

“CORPORATE COOKIN”
CELEBRATE UNIQUE AUSTRALIAN CUISINE
with
Celebrity Chef Andrew Fielke

!!! THE TASTIEST TEAM CHALLENGE EVER !!!

6 to 10 people \$250 per person + gst
10 to 20 people \$195 per person + gst

The Format

Early morning start for a fabulous lunch – early afternoon start for a delightful dinner
Approx. 6 hour duration

- **Meet at the Central Market for an inspiring tour & talk** (Tuesdays & Wednesdays to Saturdays only) - 30 mins
- **Plan your Menus over a great coffee or tea. Discuss the wine matches/options** - 30 mins
- **Shop for ingredients/wines within your budget** - 15 mins
- **Transfer to the Cooking School** - 15 mins
- **Native Ingredient discussion & tasting** - 30 mins
- **Team preparation time** - 2 hours
- **Serve & enjoy the fruits of your labours** - 1 ½ hours
- **Judge & score the results/wrap up** - 30 mins

The Outcomes

- **Creative thinking – maximising the best from the available resources, seasonal best, quality not quantity**
- **Problem solving – working to a budget, time frame**
- **Leadership skills – plan, brief, execute, de-brief**
- **Working as a team to achieve an inspired end result**
- **Improve your knowledge on food & wine combinations**
- **Learn lots more about cooking & preparing ahead.**
- **Learn some of the secrets of Andrew’s unique cuisine style and Australian ingredients that has him in demand all over the world as a Guest Chef and TV Presenter.**

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native pear



kurrajong seeds



bush cucumbers



davidson plums



lemon aspen



quandongs