

Media Release

July 2014

Culinary classes are the flavour of the month

Australia's biggest food festival is on its way to Brisbane and TAFE Queensland is part of it!

You too can join us in celebrating the city's inaugural *Good Food Month* this July, by channelling your inner domestic goddess (or god) and signing up for one of our exclusive cooking master classes run by the professional speciality chefs from our very own College of Tourism and Hospitality (COTAH).

Choose from three decadent workshops that will see you creating culinary indulgences in an intimate environment designed to ensure you experience the most personal and hands-on assistance.

COTAH's Steven Schumann said not only will amateur chefs be given some great recipes to work with; they will also taste and take their creations home to share with family and friends.

"Cooking is all about sharing and getting a kick out of seeing others enjoy the food you've cooked," Steven said.

"So that's why we want our chefs to be able to taste or take home their dishes to show off to their friends and families."

The three flavoursome classes will indulge both the sweet and savoury senses and give an insight into the tricks of the trade COTAH's professional chefs use to produce their award-winning dishes.

Steven said the classes are also designed to cater for all levels of cooking skills and ability.

"We want people to take away as much knowledge and as many skills as they can from our classes, so the class sizes will be small and intimate," Steven said.

"We will also provide all the quality ingredients and fresh produce needed to produce a range of dishes including melt-in-your-mouth macarons, scrumptious canapés, and of course our signature chocolate creations."

13 72 48

tafebrisbane.edu.au

**MAKE
GREAT
HAPPEN**



Numbers are limited so choose the master class closest to your hungry heart and register with a friend today for what promises to be an enriching experience for both body and mind.

All classes will be held in COTAH's professional, state-of-the-art kitchens at TAFE Queensland Brisbane's South Bank location, **66 Ernest Street, College of Tourism and Hospitality, Block C, Level 2, South Bank.**

See below for dates and other delectable event details.

- 1. Macarons & Sparkling:** Wednesday, 16 July, 9am-3pm
Cost: \$135 per person
Class includes: Recipes and tastings with paired sparkling wines
- 2. Cocktail Party and Flavours:** Friday, 25 July, 9am-3pm
Cost: \$135 per person
Class includes: Cocktail party, tastings and a glass of wine
- 3. COTAH's signature chocolate class—Chocolate Pralines:** Wednesday, 30 July, 9am-3pm
Cost: \$155 per person
Class includes: Tastings and take home your creations.

For more information, including how to register, check out our website tafebrisbane.edu.au/events

Media contact: Erin Costigan-Mahony 3244 5693

-END-