your knowledge about matching ingredients and spices in this hands-on cooking class. This course will provide tasting, food sampling and an information pack.

Course Objectives

- Learn how to make home-made sausage
- Learn how to blend spices and ingredients
- Learn how to store and cook sausages
- Learn modern and classic recipes

Student Requirements

Pen and note book

Target Audience

Ideal for food lovers and professional wanting to expand their knowledge in artisan produce.

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)