



BUSINESS NETWORKING WITH A TWIST

MAKE PASTA & CONNECTIONS

Experience the art of pasta-making in a unique workshop where creating connections is just as important as crafting the perfect dish. You'll learn to make fresh, authentic pasta from scratch, shape it into tagliatelle, and prepare a rich Neapolitan sauce using traditional ingredients. But the real magic happens when we come together to share the meal you've created, complete with a glass of vino, in a communal dining experience that's sure to leave you with new friends, business connections and lasting memories.

WHAT YOU WILL LEARN:

- Crafting pasta dough by hand
- Using a hand-cranked pasta machine
- Shaping and cutting fresh pasta into tagliatelle
- Observing how to make an authentic Neapolitano sauce *(recipe included)*

WHAT TO BRING:

- Your favourite food jokes and stories
 - An apron
- Your business cards
- BYO wine

Date: Saturday, 28th September

Time: 11am – 2:30pm

Location: ITeC Academy
1-5 Miller Street, Coniston

Price: \$139.00
Bring a friend for a discounted rate

Bookings: vwren@itecacademy.edu.au
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