



## Bent on Cooking Schedule

### Barista for teens

<p>Tuesday 10<sup>th</sup> January</p> <p>10 am – 1 pm</p>	<p>Doppio or Nothing director Stewart Clarke has had 20 years in the hospitality industry and worked for many years as a TAFE teacher, which is where Bent on Food owner Donna Carrier met him. Donna and Stewart both taught hospitality subjects but Stewart's passion was always for coffee. He is a great trainer and has great knowledge of coffee and its Doppio or Nothing director Stewart Clarke has had 20 years in the hospitality industry and worked for many years as a TAFE teacher, which is where Bent on Food owner Donna Carrier met him. Donna and Stewart both taught hospitality subjects but Stewart's passion was always for coffee. He is a great trainer and has great knowledge of coffee and its origins</p> <p>This is the first of many workshops we plan in the future. At the end of your training you will qualify to compete in our barista for teens competition held at the end of 2012</p>	<p>\$120</p>
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### Barista

<p>Tuesday 10<sup>th</sup> January</p> <p>10 am – 1 pm</p>	<p>Join our friend Stewart as he teaches you how to make the perfect coffee. This workshop is designed for anyone from the home barista to café staff wishing to become better skilled.</p> <p>This is a mixed class where adults and teens will learn together.</p> <p>This is a mixed class where adults and teens will learn together</p>	<p>\$120</p>
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### Kids Cupcakes

<p>Tuesday 17th or 24th January</p> <p>10 am - 1 pm</p>	<p>This is a fun and educational morning for your child to learn new skills in a safe, clean environment, they will make the cupcakes from scratch and decorate them to make their own creations, and they will receive recipes to take home. These classes are very popular, so avoid disappointment book early to ensure a place.</p> <p>7 - 12 years</p>	<p>\$35</p>
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### Bent on Kids paddock to plate

<p>Wednesday 18th January</p> <p>9.30 - 1.30 pm</p>	<p>Your little master chefs will create a healthy meal using local produce. We will visit a local farm where the children will meet some of the animals and learn how to use fresh ingredients. We will teach your little master chefs how to create a healthy meal that they can make for all the family. This is a fun and educational morning for your child to learn about good food, and where the ingredients come from . We will visit a local farm where the children will meet some of the animals, gather some eggs for pasta making, and head back to the cookery school to make pasta and a number of sauces from seasonal produce.</p> <p>This is a hands on workshop with limited numbers. Recipes to take home.</p>	<p>\$50</p>
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### Big Chef, Little Chef

<p>Thursday 19th January</p> <p>6 pm - 9 pm</p>	<p>Join our Internationally trained chef Michael James and his daughter Gaby as they cook together and work as a team in the kitchen. This workshop is designed to be a memorable bonding experience along with a great way to teach your child or teenager that cooking can be more fun when done as a team. Food is meant to be shared and you will cook a beautiful meal together and share what you prepare afterwards.</p>	<p>\$120 includes adult and child</p>
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## **Bent on Kids Gnocchi**

Wednesday 25th January 2012 10 am - 1 pm	We will teach your little master chefs how to create a healthy meal that they can make for all the family. This is a fun and educational morning for your child to learn about good food and learn new skills and we will teach them the origin of ingredients. This is a hands on workshop with very limited numbers. Recipes to take home. These classes are very popular, so avoid disappointment book early to ensure a place. 7 - 12 years	\$35
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## **Men only series 1 – Coq au vin**

Thursday 9 <sup>th</sup> February 2012 6pm – 9pm	Join chef Michael James as he teaches you how to make the perfect coq au vin. This Gallic dish has been revived in recent years and there are many renditions of this classic recipe, it is one of those meals that has withstood the test of time. You will make this meal from scratch, beginning by jointing the chicken while savouring a glass of red wine, one for the pot..... When your masterpiece is ready you will enjoy with the rest of the class.	\$80
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## **Men only series 2 – Cooking the perfect steak**

Thursday 1 <sup>st</sup> March 6pm – 9pm	Michael will teach you how to cook the perfect steak, you will be taught some tricks to making a good compound butter and hollandaise sauce. You will enjoy a nice local beer while you cook and enjoy your steak with a glass of red.	\$80
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## **Weekend Cheese making workshop -Soft Cheese, goat and haloumi**

Saturday 3rd March & Sunday 4th March 2012 10am-4pm	Learn the art of cheese making under the guiding hand of one of Australia's best-known cheese makers Carole Willman. You will make your own cheese to take home to your friends and family. An enjoyable weekend workshop suitable for the complete novice. We will place more information about the workshop in the website soon	\$375
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## **Cheese making workshop Single day - Soft cheese**

Saturday 3rd March 10am-4pm	Content as described for full weekend, Saturday focuses on soft cheeses featuring brie, camembert and washed rind. A great morning tea & a delicious lunch with cheese tasting is included	\$195
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## **Cheese making workshop Single day – Goats cheese and haloumi**

Sunday 4th March 2012 10am- 4pm	Content as described for full weekend above, Sunday focuses on goat's cheese and haloumi. A great morning tea, lunch and cheese tasting is included	\$195
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## **Cooking with Kurma**

Saturday 7th July 2012 10am- 2pm	Kurma Dasa has been writing cookbooks, teaching students around the world and hosting internationally broadcast TV shows for over thirty nine years. His books have sold almost one million copies. Kurma teaches his special brand of eclectic, gourmet vegetarian cuisine in homes, schools and colleges across the planet. Kurma is a favourite on the Mid North Coast, and he always attracts a large crowd to his classes. Kurma shows us that vegetarian food is far from boring.	\$125
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This is only a snippet of our schedule, we will continue to add classes as we book the chefs in – just keep an eye on our website [www.bentonfood.com.au](http://www.bentonfood.com.au) for updates. We also offer private classes, group bookings, and classes that are tailored to your requirements. Cheesemaking is our speciality.

**Bent on Food Cookery School is located at 22 Bent Street Wingham – email [donna.carrier@bigpond.com](mailto:donna.carrier@bigpond.com)  
Phone/fax 02 6557 4057**