



Regency Gastronomic Adventures
2015 Short Courses



Patisserie

Internationally trained master Patissier and Konditor TAFE SA lecturer, Martin Schnider first came to Australia from Switzerland and started the very successful business enterprise Swiss Glory Chocolates. Join this highly skilled master on how to temper couverture chocolate and other delights.



Martin Schnider

Easter Means Chocolate!

Impress your family and friends and learn how to make Modern Easter Egg creations using the finest Belgium Chocolate and modern decorating techniques. All eggs are hand wrapped and ready for you to take home just in time for Easter.

Date: Tuesday 31 March, 2015

Time: 6.00pm - 9.00pm

Cost: \$99

The Art of Cake Decorating

Designed for first time cake decorators. Learn how to decorate cakes with fondants, sugar flowers and figurines - we supply everything.

Date: 4 Sessions

Wednesday 15 April, 2015

Wednesday 22 April, 2015

Wednesday 29 April, 2015

Wednesday 6 May, 2015

Time: 6.30pm - 9.30pm

Cost: \$396

Introduction to Petit Gateau

Indulge yourself and learn how to make popular French Modern Petit gateaux and many other French delights.

Date: 2 sessions

Monday 25 May, 2015

Tuesday 26 May, 2015

Time: 6.00pm - 9.00pm

Cost: \$160

Macaron Madness

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

Date: 2 sessions

Monday 22 June, 2015

Tuesday 23 June, 2015

Time: 6.00pm - 9.00pm

Cost: \$160

Modern Éclairs

Learn the art of choux and discover innovative ways to decorate and present these high tea fancies.

Date: 2 sessions

Monday 1 June, 2015

Tuesday 2 June, 2015

Time: 6.00pm - 9.00pm

Cost: \$160



Baking

Paul Triglau has represented Australia in baking and pastry on two occasions at the Sigeo World Baking Cup. On both occasions Australia finished third and in 2010 they won the best showpiece. In 2011 Australia claimed first place in the bread category. He is very well versed in all the latest trends in baking and is extremely passionate about his role as an educator, encouraging students to achieve excellence. He has been fortunate to train with some of the best bread and viennoiserie specialists in the world.



Paul Triglau

French Pastry Classics

France still remains at the forefront of world pastry. This two-day course will delve into the heavy weights of French patisserie.

2 sessions

Date: Wednesday 12 & Thursday 13
November, 2014

Time: 5.00pm - 9.30pm

Cost: \$160

Baked In Italy

Italian cuisine is characterized by its use of quality ingredients and rustic charm. Learn how to make ciabatta and Italian home-style breads with a crust that cannot be matched. Students will learn the ultimate pizza dough and Italian flatbreads like Schiacciata and Focaccia.

Date: Wednesday 4 March, 2015

Time: 5:00pm – 9:00pm

Cost: \$99

Working with Sourdoughs

Date: Wednesday 13 May, 2015

Time: 5.00pm - 9.00pm

Cost: \$99

Breads of France

Date: Wednesday 3 June, 2015

Time: 5.00pm - 9.00pm

Cost: \$99

French Viennoiserie

Viennoiserie is the name given to French morning pastries. This course will cover croissants, danishes and kouign aman. Students will also learn to make brioche including filled brioche and laminated brioche with an emphasis on modern pastry design.

Date: Wednesday 24 June, 2015

Time: 5:00pm - 9:00pm

Cost: \$99



Cookery



Paul Beech



Anthony Shin

Paul has been training commercial cooks for more than 20 years in cookery and patisserie skills. He has represented the SA Government in promoting the SA Food Plan in Hong Kong and Macau and conducted western cookery training in China and Japan. As a passionate educator he strives to make challenging tasks achievable by evoking all the senses of participants.

Anthony Shin's professional career commenced in Korea where he was Sous Chef in many fine dining restaurants. Since migrating to Australia, Anthony has worked in Outback SA and as a Head Chef in several SA restaurants. Join Anthony as he shares his expert knowledge of the history and culture of Korean food.

Discovery of Spanish Cuisine*

Bold, sophisticated and charming... Our Chef will share with you what he has discovered in the intoxicating aromas of the San Sebastian Pinxtos Bars.

Date: Wednesday 25 February, 2015

Time: 5.30pm - 9.00pm

Cost: \$89

**This is a demonstration only class with some audience participation and tastings. You will also enjoy a glass of TAFE SA Regency Campus wine.*

Food Culture – Korean Cuisine

Korean food is one of the healthiest in the world. Experience hands-on cooking which focuses on understanding Korean ingredients, learning traditional and modern Korean recipes. You will experience the differences in regional and seasonal Korean food.

Date: 22 June, 2015

Time: 5.30pm - 9.00pm

Cost: \$99

Curry Creations

Spend an evening learning the secrets to authentic Indian flavours. From mouth-watering pakoras, the ever favourite papadams and dahl and the always popular butter chicken.

Date: Wednesday 18 March, 2015

Time: 5.30pm - 9.00pm

Cost: \$99

L Plates

Proudly run in conjunction with The Advertiser, L Plates gives you the opportunity to get close and personal with some of Adelaide's finest chefs and foodies. Small hand on classes, you will learn some of their kitchen secrets and make their favourite dishes.

Date: Saturday 2 May, 2015

Time: Session 1: 9.00am - 12 noon
Session 2: 1.00pm - 4.00pm

For full program details visit:

eventopia.co/RGA

Kids Kitchen program

School holiday fun with action packed classes for the budding chefs of the future. Sessions include sweet and savoury delights – the kids will love it!

Participants in 'The Kids' Kitchen' will be divided into three age groups (numbers permitting) for their classes:

- 4 – 6 years (Kinder Cooks)*
- 7 – 12 years (Growing Gourmets)
- 13 – 16 years (Master Classes)

Dates: Tuesday 7th July
Wednesday 8th
Thursday 9th
Friday 10th July, 2015

Time: Varies for each group

Cost: Range from \$33.50 - \$90



Smallgoods

Sausage Making at Home

Learn from the experts!

This three hour session will take you from a novice to a 'Sausage King'. Learn the secrets of the butcher. Come and have some fun making a variety of sausages. You will even get to take a selection of products home with you.

Date: Tuesday 24th March, 2015

Time: 5.30pm - 9.00pm

Cost: \$99.00

Advanced Sausage Making for the Home Cook

This class is for those who have mastered the art of sausage making and want to learn more advanced products including bierstick and kransky. You will be surprised how easy it is. Come and learn from the experts.... and you get to take home a selection of the made products.

Date: Tuesday 28th April, 2015

Time: 5.30pm - 9.00pm

Cost: \$99.00

Cured and Smoked Products

Come and learn how to make your own bacon at home and how to cure pork cuts for you to enjoy at home. Get familiar with ham primals and the amazing results you can achieve at home. This hands on class also covers smoking products at home.... and you take home some products you have made.

Date: Tuesday 26th May, 2015

Time: 5.30pm - 9.00pm

Cost: \$99.00



Confectionery

High Boil Confectionery

High boils are those that are cooked to 155°C or until “hard crack”. These confections are generally a mix of sugar and glucose and are smooth and hard. Hands-on practical session, which covers the making of acid drops, Finish bread and butterscotch

Date: Wednesday 18th March, 2015

Time: 6.00pm – 9.00pm

Cost: \$99

Brittles

Hands-on practical session, which covers the making of American peanut, coconut & pecan

Date: Tuesday 21st July, 2015

Time: 6.00pm – 9.00pm

Cost: \$99

Low Boil Confectionery

Low Boils are those that are made at a temperature of less than 120°C, often with other components added to them, such as cream and nuts to vary their texture and flavour.

Hands-on practical session, which covers the making of caramel, nougat, caramel popcorn

Date: Tuesday 27th October, 2015

Time: 6.00pm – 9.00pm

Cost: \$99

Fudges

Hands-on practical session, which covers the making of old fashion fudges, deposited fudges & nut fudge.

Dates: Tuesday 4th November, 2015

Time: 6.00pm – 9.00pm

Cost: \$99





Beer

Beer Flavour Training

4 weekly sessions

Date: Tuesday 3 February - Tuesday 24 February, 2015

Time: 6.00pm - 9.00pm

Cost: \$295

Mash Brewing

For those beer enthusiasts, this program will take you on the journey of the mash brewing process and bottling techniques.

6 Sessions

Date: Tuesday 3, 10 and 24 March, 2015
6.00pm - 9.00pm (theory)

Wednesday 4, 11 and 25 March, 2015
9am - 4pm (practical)

Cost: \$590

Cheese

Gina Dal Santo was instrumental in starting the original cheese making facilities at the Regency Campus of TAFE SA. Since then she has run various courses in cheese making for in-house Diploma and Degree students, general public, international students, and for industry.



Gina Dal Santo

Along with qualifications in Food Technology, Quality Management and Teaching, Gina has travelled extensively to France, Italy and the US to gain knowledge in cheese making and affinage.

One Day Cheese Making Workshop

Enjoy the experience of making a variety of cheeses in our Artisan Cheese Academy with head cheese maker Gina Graham.

Date: Thursday 13 November, 2014
Wednesday 10th June, 2015

Time: 9am - 5pm

Cost: \$270



Hospitality

Peter's experience in the hospitality industry spans almost 40 years. Internationally trained as a chef in his home town of Glasgow, Peter also progressed into food and beverage management roles in the UK, France and Switzerland. During this time, he enthusiastically learned and developed his passion for wine. His travels around Europe found him in the Beaujolais region in time for the annual vendange where he experienced first-hand the intricacies of wine production from vineyard to bottle. This is where he further extended his knowledge and love for "the gift from God". Peter's move to Australia opened his eyes and palate to the wonderful world of wine "down under" and when he was recruited to Regency as a lecturer in Hospitality studies his knowledge, experience and passion for food and wine were valuable assets in the formative years of hospitality education in Adelaide

Peter has several Educational and Industry qualifications including one from the prestigious Wine & Spirit Education academy of London. He is a past member of the Wine Educators guild of Australia.



Peter McGowan

Wine Appreciation – An Introduction to the Wonderful World of Wine!

Love to know more about wine, but don't know where to begin? Join us for an informative evening in a relaxed environment where you will have the opportunity to taste a variety of quality wines along with our award winning cheeses. This introductory class will provide you with an overview of tasting and appreciating wines.

Date: Tuesday 17 March, 2015

Time: 6.00pm – 9.00pm

Cost: \$85



Hospitality

Espresso Coffee Making

Learn to make the perfect espresso coffee with our passionate and qualified lecturer's who will inspire you to make coffee with enthusiasm and confidence.

6 weekly sessions

Date: Tuesday 10 February - Tuesday 17 March, 2015
Wednesday 25 February - Wednesday 1 April, 2015
Monday 27 April - Tuesday 12 May, 2015
Wednesday 20 May - Wednesday 24 June, 2015

Time: 6.00pm - 9.00pm

Cost: \$335

Café Culture

This course has been designed to provide you with the knowledge and skills to prepare and serve espresso coffee and a variety of dishes suitable to serve in a café style environment.

Date: Monday 2 February - Friday 6 February, 2015
Monday 13 April - Friday 17 April, 2015
Monday 20 April - Friday 24 April, 2015

Time: 9am - 6pm each day

Cost: \$450

SA Liquor Licensing Laws

This course is a legal requirement and therefore essential for all hospitality staff to provide an understanding of the legal responsibilities of a "Responsible person" or "Licensee".

Date: Wednesday 18 February, 2015
Wednesday 18 March, 2015
Wednesday 29 April, 2015
Wednesday 3 June, 2015

Time: 2pm - 5pm

Cost: \$99 (*this course is also available on line \$80)

Responsible Service of Alcohol

An essential course for all hospitality staff to provide an understanding of the responsibilities in the sale and supply of liquor.

Date: Wednesday 18 February, 2015
Wednesday 18 March, 2015
Wednesday 29 April, 2015
Wednesday 3 June, 2015

Time: 9am - 1pm

Cost: \$99 (*this course is also available on line \$80)

Gaming and Responsible Gambling

Designed to teach you the duties performed by gaming room employees and is essential for existing and new prospective employees within the gaming industry.

2 day course

Date: Monday 9 February - Tuesday 10 February, 2015
Monday 16 March - Tuesday 17 March, 2015
Monday 1 June - Tuesday 2 June, 2015

Time: Monday 9.30am - 5.00pm
Tuesday 9.30am - 9.30pm

Cost: \$350

Intensive World of Bartending

During this course you will be taken through every aspect of the bartending profession. Learn from experienced and qualified bartenders the correct methods and approaches for providing quality service.

4 day course

Date: Monday 2 February - Thursday 5 February, 2015
Monday 13 April - Thursday 16th April, 2015
Monday 6 July - Thursday 9 July, 2015
Monday 13 July - Thursday 16 July, 2015

Time: 9.00am - 5.00pm

Cost: \$450

World of Bartending

During this course you will be taken through every aspect of the bartending profession. Learn from experienced and qualified bartenders the correct methods and approaches for providing quality service.

Weekly sessions

Date: Monday 9 February - Tuesday 3 March, 2015
Monday 16 March - Tuesday 7 April, 2015
Monday 27 April - Tuesday 19 May, 2015
Monday 9 June - Tuesday 30 June, 2015

Time: 6.00pm - 10.00pm

Cost: \$450

Intensive Gaming (including TAB)

Fast track your career into the gaming industry. This course will provide you with the knowledge and skills to work in a range of venues from hotels to TAB outlets.

Date: Monday 2 February - Friday 6 February, 2015
Monday 20 April - Friday 24 April, 2015
Monday 6 July - Friday 10 July, 2015

Time: Mon-Thurs, 9am - 6pm / Fri, 9am - 1pm

Cost: \$475



How to book

Book online at eventopia.co/RGA

Book early to avoid disappointment.

Cancellations are non refundable.

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. A refund will be provided upon class cancellation.
4. Dietary requirements cannot be accommodated in all classes.
5. A credit card will be required at the time of booking.

**Every effort has been made to ensure the information provided was accurate as at October 2014, however TAFE SA may amend details in response to changing circumstances.*

Contact Us

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