



LE CORDON BLEU®  
AUSTRALIA

# TEACHING GASTRONOMY



PROFESSIONAL LEARNING  
ONE DAY PROFESSIONAL LEARNING COURSE

**ADELAIDE**  
TUESDAY 19th JUNE  
2018

**SYDNEY**  
THURSDAY 21st JUNE  
2018



## DEAR EDUCATORS,

Le Cordon Bleu is very pleased to be offering a **Teaching Gastronomy** workshop, which is your opportunity to join our **International Professional Learning Course**.

The 1-day **Teaching Gastronomy** workshop aims to build your interest and capacity to provide innovative and inspiring food-related teaching that will encourage students to think broadly and deeply about gastronomy and its many professional applications.

We invite you to join us for workshops in Sydney and Adelaide and hear from our three guest speakers who will present their current work /research in this field.

Participants will receive a Certificate of Participation, can use this workshop towards professional development and will also earn 2 credit points towards our Professional Certificate.

My colleagues and I at Le Cordon Bleu look forward to seeing you in June!

Best wishes,

**Dr Roger Haden**  
**Head of Discipline, Gastronomy**



# TEACHING GASTRONOMY: A MULTIDISCIPLINARY PRIMER

A Le Cordon Bleu Professional Learning Workshop

Hosted by Le Cordon Bleu

Dr Roger Haden, Head of Discipline (Gastronomy)

Presenters: Suzie Clarke, Carole Holroyd, Kay Richardson



**ADELAIDE** TUESDAY 19<sup>th</sup> JUNE 2018  
Time: 8.30am – 4pm

**SYDNEY** THURSDAY 21<sup>st</sup> JUNE 2018  
Time: 8.30am – 4pm

This workshop introduces experienced teachers and interested education professionals to examples highlighting new methods of student engagement and to modes of learning linked to gastronomic themes, holistic thinking and community and environmental outcomes.

Each of the 4 speakers will share how they use innovative tools in face to face and virtual contexts, to enhance Gastronomy's multidisciplinary approach and to convey a sense of how gastronomy contributes in specific ways to knowledge, practical applications, and ultimately, to cultural well-being.

Gastronomy affords a timely opportunity to rethink current pedagogy, which while meeting curriculum demands, might also provide avenues to explore and integrate subjects and topics in ways that incorporate economics, business operations, design, philosophy, ethics, politics and multiculturalism. Teaching Gastronomy thus offers

teachers and professionals great options for engaging, inspiring and applying new knowledge in new ways.

Cost: \$75 per person (includes lunch)

\* Limited to 25 places (each location)

Locations & Booking details:

**Le Cordon Bleu Adelaide**

137 Days Road, Regency Park  
South Australia 5010

<http://lcbl.eu/teachinggastronomyadelaide>

**Le Cordon Bleu Sydney**

250 Blaxland Road, Ryde  
New South Wales 2112

<http://lcbl.eu/teachinggastronomysydney>

ONE DAY PROFESSIONAL LEARNING COURSE





# PROGRAMME

8.30-8.50	Coffee / Tea	Le Cordon Bleu
9.00 - 9.15	Welcome	Dr Roger Haden   Ms Sophie Davies
9.15-10.15	<b>Food Plus: Curriculum Synergies in Yrs. 10-12</b> (15 minutes for questions)	Carole Holroyd
10.30-11.30	<b>Advancing Gastronomy: Online Education Strategies and Learning Pathways</b> (15 minutes for questions)	Kay Richardson
12.00	LUNCH	
1.15-2.15	<b>Applying Gastronomy: communities, businesses, education</b> (15 minutes for questions)	Suzie Clarke
2.30	Close of Presentations	Dr Roger Haden
2.35 – 2.45	Brief introduction to Le Cordon Bleu	Le Cordon Bleu
2.35- 3.15	Tastings and Talking – Wine and Nibbles	
	Presentation of Certificates	Le Cordon Bleu
4.00pm	Day ends	

\*All participants will receive a Certificate of Participation for their attendance. And be granted 2 credits toward Le Cordon Bleu Professional Learning (online).



A portrait of Carole Holroyd, a woman with short, light-colored hair, smiling. She is wearing a black top and a thin necklace. The background is a textured, light-colored wall. The text is overlaid on the right side of the image.

## CAROLE HOLROYD

Carole is currently a Teacher at Sacred Heart Senior College in Adelaide.

Carole's teacher specialisations include Design and Technology, Food Science, Nutrition, Business Enterprise, Workplace practices, Health and Research project.


Prior to teaching in high schools Carole worked in the food industry in a variety of roles including:

National product development manager for the Australian Retail Franchise Group (Wendy's Supa Sundaes), Food industry development officer with Flavour SA and

As a Food Industry Training Consultant and vocational trainer with numerous food industry and food processing bodies.

Carole is currently the Tertiary liaison for The Home Economics Institute of Australia (South Australia) Inc., (shortened to HEIA SA) and has qualifications in Food Science and Technology, Training and Education and Commercial Cookery.

ONE DAY PROFESSIONAL LEARNING COURSE

Three plates of food are shown at the bottom of the page. The left plate has a fork and knife. The middle plate has a poached egg and vegetables. The right plate has a piece of fish and vegetables.



## SUZIE CLARKE

Suzie started cooking commercially in the mid 80's while still at school, but her passion for the culinary arts and travel were truly ignited during a visit to Paris in 1989. She returned to Paris in 1992 to begin her journey into mastering the art of French cuisine at Le Cordon Bleu.

During this time Suzie worked as a private cook for Flora Lewis, Senior Columnist for the New York Times. In 2005 Suzie became a teacher of Home Economics and French and has been teaching students in the Bundaberg region for the past ten years. Suzie now works closely with Bundaberg North Burnett Tourism, local farmers and food producers in the Bundaberg region. She is creating exciting opportunities for visitors and locals to meet passionate food producing families and to understand the diversity of food that is produced in the Bundaberg region. Suzie Clarke established Bundy Food Tours after completing a culinary tourism internship at Bundaberg North Burnett Tourism in early 2016 as part of her Le Cordon Bleu Master of Gastronomic Tourism.



# KAY RICHARDSON

In the pursuit of her altruistic passions, Kay withdrew from her corporate career and in 2003 she became an inaugural recipient of a Master of Arts (Gastronomy) awarded by Adelaide University and Le Cordon Bleu; the major focus of her Master's Dissertation was children's food education.

Currently Executive Director, Children's Food Education Foundation, Kay is an exceptionally creative commercial strategist, advisor and mentor, communicator and food educator.

Children's Food Education Foundation is an Australian charity creating and delivering innovative food education programs for children and young people with disadvantages, chronic illness, disabilities, mental disorders, and those who care for themselves or others.

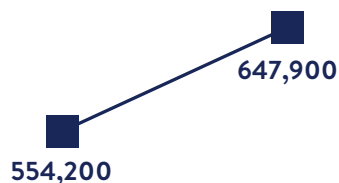
The Foundation's social strategy is holistic; presenting children and young people with various food concepts that address their health, culture, technology, media, politics, environment, wealth and community; to show how food connects to their lives (physical, cognitive, emotional, social and spiritual). Educators are urged to place food in a psychosocial and business context in order to make it fun and relevant, rather than leading with nutrition or dietetics.

ONE DAY PROFESSIONAL LEARNING COURSE



# AUSTRALIAN INDUSTRY STATISTICS

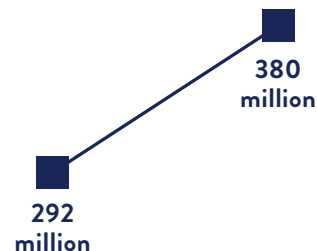
PREDICTED EMPLOYMENT  
INCREASE IN THE AUSTRALIAN  
HOSPITALITY INDUSTRY BY 2019



TRAVEL AND TOURISM SECTORS  
WILL SUPPORT 1 IN 9 JOBS  
GLOBALLY BY 2027



INCREASE IN HOSPITALITY JOBS  
WORLDWIDE BY 2027



AUSTRALIAN FOOD AND  
AGRIBUSINESS ALREADY  
PRODUCES ENOUGH FOOD TO  
FEED OVER 130 MILLION PEOPLE,  
FIVE TIMES ITS POPULATION



REVENUE IN THE AUSTRALIAN  
FOOD & BEVERAGE SECTOR IS  
EXPECTED TO SHOW AN ANNUAL  
GROWTH RATE OF 13.4 % RESULTING  
IN A MARKET VOLUME OF  
US\$460M IN 2022



NUMBER OF NEW WORKERS  
NEEDED IN THE CULINARY  
& HOSPITALITY SECTOR  
BY NOV 2019

**93,600**

**Le Cordon Bleu Adelaide**  
137 Days Road, Regency Park  
South Australia 5010  
+61 8 8348 3000



**LE CORDON BLEU®**  
AUSTRALIA

**Le Cordon Bleu Sydney**  
250 Blaxland Road, Ryde  
New South Wales 2112  
+61 2 8878 3100

ONE DAY PROFESSIONAL LEARNING COURSE