Learn the authentic way of a Chinese Roast

Learn the secret art of mastering authentic Chinese cooking by a professional chef. This is a hands-on workshop where you will learn to prepare and cook delicious recipes with a native Chinese chef and teacher Max Chong. Students will learn the foundation of traditional Chinese cooking using authentic ingredients and a delicious Crispy Pork Roast is also on the menu in this workshop. Don’t miss the opportunity to attend one of Max’s courses!

This short course is non-accredited therefore is not registered with the National Training...more online

LOCATION/S
Gold Coast - Southport

DURATION
Part time: 1 day

Course delivery options
WORKLOAD LOCATION DELIVERY
Part time Gold Coast - Southport Classroom

Key dates
For key start dates for each location visit the online brochure for this course (under the course details tab).
tafegoldcoast.edu.au/course/15665

Resources required
- Included are all recipes and all the food ingredients.
- Please bring the following utensils: small knives,...more online

Important Information
Course commencement is subject to...more online

What are my payment options?
No matter what your circumstances, TAFE Queensland Gold Coast has a payment option to suit you. If you are unsure of what’s right for you, call us on 07 5581 8300. We’re here to help.

...more online

FULL FEE $165
This is the total cost of the course.

Got a question?
Enquire about your full fee study options

Accurate as at 24 August 2017. For the latest information see:
tafegoldcoast.edu.au/course/15665

RTO 0275
CRICOS 03020E
Outcome
Students receive demonstration and hands-on tuition on how to produce an authentic Chinese Roast using ingredients that are readily available today.

Units
Disclaimer
Not all electives available at all campuses

ARE YOU READY TO TAKE THE NEXT STEP ON YOUR PATH TO GREAT?

Enrol today to secure your spot in this course.

HOW TO ENROL

Make your future happen

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