THE WAY

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YEAR 8 JAPANESE INCURSION

This week, Year 8 Japanese students had the opportunity to immerse themselves in Japanese cuisine. Students from the College participated in a yakiudon cooking session with Chef Luca from Piatto Perfetto Educational Programs.

Students donned aprons, hairnets, gloves and of course a toque to be trainee chefs, and learned the Japanese terms for the ingredients used to create the yakiudon. ‘Yaki’ meaning ‘grilled’ in Japanese and ‘udon’, a Japanese rice noodle, was created with onions, carrots, wombok and shallots, along with chicken and udon. Chef Luca guided students through the art of cooking with a wok safely and taught them skills such as stir-frying, folding and checking oil temperature.

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The finishing touch to the dish was the sauce, incorporating soy sauce, sugar, mirin and Japanese cooking sake, with salt and pepper ensuring the correct balance of flavours. Eating the finished product was, of course, the most enjoyable part of the process, with some students going back for seconds and thirds.

Well done to Year 8 Japanese for their enthusiasm and respectful behaviour, and thank you to the Chef Luca and team for a wonderful cultural immersion experience.

Mrs Fiona Byrne
Languages Coordinator & Year 9 Advisor

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