

## Italian Cheese Workshop

Learn the fine art of Italian Cheese making over a week at TAFE SA Regency International Centre.

### Wayne Austin

with his 30 years experience in the cheese industry Wayne will take your taste-buds and skills on a tour through Italy's delicious cheeses.

Cheeses covered over the 5 days include:

- Parmesan
- Romano
- Mozzarella
- Boconccini
- Ricotta
- Bel Paese
- Mascarpone

The cheesemaking techniques that you use throughout the course are also the same as those used by commercial cheesemakers, but there is no automation involved, everything is handmade.

Each step of the cheesemaking process is fully explained in very simple and easy to understand language.

**Date:** Monday 28 June - Friday 2 July 2010

9.30am to 4.00pm

**Cost:** \$770

### More information

**Contact:** Shayne

**P:** 08 8343 4489

**E:** [shayne.robinson@tafesa.edu.au](mailto:shayne.robinson@tafesa.edu.au)

**TAFE SA Regency Campus, Regency Road, Regency Park** is the perfect place to learn and experience a range of cheese making courses with our resident cheesemaker Gina Graham.

