

The Stock Pot

Volume 2008 Issue 2

Term 2/2008

Dear Student, welcome once again to our Term 2 2008 newsletter and school online brochure. This term we are welcoming back our 9 weeks Practical Australian Cooking Class as well as our Express & Tasty Cooking (for beginners) and Healthy Cooking Classes.

We will also start our winter workshop program, which includes Stew & Casseroles, Soup & Consommé, Winter Fruits & Vegetables, Sweet & Savory Pastry, Egg's & Soufflé, Stock & Sauce, Winter Cake Decorating, North African and Chocolate Cooking and new Gelato & Sorbet workshops.

Also on offer are our Tour of Markets and Shop as well as Teenager Cooking Workshops in April. In our restaurant, we have Food and Wine Matching Dinners and special menu for ANZAC Day Dinner and Mother's Day Lunch.

Term 2 / 2008 at a glance

Food & Wine Tasting with ARK WINES Agencies

Selected Thursdays

Hospitality Cooking Class: (10 weeks)

Menu 7 (Friday) & 5 (Saturday)

9 Weeks Cooking Classes:

European Cooking	Italian Cooking
French Patisserie	Express Cooking
Healthy Cooking	Greek Cooking
French Provincial Cooking	Native Australian

8 Weeks & Others Classes:

Cake Decorating & Sugar Craft / Art

Native Australian Cooking Demo & Lunch:

Monday or Friday morning / lunch

½ Day AM or PM Sundays Workshop:

Knives Skills x 2	Chocolate Cooking
Gelato workshop	Egg's & Soufflé
Soup & Consommé	Wine & Cheese
North African Cooking	Greek Islands
Winter Stews and Casseroles	Yule Tide
Winter Fruit & Vegetables	Cake Decorating
Sweet & Savory Pastry	Stock & Sauce

Special Lunches & Dinners

ANZAC DAY DINNER

MOTHER'S DAY LUNCH

Week long of French Bastille in July

Term 2/2008 Food & Wine Dinners

Our term 2 menu will reflect the season (autumn) and will also include food from Regional France from Corsica (South) to Alsace-Lorraine (North) and Normandy (West) to Burgundy (East) & central France with Parisian food.

We will offer Food and Wine on selected Thursdays. Extra dates can be arranged for group of a minimum of 10 people.

Book early to avoid disappointment.

WHAT IS NEW AT THE SCHOOL THIS TERM

New Classes this term include our Native Australian Cooking, Express & Tasty (for beginners), Healthy & Tasty Cooking Classes...

New Workshops this term include Gelato, North African, Winter Stews & Casseroles, Winter Fruits and Vegetables and Soups & Consommé, Sweet & Savory Pastry, Egg's & Soufflés, Yule Tide, Winter Cake Decorating, Stocks & Sauces and our new "Wine & Cheese" workshop.

Our Tour of the Markets will again be available on selected Friday or Saturday + special dates for small group on requests.

more information at <http://www.pics-sydney.com.au>

Term 3 Teenager's Cooking Workshops from 7th to 11th July

Restaurant Booking for Lunches and Dinners + Special Menus: When placing a booking in our Practical Hospitality Restaurant, please mention an approximate arrival time. Early bookings are highly recommended.

Bookings open from Monday 15th April for Friday or Saturday Dinners.

Book now for special events (such as ANZAC, Mother Day, Bastille & our Food & Wine Dinners.)

A complimentary glass of wine is now available with all Restaurant meals. Our tables seat 2 to 12 guests.

Corporate Team Building & Events: We are available for events such as Team Building / Cooking & Food Demonstration at selected times. We can also go to your place of work or school for cooking demonstration & events. TALK to US with your needs and we will endeavor to accommodate your event in style and affordably. Our recent corporate customers include IKEA, Kogarah Library, Navy sailors and more.

For inquiry or booking, call 9518 1066 or 0413 398 371 or Email us at cooking@pics-sydney.com.au