

Bundaberg's Cooking School

Food for Fork has been inspired by all of you out there that enjoy the taste of fine food and not just the tasty morsels that you have enjoyed in the gourmet restaurants across the country, but for the adventurers in all of us that like to mix things up; blend flavours and go even as far as experimenting with food!!

Food For Fork

P.O. Box 7247
Bundaberg North
QLD 4670

Phone: 0448 197 835

E-mail:
info@foodforfork.com.au

Classes are delivered at:
the Tom Quinn Centre,
8 Killer Street, Norville



FOOD FOR FORK



Spring Classes– Session 2 Taking bookings now!!

Seductive Seafood

9th November 5:30-9:00pm

This class will show you how to make the most out of the delicate flavours of quality seafood along with the techniques and tips to ensure you don't overcook it or over power it. We are fortunate to be able to source a lot of great seafood right here within our region and let us show you where and what you can get.

Working with Local Produce

23rd November 5:30-9:00pm

Let us rejoice with the idea of being to enjoy eating what we grow- well atleast what is grown around us. The Bundaberg Region is proud to produce not only Sugar Cane, though a long list of quality fruit and vegetables, along with a variety of meats and seafood. This session will also provide you with a detailed list of where to source these local gems and a seasonal list of when best to enjoy.

Making the BBQ work for you!

7th December 5:30-9:00pm

This is more than just firing up the barbie, its about creating a menu that compliments the number of people you are feeding, the type of meat you are working with and more than just sausages and onions. Its also about sharing the tips about the 3 main degrees of doneness and how despite what many bbq kings and queens think- we don't all enjoy meat and vegetables charcoaled and bitter to taste.

www.foodforfork.com.au