Destiny’s Cooking School
TAFE Illawarra Nowra Campus

Destiny’s Cooking School is passionate about educating and sharing hospitality skills and techniques.

We propose to offer a suite of artisan classes in varying areas of interest including Artisan Baking, Cheese Making, Charcuterie, Desserts, Chocolate, Cakes and Pastries. Our courses are designed for industry professionals wishing to enhance their existing skills or learn new skills and techniques as well as being suitable for beginners and avid foodies. Classes are interactive and hands-on and geared as being achievable for use both within industry and for the home cook.

Our highly qualified and experienced teachers will take you through a diverse range of cooking classes.

Each class runs for four hours over two evenings and has a maximum of twelve participants. You will need to wear long black pants, black shirt and closed leather shoes. Apron and hair net will be provided.

All classes are held in our commercial kitchens at TAFE Illawarra Nowra Campus, Tourism & Hospitality, A Block, 60 Beinda Street, Bomaderry NSW 2541.

The following courses are being delivered during Semester 2, 2014.

Further information
* Classes are subject to numbers.

For further information please contact us on telephone 02 4421 9958 or via email lynne.davoren@det.nsw.edu.au
Smallgoods – Rob Vaartjes

Are you interested in making smallgoods products such as, kranksy, pepperoni, Mettwurst and more? During the hands-on class, Rob will teach you the techniques and processes used in sausage making.

- **Date:** Thursday, 9 & 16 October 2014
- **Time:** 5pm to 9pm
- **Cost:** $175
- **Enrol here:** [Enrolment](#)

Pasta and Gnocchi – Daniel Fulginiti

Daniel Fulginiti has over 18 years’ experience within the food industry as well as an Italian background. Are you interested in learning the finer intricacies about how to make Italy’s most loved cuisine – pasta and gnocchi? This hands-on traditional pasta making Master Class will provide you with the necessary techniques required to produce al dente fresh pasta and gnocchi. You will sample, and take home various styles of pasta, gnocchi and traditional accompaniments.

- **Date:** Wednesday, 22 & 29 October 2014
- **Time:** 5pm to 9pm
- **Cost:** $125
- **Enrol here:** [Enrolment](#)

Native Fusion – Jo McRae

Elevate and celebrate Australian Fusion. Join Jo and explore and create cuisine by combining regional produce, native Australian flavours and techniques. Explore your culinary creativity by learning how to incorporate native ingredients and flavours into your existing dishes, making them unique.

- **Date:** Wednesday, 19 & 26 November 2014
- **Time:** 5pm to 9pm
- **Cost:** $130
- **Enrol here:** [Enrolment](#)

Classic French and Italian Traditional Breads – Gary Fishwick

Learn how to make traditional French and Italian country style breads, including baguettes, wine bread, parisette and pane attorcigliato and other classic yeast dough breads.

- **Date:** 1 (Mon) & 2 (Tues) December 2014
- **Time:** 5pm to 9pm
- **Cost:** $120
- **Dates TBC**