

Kids Kitchen

Short Courses October 2019



The October school holidays are around the corner so it's time for Kids Kitchen. Calling all Growing Gourmets aged 7 to 12 years old! Join us for some holiday fun and learn to make either sweet or savoury dishes. Book early to avoid disappointment.

Gluten Free Goodies

This fun cooking class with Chef Stuart is perfect for children who are gluten intolerant or coeliac, or for anyone wanting to learn how to make amazing gluten free desserts. You will learn how to make orange and almond cakes with whipped cream, vanilla and raspberry marshmallows, and chocolate truffles.

Location: TAFE SA Regency

Date: Tue 1 Oct

Time: 9:30am - 12:30pm

Cost: \$55.00

Chocolate Lovers

If you love chocolate, then this class is definitely for you. Join Chef Ellie for an extra sweet morning making chocolate and raspberry brownies, chocolate dipped ice cream cones with chocolate mousse and rocky road, and chocolate mint pancakes with Chantilly cream and peppermint crisp.

Location: TAFE SA Regency

Date: Wed 2 Oct

Time: 9:30am - 12:30pm

Cost: \$55.00

Italian Feast

Say ciao and join Chef Ellie on an Italian adventure. In this class you will create an Italian feast, including spinach and ricotta cannelloni, garlic bread and yummy ricotta donuts for dessert. Even Nonna will be impressed!

Location: TAFE SA Regency

Date: Tue 1 Oct

Time: 9:30am - 12:30pm

Cost: \$55.00

Viet WOW

Discover the amazing flavours of Vietnam with Chef Stuart as he shows you how to master some of the popular dishes, including rice paper rolls with nuoc cham, Vietnamese banana blossom salad with coconut and prawns, and a delicious coconut and mango rice pudding for dessert.

Location: TAFE SA Regency

Date: Wed 2 Oct

Time: 9:30am - 12:30pm

Cost: \$55.00

Enrol at tafesa.edu.au/shortcourses

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