



For Immediate Release

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Sydney Seafood School gets a facelift for 20th Birthday

This year Sydney Seafood School turns 20, and they're getting ready to celebrate with a brand new look.

The School will be closed from July to September for a major refurbishment, reopening to celebrate its 20th birthday in November with a truly stellar guest chef line up including David Thompson, Justin North, Cheong Liew, Neil Perry, Janni Kyritsis, Matt Moran, Guillaume Brahimi, Peter Gilmore and Christine Manfield.

The School's new look has been designed by Michael McCann of *dreamtime australia design* and Seafood School Manager, Roberta Muir, says feedback from thousands of customer surveys was considered when selecting the final design.

"We asked our guests what they'd like to see changed about the School and the overwhelming response was that they'd love to cook with gas appliances on each of the islands in our hands-on kitchen," Muir says. "So we're very excited to announce that each island will now incorporate the latest Fisher & Paykel IZONA appliances: a CookSurface combining the performance of gas with a smart flat glass cooktop that becomes extra work space when not in use, plus an oven, a CoolDrawer refrigeration unit and a very quiet VentSurface smoke and steam extraction system!"

"Beefeater Barbecues have also come to the party," Muir adds, "with five built in gas barbecues for our most popular class, Seafood Barbecue." The School's new look will preview in October with a month of the most popular classes including BBQ, Thai, Salt & Pepper Prawns, Tapas, Paella, Chilli Crab and Quick'n'Delicious, before the official relaunch and 20th birthday celebrations in November.

The School was opened in November 1989 to help create a demand for the more unusual varieties of seafood that fishermen caught in their nets while out fishing for the popular flathead, snapper and prawns. Since then it's expanded to teach local, interstate and overseas foodies how to cook a huge variety of cuisines. While seafood is still its focus, there's no longer any need to convince most people to try cooking with mussels, octopus or crabs; in fact abalone, sashimi, pipis and sea-snails don't daunt many of the 13,000 food-savvy guests who now fill classes most weekday evenings and weekends.

The October program of classes and latest FISHline News can be viewed at www.sydneyfishmarket.com.au. Classes can be booked online and gift certificates purchased from the website (a great Fathers Day gift idea).

Contact Sydney Seafood School on (02) 9004 1111 or sss@sydneyfishmarket.com.au and FISHline on (02) 9004 1122 or fishline@sydneyfishmarket.com.au

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