



Real World Outcomes From The Food Service Project

David O'Dea
Teacher – Commercial Cookery
TAFENSW, Albury Campus

Stage II
Regional Cuisine Tour

Olive Grove



Stage II Regional Cuisine Tour

Gooramadda Olives



Stage II
Regional Cuisine Tour

Koroneiki Olives



Stage II
Regional Cuisine Tour

Table Kalamatas



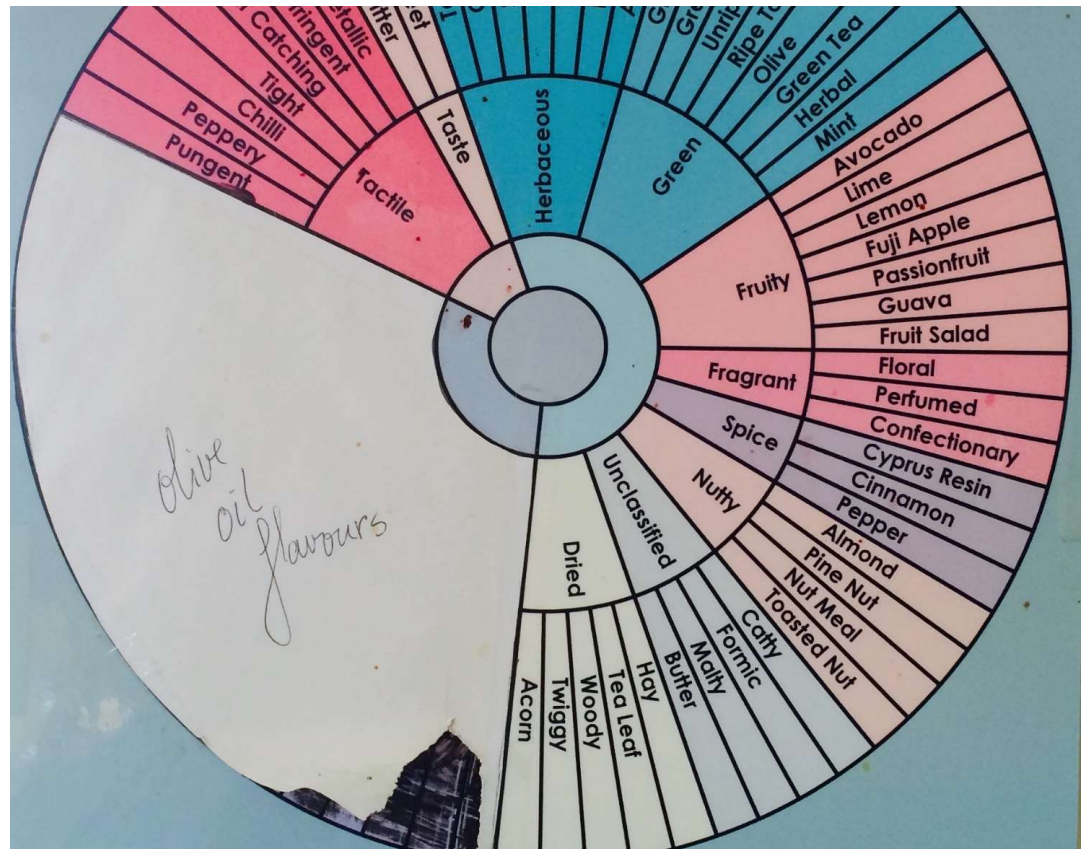
Stage II Regional Cuisine Tour

Olive press



Stage II Regional Cuisine Tour

Flavour Wheel



The Videos

Nicky Riemer, Matt Dawson, Ian Curley and
Leandro Ravetti



Beetroot Cured Gravlax with a
Salad of baby Beets, Citrus,
Coral Bank Green Tea and
Olive Oil

Producer / Grower

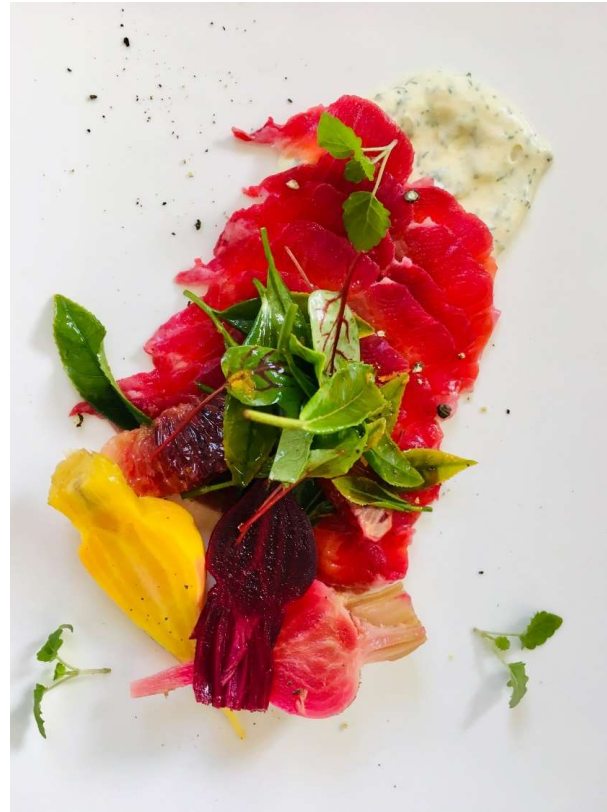
Butt's Smokehouse

Coral Bank Green Tea

Pepo Farm

King Valley Dairy

Hurdle Creek Still Gin & Tonic



Chocolate Delice & Cherry
Tartlet, Cherry Caviar, Olive Oil
Ice Cream and Black Salt

Producer / Grower

Hotson's Cherries

Bright Chocolate

Gooramadda Olives

King Valley Dairy



Calabrese Salad with Koroneiki Olives and Olive Salt

Producer / Grower

Ross Tomatoes, Yarrawonga

Riverina Dairy

Gooramadda Olives

Peachelba Produce



Opportunities for
further promotion and
education?

**Australian Extra Virgin
Olive Oil Cookery
Competition**

