



The world's finest food

In this class you will extend your knowledge about the world's finest food. Discover the origin and history of the food, and learn how to use the most inaccessible food for the domestic market in this hands-on cooking class. This course will provide tasting, food sampling and an informative textbook.

Course Objectives

- Learn about the world's finest food
- Learn about the origin and history of the world's finest food
 - New cooking techniques
- How to source finest food
- How to cook finest food
- Minimise wastage

Student Requirements

Pen and note book

Target Audience

Ideal for food lovers and anyone interested in fine ingredients, people interested in discovering how to use particular ingredients.

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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)