

SA'S LEADING FOOD MAGAZINE

# FOOD & HOME

OCTOBER 2015 | R32.00 (R4,48 VAT incl.) | Other countries R28.07 (tax excl.)

ENTERTAINING

**HALLOWEEN**  
EAT, DRINK AND  
**BE SCARY**

**55+**  
BEWITCHING  
DISHES INSIDE

FROM CANNOLI  
TO ROSE-WATER  
RICE PUDDING,  
**WE TURN UP  
THE HEAT**  
WITH THE  
SULTRY  
FLAVOURS OF  
SICILY, CYPRUS  
AND SANTORINI

Wicked toffee-apple  
cake with caramel  
peanut-brittle buttercream  
and snow-white apples

NEW SERIES!  
**JUNIOR CHEF**  
MINI MAESTROS RISE TO THE CHALLENGE

# Win

ONE LUCKY READER  
WILL WIN A BURSARY  
**WORTH R65 000** TO  
STUDY FOR A WHOLE  
YEAR AT SENSE OF TASTE  
PROFESSIONAL CHEF SCHOOL!



**SENSE  
OF TASTE**  
CHEF SCHOOL

**T**he Sense of Taste Professional Chef School is a private culinary arts institution owned and run by chefs Angie Boyd and Peter Ayub, who have over 40 years of experience between them, having worked in kitchens both locally and internationally.

Sense of Taste offers a one- or two-year full-time internationally accredited professional chefs' course. With space for only 16 students, the course is very personalised, with great attention to detail and primary focus on each student. The school embodies absolute passion for food and encourages students to allow their creativity to grow and develop, while still conforming to the basics of cooking food correctly. Visit [senseoftastechefschool.com](http://senseoftastechefschool.com); call 021-511-0426 or 082 337 6420 or email [debbie@senseoftaste.co.za](mailto:debbie@senseoftaste.co.za) for more information.



Scan the QR code with your Smartphone to go directly to our Competitions page and ENTER!





Photographs by Samantha du Toit and Myburgh du Plessis

**TO ENTER**  
Click on the **WIN!** tab at [foodandhome.co.za](http://foodandhome.co.za) and complete the entry form.

The winner will be determined by way of a Mystery Basket cook-off. Ten finalists will be chosen from the entries received and will compete in a Mystery Basket cook-off at the Sense of Taste kitchens in Maitland, Cape Town on 14 November 2015.

Competition closes on **31 October 2015**. The prize cannot be transferred to cash. Transport and accommodation excluded. Not exchangeable. Visit [foodandhome.co.za](http://foodandhome.co.za) for terms and conditions.

### THE PRIZE

One lucky reader stands a chance to win a one-year full-time Certificate Course at Sense of Taste Professional Chef School, accredited by City & Guilds International. The bursary includes a knife set, uniform, textbook, City & Guilds fees for all lessons, ingredients, recipes and extra notes.

The course will qualify you as an entry-level commis chef in a professional kitchen. The first six months is completed at Sense of Taste's kitchens in Maitland, Cape Town, where you will cook and train daily. All classes are taught personally by chefs Peter Ayub and Angie Boyd. The second six-month block consists of in-service training in the hospitality industry, which the school will arrange.

