



# The Golden secret: Olive oil appreciation (Intermediate level)

This course will introduce you to and expand your knowledge about different varieties of olives from all over the world. Learn the secret of virgin and extra virgin olive oil. History, origins and techniques of the golden syrup. This course will provide tasting, food sampling and an informative textbook.

## Course Objectives

- Learn all about Extra Virgin Olive oil
- Learn Olive oil technique, principles and characteristics
- Learn how to handle and store olive oil
- Learn how to cook with olive oil

## Student Requirements

Pen and note book

## Target Audience

Anyone interested in gaining work in Hospitality, Front of House, industry professional development and Food Lovers.

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)