



## MACKAY ISAAC WHITSUNDAY FOOD AND AGRITOURISM

### You are invited to join Australian Celebrity Chef **Matt Golinski**

### and the region's most innovative producers on a **Regional Produce Master Class and Farm Tour**

Wednesday, 17 June 2015

8:30 am returning at 4 pm

Departing from MECC Mackay

Cost \$35.00 per person

Includes: All catering, transport, master class resources and a regional produce sample bag

**RSVP online <https://goo.gl/yrXBmd>**

**by Monday 15th June**

More information please contact

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#### **Who should attend?**

Restaurateurs, cafe owners, chefs, apprentices, cooks and any hospitality business owners focusing on food service and production, who would like to use and feature more local produce in menu planning.

#### **What will I learn?**

The day will be a mix of site visits, meeting producers and local food heroes, tasting some of the freshest produce from around the region and learning how to overcome some of the challenges of using local produce on a consistent basis.

#### **Why is this being offered?**

The past year has seen a focused effort to develop the Farm to Plate movement in the Mackay Isaac Whitsunday Region. Significant planning and development activity has been underway to stimulate the region's food culture and develop food tourism. Much of the work thus far has centred on getting producers ready to engage with tourism and hospitality industry.

Now it is time to engage our region's chefs, from budding young apprentices to our most experienced food veterans. We need your support to ensure our farm to plate program is successful, and in turn, the chefs and food service businesses that engage and embrace the Farm to Plate philosophy, will be featured and celebrated as our own food heroes.

Building our region's reputation as a high quality food region, will help build resilience in the regional economy, reconnect our community to locally grown produce and attract visitors to stay, play and dine.

#### **Why should I or my staff attend?**

The local food movement has gone from strength to strength, creating both opportunities and addressing challenges for the food services sector. We recognise that accessing quality regional produce, consistently and cost effectively can be challenging. This day is about building relationships and making it easier for your business to source local products and tap into the local food movement.



