

SPECIAL EVENT

FLIGHTS OF FANTASY GRANGE WINE TASTING

Flight 1 - Friday 22nd March
Flight 2 - Friday 17th May
Flight 3 - Friday 26th July (90's vintage)

6.30pm till late \$400 pp Limited to 10 guests

You will be taken on a journey of discovery and education on South Australia's world famous Grange wine, in a series "flight of vintages" carefully matched with Regency-produced menus of divine balance to complement the star of the show. A grand finale dinner will feature a "flight" of famed 90's vintage Grange wines.

A series of three exclusive dinners will be held in Regency International Centre's private dining room with industry speakers and the Centre's, sommelier Trevor Maskell.



GIFT VOUCHERS

★ DENOTES AVAILABILITY OF COURSES TO HOLDERS OF GIFT VOUCHERS UNTIL 30 JUNE 2013

tafesa
Government of South Australia

OFFICIAL PROGRAM
GASTRONOMIC ADVENTURES
~ 2013 ~
FEBRUARY - JULY

AMBASSADOR
MICHAEL ANGELAKIS

REGENCY
GASTRONOMIC
Adventures
Food and wine experiences for those who like to explore

CHEESE

CHEESE SENSORY

With Gina Graham: Head Cheese Maker at The Artisan Cheese Academy Australia

Thursday 21 March

9.00am - 4:30pm \$140pp



ARTISAN
CHEESE MAKING
ACADEMY
AUSTRALIA

Enjoy the experience of making cheese in our Artisan Cheese Academy with The Academy's Head Cheese Maker, Gina Graham.

You will inoculate the milk, cut the curd and see the cheese evolve. During the day, you will make a range of soft, blue and hard cheeses. You will get to taste a range of cheeses and you will take home a variety of artisan cheeses.

BEER PRODUCTION

MASH BREWING (BREW YOUR OWN) ★

With Stephen Nelsen: Head Brewer at TAFE SA

Wednesday 8 May
Wednesday 5 June

1 x 4 hours 5.30pm - 9.30pm \$85pp

In small teams we will take you through the mash brewing process and help you blend grain and hops. The course is designed for those interested in the process of making beer through mashing grains such as home brewers or beer enthusiasts.



MEAT PRODUCTION

INTERACTIVE SMALLGOODS ★

6pm to 10pm - 1 night (Tuesday evenings) \$75pp



BARBECUE April 9th

Learn more about barbecue products including pork belly/shoulder, lamb and beef and amaze your friends at your next BBQ.

PORK May 7th

Learn how to bone out a shoulder of pork and from the end product produce a range of fresh pork sausages and other items.

POULTRY June 4th

Learn how to bone a chicken and duck. You will produce a range of products including galantines, balantines and sausages.

BAKING & PATISSERIE

MACARON MADNESS

Monday 17 and Tuesday 18 June

2 x 3 hour 6.00pm - 9.00pm \$180pp



Enter the magical world of macarons as the mystery of how to make these ever popular delights is explained and demonstrated by some of Adelaide's leading experts in the field.

The main categories are:

- French macarons
- Hazelnut macarons
- Coconut macarons
- Italian macarons (Amaretti)
- Ingredients and their functions
- Temperature control of mixtures
- Uniformity in produce
- Baking principles
- Fillings and finishings
- Storage and display

LE CORDON BLEU



Welcome Le Cordon Bleu with a rich history dating back to 1895 LCB has opened its doors to offer you a taste in a series of short courses in a rare opportunity for the general public.

SMALLGOODS PRODUCTION

Tuesday 14 and 21 May

2 x 4 hour sessions between 5.30 - 9.30pm \$150pp

Learn how to produce a range of smallgoods using every day products.

CONFECTIONERY ★

Wednesday 12th June

1 x 4 hour session between 5.30 - 9.30pm \$85pp

For the sweet tooth amongst us. Learn how to make confectionery at home.

CHEESE PRODUCTION

Wednesday 22nd May

1 x 8 hour session 9.00am - 5.00pm \$140pp

Under the guidance of our Head Cheese maker Gina Graham, you will make a range of soft, blue and hard cheeses.

INTRODUCTION TO BASIC BREWING ★

Wednesday 5th June

1 x 4 hour session between 5.30 - 9.30pm \$85pp

This course is designed for those interested in the process of making beer through mashing grains.

ARTISAN BREAD & SOUR DOUGH PRODUCTION ★

Monday 10th June

1 x 4 hour session 5.00 - 9.00pm \$85pp

Learn the fine art of producing a range of artisan breads and sour doughs

SPECIAL OCCASION CAKE DECORATING (2 TIERED) ★

With Janet O'Sullivan: Chief Executive of Cupcakes

Tuesday 28 May

6.00pm - 9.00pm \$40pp

Demonstration only with Adelaide's original Cup Cake Lady

Relax and sit down in Regency's premier demonstration kitchen, fitted with cameras and giant LCD screens so everyone is guaranteed a perfect view. Join Janet O'Sullivan as she takes you step by step through the skills to inspire you into learning the art of sugar design and cake decorating. Janet will share different decorating techniques to achieve the perfect centre piece for your next event, be it an engagement, wedding or a milestone birthday.

BREAD OF THE WORLD ★

Monday 17 June

1 x 5 hours - 4.00pm - 9.00pm \$85pp

This class will introduce some of the signature breads from around the



globe. It will showcase breads from France, Germany and Israel. France is still very much regarded as the benchmark of artisan baking and we will be making a classic French baguette in addition to a range of decorative breads. These breads will use a small quantity of sourdough leaven to impart a wonderful aroma and taste. From Germany we will be making a heavy, seeded sourdough rye bread that will have an astonishing shelf life and improve in flavour as it ages. Our venture to Israel will produce an authentic bagel, chewy in texture as a result of boiling the dough before being placed in the oven.

IL PERSONALE DI VITA - 'THE STAFF OF LIFE' ★

Monday 24 June

1 x 5 hours - 4.00pm - 9.00pm \$85pp

Italian cuisine is generally rustic with an emphasis on flavour and texture. Outstanding ingredients are the real "star" of this cuisine and bread is an almost sacred accompaniment to every meal. We will be making two types of ciabatta (traditional and sourdough versions) which will then form the basis of a variety of scrumptious products – ciabatta, ciabattini, schiacciata and pizza. We will also delve into the sweet side of Italy and make a traditional panettone.

THE WORLD OF VIENNOISERIE – FRENCH BREAKFAST PASTRIES ★

Monday 1 July

1 x 5 hours - 4.00pm - 9.00pm \$85pp

Viennoiserie is the traditional name given to morning pastries eaten in France. In this class we will make traditional croissants, pain au chocolate, almond croissants and a variety of Danish pastries. Students will use imported Belgium butter and learn how to "laminate" to replicate the wonderfully flaky pastries of France. Students will also learn how to make madelines and a nougatine coated friand. This session is a celebration of pastries and BUTTER!!!!

CHOCOLATE MASTER CLASS

Monday 22, Tuesday 23 and Wednesday 24 April

3 x 4 hours - 5.00pm - 9.00pm \$390pp

The course is very hands on and you will learn how to temper chocolate, master the skill of moulding, make ganaches, caramel and truffles using hollow shells, and perfect the art of hand dipping and finish chocolate.



HOSPITALITY

ART OF ESPRESSO

Tuesday 9th April – Tuesday 14th May

Monday 13th May – Monday 17th June

1 session x 6 weeks 6.00pm – 9.00pm \$320pp



You will acquire skills and knowledge required to extract and serve espresso coffee using commercial espresso equipment, including storage of coffee and the cleaning, care and preventative maintenance of machinery.

Please note if you do not wish to be assessed for this course advise the administration staff prior to enrolling.

CAFE CULTURE

Monday 15 April – Friday 19 April

1 week 9.00am – 6.00pm \$430pp

This course has been designed to provide you with the basic knowledge and skills to prepare and serve espresso coffee and food in a café style environment.

The Café Culture short course has been designed to provide you with the basic knowledge and skills to prepare and serve espresso coffee and food in a café-style environment. This course will include undertaking training in our specifically designed coffee academy where you will learn how to fall in love with the perfect espresso coffee. From short blacks to cappuccino's, it will be a memorable experience for you. You will also have the opportunity to be creative in presenting food in flamboyant style to impress.

COFFEE MAKING FOR CONNOISSEURS ★

Monday 29 April

6.00pm – 10.00pm \$80pp

Learn basic knowledge and skills to make a great espresso coffee. It is a perfect course for owners of domestic espresso coffee machines who wish to impress their family and friends with their great coffee making skills.

WORLD OF BARTENDING

Course 1: 5, 12, 13, 19, 20, 26, 27 March

Course 2: 19, 26, 27 March - 2, 3, 9 & 10 April

Course 3: 30 April - 7, 8, 14, 15, 21, 22 & May

Course 4: 28 May - 4, 5, 11, 12, 18, 19 & June

7 sessions over 4 weeks - 6.00pm – 10.00pm \$435pp



Over 4 weeks you will be taken through every aspect of the bartending profession. Learn from qualified bar tenders the correct methods and approaches for providing quality service.

Please note that access to the internet is needed for The World of Bartending as there are components of the course that must be completed online prior to commencement.

INTENSIVE WORLD OF BARTENDING

Monday 15 to Friday 19 April

1 week - 9.00am – 4.00pm \$435pp

Both 'The World of Bartending' and 'Intensive World of Bartending' have been designed to provide you with the basic knowledge and skills to work as a bartender in a hotel, club, café or restaurant environment. At the end of this course you will receive an industry recognised Statement of Attainment.

Please note that access to the internet is needed for The World of Bartending as there are modules within the course that must be completed online prior to commencement of the course.

GAMING

Monday & Tuesday 11 & 12 February

Monday & Tuesday 6 & 7 May

Monday & Tuesday 3 & 4 June

Day 1 x 9.30am – 5.30pm & Day 2 x 9.30am – 9.30pm \$330pp

This course will teach you the duties performed by gaming room employees and is essential for existing and new prospective employees within the gaming machine industry.

INTENSIVE GAMING

Monday 15 April – Friday 19 April

Day 1 - 4 x 9.00am - 6.00pm & Day 5 x 9.00am - 1.00pm \$420pp

Fast track your career into the gaming industry with 'Intensive Gaming'. This course is designed to provide you with the knowledge and skills to work in a range of gaming venues including hotels, clubs and TAB outlets.

HOTEL FRONT OFFICE

Thursday 4th April to Thursday 13th June

1 session x 10 weeks – 6.00pm – 9.00pm \$495pp

This course aims to develop the skills and the knowledge required of a Front Office Attendant. On completion participants should be able to work in a range of different establishments with Front Office Facilities such as managing bookings and checking guests, including but not limited to, hotels, clubs, resorts, motels and ships.

PROVIDE RESPONSIBLE SERVICE OF ALCOHOL

Wednesday 20th March

Wednesday 29th May

On Campus: 4 hours, 9.00am – 1.00pm \$99pp

An essential course for all hospitality staff to provide an understanding of the responsibilities of all personnel involved in the sale and supply of liquor. To be eligible to apply Responsible Person badge, students must also complete 'SA Liquor Licensing Laws'

Online \$75pp

Study at your own convenience and at your own pace. Your lecturer can be contacted anytime via e-mail if you require assistance. Please be aware that you must complete this course in the semester in which you originally enrolled.

SA LIQUOR LICENSING LAWS

Wednesday 20 March

Wednesday 29 May

On Campus: 3 hours: 2.00pm – 5.00pm \$99pp

In this course you will learn the principles of hospitality law as well as the correct method and approach to service in line with the SA Liquor Licensing Laws. To be eligible to apply for your Responsible Persons badge, you must also complete 'Provide Responsible Service of Alcohol'

Online \$75pp

Study at your own convenience and at your own pace. Your lecturer can be contacted anytime via e-mail if you require assistance. Please be aware that you must complete this course in the semester in which you originally enrolled.

VEGETARIAN

VEGETARIAN MAGIC ★

With Lindi Sekulic: Say Cheese

Tuesday 9 April

6.00 - 9.00pm 1 x 3 hour cours \$85pp

Join Adelaide's "Organic Queen" Lindi as she makes and bakes beautiful flavoursome vegetarian delights.

This action packed course will be jam packed with tasty food and great ideas to get your family eating well.

Some of the dishes you will create on the night will be:

- Quinoa salad with roasted vegetables,
- Red lentil and coriander tart with Labne (yogurt Cheese)
- And much more

Saturday 4 May

Proudly run in conjunction with The Advertiser and TAFE SA's Regency International Centre, the L-Plates program gets you up close and personal with some of Adelaide's finest chefs and foodies. In small, hands-on classes you will learn kitchen secrets and shortcuts as they take you step-by-step through some of their favourite dishes. This listing is a brief overview of the L-Plates program – watch The Advertiser for more information. Price includes all recipes and ingredients. Please bring containers to take your dishes home with you.

Three hour classes, prices range from \$40–\$65.

SOUL FOOD

With Rebecca Stubbs Executive Chef of Chapel Hill

8.00am - 11.00am **\$65pp**

Out of Africa, via the deep south of the US, this food will raise your spirits.

HAWKER VEGETARIAN

With Simon Bryant, Chef, Author, Director of Tasting Australia 2014

8.00am - 11.00am **\$65pp**

Delicious stir fries and other Asian-style vego dishes.

CUPCAKE HEAVEN

With Janet O'Sullivan, Owner of The Cupcake Lady

8.00am - 11.00am **\$65pp**

Sweet little cakes to delight your inner child.

STARTER KITCHEN

Callum Hann, Themis Chryssidis from Sprout Cooking

8.00am - 11.00am **\$45pp**

Leaving home doesn't have to mean living on takeaway. Special beginner's class.

BENGALI CUISINE

With Ragini Dey, Owner/chef of The Spice Kitchen

8.00am - 11.00am **\$65pp**

The unique flavours of India's south-eastern region.

CLASSIC CUCINA

Enzo Verdino, Chef of Ruby Red Flamingo

8.00am - 11.00am **\$65pp**

Honest Italian flavours from Adelaide's hottest restaurant.

MEAT AND GREET

Tony Hart, Executive Chef of InterContinental Adelaide
Peter Hogg, Meat and Livestock Australia

8.00am - 11.00am **\$65pp**

Discover new ways cooking red meat

ARTISAN BREAD

With Paul Beech, Specialist Lecturer at TAFE SA's Regency International Centre

8.00am - 12.00pm **\$45pp**

Sour dough, Altamura and ciabatta loaves, from starters to baking.

GOAT CHEESE

With Kris Lloyd, Head Cheese maker at Woodside CheeseWrights
Gina Graham, Head Cheese Maker at Artisan Cheese Academy Australia

8.00am - 12.00pm **\$65pp**

Make your own curd and feta with these cheese stars.

GRILL SEEKER

With Richard Gunner of Feast Fine Foods

12.00pm - 3.00pm **\$65pp**

Look beyond the obvious cuts for your next BBQ.

OUT OF THE BLUE

Michael Angelakis AM, Managing director of Angelakis Bros
Host and Executive Producer, Out of the Blue

12.00pm - 3.00pm **\$40pp**

A masterclass in handling fish and other seafood.



STOCKS AND SAUCES

With Mark McNamara, Executive Chef of Food Luddite

12.00pm - 3.00pm **\$65pp**

Use your own stock to make soups, sauces and glazes.

DUDE FOOD

With Aaron Gillespie, Head chef of Scool Eatery and Bar

12.00pm - 3.00pm **\$65pp**

Burgers, fried chicken and more from a chef that's too cool for Scool.

PASTA AND GNOCCHI

With Andre Ursini, Owner of Andre's Cucina and Polenta Bar

12.00pm - 3.00pm **\$65pp**

Delicate ravioli and gnocchi from northern Italy.

MEXICAN SUNRISE

With Ivan and Sonia Pichardo of Maiz and Mezcal

12.00pm - 3.00pm **\$65pp**

Start your day with breakfast from Yucatan and other Mexican regions.

RICE

Cheong Liew, Legendary Chef

12.00pm - 3.00pm **\$65pp**

From easy steamed and fried rice to a few surprises from the culinary genius.

KOREA MOVE

Chung Jae, Executive Chef of Mapo Korean

12.00pm - 3.00pm **\$65pp**

A beginner's guide to one of the hottest cooking trends.

MIDDLE EAST STREET FOOD

With Jordan Theodoros, formally from AquaCaf

12.00pm - 3.00pm **\$65pp**

One of the state's best chefs rocks the Kasbah.

THE COCKTAIL SENSES

With Shaun Pattinson, Writer and Owner Operator of Cushdy Bar
in Adelaide CBD and writer

4.00pm - 7.00pm **\$40pp**

Molecular cocktail making demonstration and tasting.

CHOCOLATE

Chocolate with Steven Ter Horst, Steven Ter Horst Chocolatier

4.00pm - 7.00pm **\$65pp**

Ganaches, truffles and more for the serious chocolate lover.

MACARON MAGIC

With Silvana Agostino, Owner of The Mac Factory

4.00pm - 7.00pm **\$65pp**

Learn the basics, then let your macaron imagination run wild.

1 day event

Friday 19 April

Friday 11 October

For the school holidays with action packed classes for the budding chefs and hospitality leaders of the future, including sessions in savoury and sweet products and fancy drinks.

Participants in 'The Kids' Day Out' will be divided into age groups for classes: 4 – 6 years (Kinder Cooks - must be accompanied by an adult to class), 7 – 10 years, 11 – 13 years and 14 – 16 years.

COSTS:

\$33.50 per class (Kinder Cooks)

\$55 per class (All other sessions)

4-6

CREATIVE COOKIES

9.00am - 11.00am

- Make, bake and decorate cookies
- Make a necklace, write your name
- Make an edible animal - the possibilities are endless.

IT'S PARTY TIME

1.00pm - 3.00pm

- Learn how to cook:
- Chicken and vegetable sausage rolls
 - Cheese and chive mini quiche

7-10

PIZZA PARTY

9.00am - 12.00pm

Learn how to cook:

- Pizza dough
- Napoli sauce
- Favourite Italian toppings

CUPCAKE CAPERS

9.00am - 12.00pm

Learn how to bake vanilla cupcakes with butter cream and icing/modeling techniques.

GREAT AUSSIE PIE

1.00pm - 4.00pm

Make and bake traditional Aussie meat pies, potato pies and delicious apple crumble pies.

BAKER FOR THE DAY

1.00pm - 4.00pm

Learn about yeast, make sweet and savoury plaits/ twists/rolls and scrolls in a variety of shapes and sizes.

11-13

PIZZA PARTY

1.00pm - 4.00pm

Learn how to cook:

- Pizza dough
- Napoli sauce
- Favourite Italian toppings

CUPCAKE CAPERS

1.00pm - 4.00pm

Learn how to bake vanilla cupcakes with butter cream and icing/modeling techniques.

GREAT AUSSIE PIE

9.00am - 12.00pm

Make and bake traditional Aussie meat pies, potato pies and delicious apple pie crumble.

BAKER FOR THE DAY

9.00am - 12.00pm

Learn about yeast, make sweet and savoury plaits/ twists/rolls and scrolls in a variety of shapes and sizes.

14-16

WOK STAR

9.00am - 12.00pm

- Pad Thai
- Pork and prawn wontons
- Homemade sweet chilli sauce

SHAKEN NOT STIRRED

1.00pm - 4.00pm

- Bar class for the budding bar person
- Mocktails and fancy drinks

THE KIDS' KITCHEN

Tues 9 - Fri 12 July

The internationally renowned Regency International Centre for Hospitality, Leisure and Food Studies, is pleased to offer 'The Kids' Kitchen' – a series of cooking and hospitality classes for young people aged 4 – 16 years.

All classes will involve the preparation of a range of dishes relevant to the topic and will be taught by professional chefs, in our world class training facilities. All prepared food will be available to be taken home, unless consumed beforehand.

KINDER COOKS

4-6

Tuesday 9 July 9.00am – 11.00am <i>(1) Gingerbread cookies</i> <i>Sweet potato & cheddar muffins</i>	Wednesday 10 July 9.00am – 11.00am <i>(11) Soft sugar cookies</i> <i>Bacon & egg pies</i>
Thursday 11 July 9.00am – 11.00am <i>(21) Basic cookies</i> <i>Morning muesli muffins</i>	Friday 12 July 9.00am – 11.00am <i>(31) Lemon sugar cookies</i> <i>Apple & cinnamon muffins</i>

GROWING GOURMETS

7-10

Tuesday 9 July 9.00am – 12.00pm (4) FEAST OF THE ORIENT • Xinjiang rice pot with lamb • Pork lo mein	(7) SWEET SENSATIONS • Summer berry Bakewell tart • Lemon slice
(5) MOVIE MUNCHIES • Popcorn puffs • Spicy spare ribs	(10) MUSHROOM MANIA • Mushroom & chicken burger • Mushroom & bean salad

Wednesday 10 July 9.00am – 12.00pm 13) LETS DO DINNER • Potato & pumpkin rosemary bake • Mushroom veal marsala	(19) FILL THE BICKIE BARRELL • Anzac biscuits • Snicker doodles • American tollhouse cookies
(14) BBQ BONANZA • Portuguese chicken burger • Apricot meringue slice	(20) PASTA PRONTO • Tuna & pesto pasta bake • Penne in a creamy mushroom sauce

Thursday 11 July 9.00am – 12.00pm (25) PERFECT PIZZA • Cheese & tomato pizza • Egg & bacon pizza	(27) CHOCOHOLICS • Marble brownies • Super easy chocolate cake
(26) SNACK ATTACK • Cookies & cream cupcakes • Soy chicken wings	(28) FANTASTIC FRENCH • Mushroom and Chicken Coq au Vin • Apple galette

Friday 12 July 9.00am – 12.00pm (35) AFTERNOON TEA FANCIES • Lemon slice • Scones • Coconut fancies	(37) PIE & TARTS • Chicken, leek & potato pie • Five spice Nashi tart • American tollhouse cookies
(36) BRILLIANT BRITISH • Balsamic glazed chicken • Apricot bread pudding	(38) INCREDIBLE ITALIAN • Pan fried pork with mozzarella

CONDITIONS:

Please note that a no refund policy applies to 'The Kids' Kitchen Program'. Credit vouchers will however be issued if notification is received 72 hours in advance of the scheduled class.

Maximum Class size will be 16 students. Minimum class size is 10 students. Any less and the class will need to be cancelled. No exceptions will be made to class size or age division due to OH&S requirements.

Participants also need to note that lunch is not included in the cost. Canteen facilities will however be available for those participants who wish to buy food and drinks.

By completing the attached Registration form you are authorising that any photos/video footage/other images which may be taken during your child's participation in the Kids' Kitchen program may be used for Publicity and Advertising purposes (for use over an indefinite period of time) and material taken may be shown in a public environment (in South Australia, interstate and/or overseas).

PLEASE NOTE:

For safety reasons, ANYONE entering a kitchen during will need to abide by the following dress code:

- CLOSED IN LOW HEELED SHOES.

Participants in 'The Kids' Kitchen' will be divided into four age groups for their classes:

4 – 6 years (Kinder Cooks); 7 – 10 years (Growing Gourmets); 11 – 13 years (Kitchen Cadets) and 14 – 16 years (Junior Chefs – Master Class). All Kinder Cooks must be accompanied by an adult (18 yrs & over) to class.

The program has been designed so that young people can pick and choose classes that interest them. All classes will have new recipes unless specified.

KITCHEN CADETS

11-13

Tuesday 9 July 9.00am – 12.00pm (3) SWEET SENSATIONS • Baked cheese cakes • Summer berry Bakewell tart • Lemon slice	(8) MOVIE MUNCHIES • Popcorn puffs • Spicy spare ribs • Raspberry jam coconut slice
(6) MUSHROOM MANIA • Mushroom & cheese strudel • Mushroom & chicken burger • Mushroom & bean salad	(9) FEAST OF THE ORIENT • Xinjiang rice pot with lamb • Rice sticks with beef in black bean sauce • Pork Lo Mein

Wednesday 10 July 9.00am – 12.00pm (15) FILL THE BICKIE BARRELL • Anzac biscuits/ Snicker doodles • American tollhouse cookies • Raspberry drops	(17) LETS DO DINNER • Potato & pumpkin rosemary bake • Mushroom veal marsala • Choc ripple cheesecake tart
(16) PASTA PRONTO • Tuna & pesto pasta bake • Chicken, pumpkin & feta pasta salad • Penne in a creamy mushroom sauce	(18) BBQ BONANZA • BBQ fontina & polenta fingers • Portuguese chicken burger • Apricot meringue slice

Thursday 11 July 9.00am – 12.00pm (23) CHOCOHOLICS • White chocolate orange cookies • Marble brownies • Super easy chocolate cake	(29) PERFECT PIZZA • Cheese & tomato pizza • Egg & bacon pizza • Boscaiola Pizza
(24) FANTASTIC FRENCH • Salad Nicoise • Mushroom & chicken Coq au Vin • Apple galette	(30) SNACK ATTACK • Cookies & Cream cupcakes • Chicken & ricotta sausage rolls • Soy chicken wings

Friday, 12 July 9.00am – 12.00pm (33) PIE & TARTS • Feta, chutney & pumpkin quiches • Chicken, leek & potato pie • Five spice Nashi tart	(39) AFTERNOON TEA FANCIES • Lemon slice / scones • Passionfruit fingers • Coconut fancies
(34) INCREDIBLE ITALIAN • Risotto with four cheeses • Pan fried pork with mozzarella • Tiramisu	(40) BRILLIANT BRITISH • Leek and pea flan • Balsamic glazed chicken • Apricot bread pudding

- NO THONGS, SANDALS, OPEN-TOED SHOES will be allowed due to OHS&W Requirement.
- Hair needs to be tied back. No jewellery to be worn.
- An apron and hat will be supplied for each class.
- Inappropriate Participant Behaviour will not be tolerated and the Coordinator has the right to remove these participants from the class.

WHAT TO BRING:

- Tea towel
- Water bottle
- Large plastic containers for food and an esky with ICE PACKS if staying for a full day.

TIMES:

Children must arrive at least 20 minutes prior to the commencement of each session. All children must be picked up within 15 minutes of completion of their scheduled class. Children arriving later than 15 minutes from commencement of class will not be admitted.

VENUE:

Please meet in the foyer of the Regency International Centre for Hospitality, Tourism & Food Studies, 137 Days Road, Regency Park

COSTS:

\$33.50 per class (Kinder Cooks)
\$55 per class (All other sessions)
\$90 per master class (14 – 16 years)
\$400 per week (Eight sessions in one week)
Family discounts are available on request.



MASTER CLASSES

14-16

Tuesday 9 July 9.00am – 4.00pm (2) MEXICAN STREET FOOD • Pulled pork tortilla with slaw & cucumber • Chicken, rice & tomatillo burrito • Grilled corn, mushroom & spinach quesadilla • Spicy Bean & Avocado Tostadas	Wednesday 10 July 9.00am – 4.00pm (12) HEARTY TOSCANA • Winter braised beef with soft olive polenta • Risotto of mushrooms with pecorino • Eggplant parmigiano, tomato sugo, provolone, pancetta • Baked chilli & garlic ricotta with poached egg
Thursday 11 July 9.00am – 4.00pm (22) FROM CHOUX TO CROQUEBOUCHE • Baked profiteroles for chocolate croquebouché • Baked Paris Brest with hazelnut custard • Crème patissiere • Choux swans with strawberry	Friday 12 July 9.00am – 4.00pm (32) SCHOOL OF CHOC • Chocolate mudcake • Chocolate butter cream • Ganache chocolate • Collar shards • Garnishing

HOW TO BOOK

**BOOK EARLY TO AVOID DISAPPOINTMENT
CANCELLATIONS ARE NOT REFUNDABLE**

L Plates Program

Bookings can be made through TICKETEK from Monday 11 March, 2013
www.ticketek.com.au



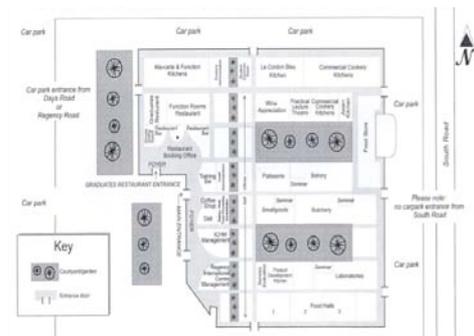
All Other Classes

BY PHONE: 08 8348 4446
BY EMAIL: regencyhospitality@tafesa.edu.au
IN PERSON: Visit the Hospitality Administration Office (Corridor 5, Regency International Centre).

Booking Conditions

1. Full payment is required to secure a booking.
2. Places cannot be held in reserve.
3. Regency Gastronomic Adventures reserves the right to alter or cancel a class without notice. Refund provided upon class cancellation.
4. Dietary requirements cannot be accommodated in all cases.

Location



GIFT VOUCHERS

★ DENOTES AVAILABILITY OF COURSES TO HOLDERS OF GIFT VOUCHERS UNTIL 30 JUNE 2013