



# Food Tourism & Gastronomy Workshop

9th May 2016 ||| North Metropolitan TAFE (Central Institute)

The fastest growth in tourism is the culinary sector.

"Farmers markets, taste tours, agri-entertainment, glamping, restaurants, farm shops, wineries, and boutique food retailers ... food tourism has become an important part of holiday and business travel as well as a purpose in itself." *John Stanley*

**Join us at the Food Tourism & Gastronomy Workshop as we bring together WA's experts in tourism, food and marketing.**

Presenters include:

- Max Veenhuizen** - Freelance food, wine and travel journalist | **Grayz Catering** |
- Trevor Cochrane** - Our state on a plate | **Dale Tilbrook** - Maalinup Aboriginal Gallery |
- Claire Savage** - Savagely Creative | **Elizabeth Bindon-Bonney** | **John Stanley** |
- Jayne Hatcher** - Southern Forests Food Council | **Josh Whiteland** - Koomal Dreaming |
- Marissa Verma** - Bindi Bindi Dreaming | **Robert Taylor** - WAITOC |
- Angelique Fransen** - Moontide Management |

North Metropolitan TAFE (formally Central Institute) Auditorium 1 | Level 2, 25 Aberdeen Street, Northbridge WA  
 Parking available in the City of Perth car park, underneath the State Library Building.

**Registration:** 8.30 - 9.00 | **Workshop:** 9.00 - 3.30  
**Bookings:** <https://www.trybooking.com/LANF>

All funds from this workshop will go to the Kambarang experience. This program supports young Indigenous students from across WA as they gain further understandings of the importance of their culture on a local and international platform.

**Presenters:**



**Max Veenhuizen** - Freelance food, wine and travel journalist  
 Max Veenhuizen is a Perth-based food, drink and travel writer for titles including Australian Gourmet Traveller, The Sunday Times, QANTAS Spirit of Australia and other national and international titles.  
[www.theguardian.com/lifeandstyle/2014/apr/26/bush-food-finger-limes](http://www.theguardian.com/lifeandstyle/2014/apr/26/bush-food-finger-limes)



**John Stanley**  
 John Stanley has been a consultant and conference speaker to the food sector for 40 years. John is a Nuffield Scholar and the only accredited trainer in Australia for the Food Tourism Association who are based in the USA. He and his wife Linda are the authors of "Food Tourism, A practical guide" which was voted the best book in Australia in 2015 based on food in the Gourmet Awards. John and Linda are based in Nannup where they farm a 1200 tree sweet chestnut orchard  
[www.johnstanley.com.au/johns-blog/food-tourism/](http://www.johnstanley.com.au/johns-blog/food-tourism/)



**Trevor Cochrane** - Our State on a Plate  
 A new West Australian based food program concept focused on our unique local produce, meeting primary producers and inspiring viewers with amazing mouth watering recipes to be cooked up in your own kitchen.  
[www.ourstateonaplate.com](http://www.ourstateonaplate.com)



**Claire Savage** - Savagely Creative  
 Claire Savage is the Founder and Managing Director of Savagely Creative. Claire is committed to assisting businesses and organisations to develop amazing experiences. She has a unique mix of tourism business and marketing skills, knowledge and experience that set her apart. Claire is a graduate of the Australian Institute of Company Directors and is a Board member for Western Australia's leading sustainable tourism industry body (FACET) and Australia's interpretation (Interpretation Australia) peak body.  
[www.claire savage.com.au/#specialist-in](http://www.claire savage.com.au/#specialist-in)



**Jayne Hatcher** - Southern Forests Food Council  
 Jayne Hatcher, General Manager for the Southern Forests Food Council works closely with producers to grow the local agriculture industry and the Genuinely Southern Forests brand for the Southern Forests Region.  
 Jayne has over 17 years' experience in, tourism, asset, project and business development working with member-based and not for profit associations. She strongly believes in empowering industry to grow and take advantages of new market opportunities.  
[www.southernforestsfood.com](http://www.southernforestsfood.com)



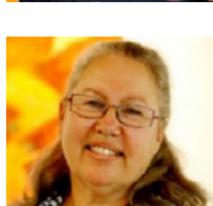
**Angelique Fransen** - Moontide Management  
 Angelique Fransen has spent the past seventeen years of her career in the tourism industry developing a passion for the Indigenous tourism sector. She has a broad range of contacts on a State, National and International level and enjoys an excellent rapport with many key operators providing input and support into campaigns such as Restaurant Australia.



**Robert Taylor** - Western Australian Indigenous Tourism Operators Council (WAITOC)  
 A Nhandu man is the new CEO for WAITOC's and is Western Australian first Aboriginal CEO. Robert's 28 year journey in the hospitality industry as a qualified chef has featured recipes in several publications. Along with his partner, formed the hospitality property company Forte Hospitality.  
[www.waitoc.com/AITC2016](http://www.waitoc.com/AITC2016)



**Josh Whiteland** - Koomal Dreaming  
 Passionate, learned and spiritually aware, Josh has a personal commitment to sharing his knowledge of his culture and lore with visitors. It is for this reason he created 'Koomal Dreaming' so that he could communicate at least part of his connection with his land and his people with guests from around Australia and the world.  
[www.koomaldreaming.com.au/about](http://www.koomaldreaming.com.au/about)



**Dale Tilbrook** - Maalinup Aboriginal Gallery  
 Dale Tilbrook is a Wardandi Bibbulmun woman from the South West of Western Australia. Her tourism journey started in 1996 with a small company with her brother Lyall Tilbrook. In 1998 Dale and Lyall opened their first Aboriginal gallery and gift shop in the Swan Valley. They now specialise in Bush Tucker Talks and Tastings. Dale is a member of the Bush Food Association of Western Australia and the Swan Valley and Eastern Region Slow Food Convivium. She is often called on to talk about or is interviewed about Australian native food products on a local and international platform.  
[www.malinup.com.au/](http://www.malinup.com.au/)



**Marissa Verma** - Bindi Bindi Dreaming  
 Marissa brings passion and deep understanding of the importance of WA Noongar culture. This dynamic presentation is not only based on the history and culture, but shares in-depth knowledge of the six seasons and her experience and love of bush tucker.  
[www.bindibindidreaming.com.au](http://www.bindibindidreaming.com.au)



**Elizabeth Bindon-Bonney**  
 After a long career in the event industry Liz is currently an advanced skills lecturer in events at North Metropolitan TAFE with responsibility for workforce development and industry partnerships. Recently appointed as the Program Manager for Le Cordon Bleu in partnership with North Metropolitan TAFE is delivering two Bachelor of Business programs - one in convention and events and the other in tourism management. The key focus of Liz's teaching activities is the development of strategic event plans for the not-for-profit sector. She has a Graduate Certificate in Tertiary & Adult Education, a Masters of Education and is currently completing a Doctorate in Education

**Grayz Catering**  
 Grayz Catering is a locally owned Indigenous Catering Company that is managed and operated by Emma and Cassie Castle. Grayz Catering offer exciting food options that specialise in native Australian flavours and offer a delectable selection. Today's menu includes slow cooked kangaroo slider with slaw, lemon myrtle macarons and vegetable tartlets with native citrus spice. Enjoy!



... bringing together WA's experts in tourism, food and marketing

