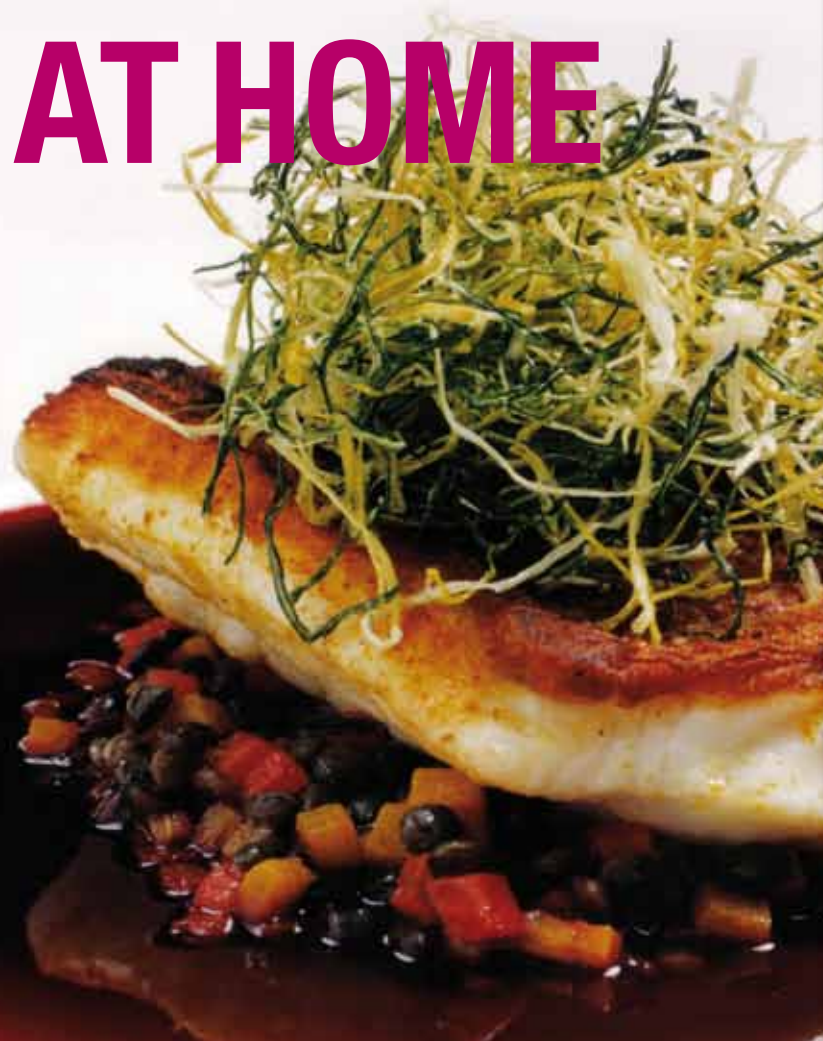


# NEW COOKING COURSE

# CHEF

# AT HOME



**Award winning, celebrity chef  
Walter Trupp**

Internationally renowned Austrian chef, Walter Trupp will head up this exciting new course at William Angliss Institute commencing in August.

Walter has managed some of the most prestigious restaurants in Austria, England and Australia. He was only 24 years old when he became the youngest chef in the world to receive 3 chefs hats in the prestigious French restaurant guide "Gault et Millau" for his own restaurant "Gasthof Post".

Since coming to Australia, Walter has also dabbled in the organic food industry but now works as a restaurant consultant. He also finds time for he and his wife, a clinical nutritionist, to write a book about foods.

"I am very excited about this unique course, Chef at Home and the opportunity to help those people cooking at home to become a master of their own kitchen" says Walter.

This is the course every serious home cook has been waiting for;

This is the course which is the closest thing to becoming a master chef in your own kitchen;

This is the course that teaches all the techniques, tricks, tips and knowledge only highly trained chefs accumulate after years of hard work and training.

# NEW COOKING COURSE

# CHEF AT HOME

Over 16 classes, you will learn about cold and hot entrees, soups, sauces, meats, poultry, fish, seafood, breads, eggs and sweets and even cheese will be included which turns this course into the A to Z of (European style) home cooking.

You will enjoy moments of exploration and surprise when we go on market tours and we advise you on equipment, books, specialised retailers, foods and shopping. There will be moments of challenge when you try new techniques or when we run down a dinner service, create a terrine or before we turn you into a full-on Iron Chef.

This course will be lead by Head Chef Walter Trupp, supported by a team of chefs specialized in their repertoire so they can unfold all the well kept secrets that no cookbook or TV chef ever dares to tell.

## Free Introductory Night

### Course structure:

16 classes = 75 hours. Classes to run on Wednesday evenings and weekends

### Introductory session:

Wednesday August 26, 6.30pm – 8.00pm

### Course commences:

Saturday, September 12

### Venue:

William Angliss Institute, 555 Latrobe Street, Melbourne

### Further details:

<http://shortcourses.angliss.edu.au>

**Email:** [shortcourses@angliss.edu.au](mailto:shortcourses@angliss.edu.au)

**Phone:** 03 9606 2111

And apart from taking home new found cooking skills, a wealth of knowledge, food tastings, dozens of recipes, fun in the heart, laughter in the belly, you will also receive a certificate of graduation at a special graduation dinner with your partner or friend to celebrate your new position as Master Chef in your own kitchen.

**Course includes:** all food, beverage, uniform, recipes, course notes, graduation dinner and certificate plus complimentary invitation to dinner for partner or friend.

Other members of the Chef at Home team are –

### **Chef Serafino Di Giampaolo**

who cooks with an Italian philosophical approach to life; passion, atmosphere markets and knowledge.

### **Chef Stephané Bordes**

who excels in French patisserie and loves to share his knowledge.

### **Chef Lucinda Macdougall**

who is very passionate about healthy cooking and creating simple easy fabulous food and flavours.

Come along and meet the Chefs, sample the food, don the apron and have a play in the kitchen. Talk about what you want to learn and why you want to do the course. This is a great opportunity to have a try before you buy into this fantastic new course.

