

# Savour Chocolate & Patisserie School

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Cooking School in Melbourne, VIC Savour Chocolate & Patisserie School, the first of its kind in the Asia-Pacific region, is where professional chefs through to passionate foodies can expand their knowledge and skills. Our internationally acclaimed, award-winning chefs, Kirsten Tibballs, Paul Kennedy, Robyn Curnow with our special international guest chefs, will instruct you how to make modern and exquisite chocolates and pastries using the finest equipment and ingredients. With boutique class sizes up to 12 people, roll up your sleeves and enjoy learning everything chocolate & patisserie. You will be sure to impress your family, friends and work colleagues with your new skills, and a selection of what you made in class! Why choose Savour for your cooking school: Over 40 classes dedicated to chocolate and patisserie, For professionals or beginners – it doesn't matter what skill level you are!, Learn from our award winning chefs, We fly in the best international chefs from around the world every year to teach at Savour, with previous guest chefs being Christophe Adam, Paco Toroblanco and Sebastien Canonne, State-of-the-art facilities including our industrial kitchen with the latest equipment, We use the very BEST ingredients including Callebaut couverture chocolate, NEW classes added every year, Recipes are constantly evolving with the latest international trends and seasonal flavours, Learn the skills and techniques to master cooking in your own kitchen, Our classes are ALL hands-on, We also cater for one-on-one tuition, hen's nights, private bookings and corporate team building functions, You WILL take home a selection of your creations made in class, along with the recipes, and We supply aprons, lunch on the day, equipment and ingredients – all you need to do is come along!

