TOP CHEFS COOKING DEMONSTRATIONS 2011

SCOTCH COLLEGE MELBOURNE FOUNDED 1851
COMMUNITY EDUCATION PROGRAM
LANGUAGE & CULTURE CENTRE

PROGRAM FOR SEMESTER 2

MONDAY 12TH SEPTEMBER: ***Philippe Mouchel,*** now comfortably established in his stylish new CBD restaurant ***PM24***, will demonstrate recipes from his recently-published cookbook *More Than French* and share delights from the PM24 kitchen. Philippe has been a regular presenter in the Top Chefs program for many years while executive chef at Paul Bocuse Restaurant, Langton's and The Brasserie by Philippe Mouchel at Crown Casino. His classes can always be relied upon to inspire, challenge and entertain class members. ***Cost $95***

MONDAY 17TH OCTOBER: ***Simon Arkless,*** executive chef and co-owner, will share signature dishes from popular new local bistro ***Chester White*** with class members. Expect confident, flavoursome food from a menu with French, Spanish and Italian influences. Previously head chef at CBD restaurant Comme, and at Match Bar & Grill, Simon and his team are excited about this exciting new venture in Hawthorn. Who is *Chester White?* Come along and find out! ***Cost $95***

MONDAY 7TH NOVEMBER: ***Nick Creswick*** returns by popular request to demonstrate the preparation of authentic French pastries, baguette and share tastes of their accompaniments from smart CBD French café/bakery/take-away ***Le Traiteur-The Caterer.*** Nick and his wife Zoë are the owners of Libertine French Bistro in North Melbourne and now also of Le Traiteur, Melbourne's first authentic French take-away, which they opened to critical acclaim in 2010. ***Cost $95***

MONDAY 21ST NOVEMBER: ***Yasu Yoshida,*** part owner / head chef of the ever popular ***Ocha*** Restaurant returns to present more skilfully crafted dishes of modern Japanese cuisine from the current menu. Yasu's class in 2010 wowed all present with the discrete fresh flavours of the dishes. Since 2010 in new, larger premises, OCHA continues to be booked out weeks ahead. Meet Yasu, learn about his cooking techniques and enjoy delicious tastes by enrolling in this not-to-be-missed class. ***Cost $95***

Classes are held in the Demonstration Kitchen, Language & Culture Centre from 7.00 – 9.30pm.
Limit of 28 people per class. Book early to avoid disappointment! ***Failure to attend class will forfeit your fee.***

TOP CHEFS ENROLMENT FORM - SEMESTER 2, 2011

SURNAME: ..... NAME: .....

ADDRESS: ..... P/CODE: .....

TEL (H) ..... (W) ..... (MBL) .....

Please charge my Mastercard / Visa Card ***OR*** cheque payable to Scotch College Expiry Date

Signature of Cardholder ..... Indicate your choice of Chef and number of people below:

	No. ppl		No. ppl
Philippe Mouchel - PM24		**Simon Arkless - Chester White**	
Nick Creswick - Le Traiteur		**Yasu Yoshida - OCHA**	

Complete and return this form to:
Scotch College Language & Culture Centre
Morrison Street, Hawthorn. Vic 3122 ***OR***
Tel: 98104407 Fax: 98104437

TOTAL COST $_____