

BASIC SKILLS – WESTERN TECHNIQUES

February, May, August, November 2010

From 11am to 2pm

\$700 includes apron

<i>Date</i>	<i>Modules</i>	<i>Contents</i>
<i>Feb 02 May 04 Aug 03 Nov 02</i>	<i>1</i>	<i>Knife skills on vegetables and poultry, stock and clear soups</i>
<i>Feb 04 May 06 Aug 05 Nov 04</i>	<i>2</i>	<i>Creamy soups and sauces</i>
<i>Feb 09 May 11 Aug 10 Nov 09</i>	<i>3</i>	<i>Meat braising techniques and savoury tart</i>
<i>Feb 11 May 13 Aug 12 Nov 11</i>	<i>4</i>	<i>Salads & pastas</i>
<i>Feb 18 May 18 Aug 17 Nov 16</i>	<i>5</i>	<i>Introduction to simple fail proof desserts</i>
<i>Feb 23 May 20 Aug 19 Nov 18</i>	<i>6</i>	<i>Formal entertainment – making an effortless 3 course meal</i>

BASIC SKILLS – WESTERN TECHNIQUES

February, May, August, November 2010

From 7pm to 10pm

\$700 includes apron

<i>Date</i>	<i>Modules</i>	<i>Contents</i>
<i>Feb 01 May 03 Aug 02 Nov 13</i>	<i>1</i>	<i>Knife skills on vegetables and poultry, stock and clear soups</i>
<i>Feb 03 May 05 Aug 04 Nov 03</i>	<i>2</i>	<i>Creamy soups and sauces</i>
<i>Feb 08 May 10 Aug 09 Nov 08</i>	<i>3</i>	<i>Meat braising techniques and savoury tart</i>
<i>Feb 10 May 12 Aug 11 Nov 10</i>	<i>4</i>	<i>Salads & pastas</i>
<i>Feb 17 May 17 Aug 16 Nov 15</i>	<i>5</i>	<i>Introduction to simple fail proof desserts</i>
<i>Feb 22 May 19 Aug 18 Nov 17</i>	<i>6</i>	<i>Formal entertainment – making an effortless 3 course meal</i>