



**Trainer Currency Commodity Workshop
- The Art of Pasta Making featuring Rose Babij -
with notes from The Gourmet Godfather**

**Saturday 14 November 2020
9:00 AM – 1:00 PM
Belmont City College Trade Centre**

About this Event

2020 Prepare Produce Provide commodity-based workshops feature the influences of world trade and how the availability of commodities has influenced our eating choices.

The Art of Pasta Making – Featuring Ms Rose Babij with notes from The Gourmet Godfather

History of pasta making. What make a good pasta? Does the flour the matter?

Styles, shapes and sizes. Cooking: serving your family. Myths vs Truths: kneading, boiling.

The aim of this workshop is to provide you with the opportunity to build networks, find inspiration, and develop activities for the classrooms.

The theme for this series of workshops will provide current information on commodities and is presented in a simple and interactive way. Discussions will centre around local foods and trending topics with a keen focus on the food bowls throughout WA.

Our keynote speakers are chefs and professional industry leaders who will share inspiring stories and resources useful in the classroom. Tasks and mapping to courses include but not limited to-CFC, Food Science, VET and Community Service.

These workshops meet Teacher Registration requirements and AITSL standards. A certificate & tax invoice will be issued on completion of the workshop.