



Chef takes students' food experiences to whole new level

Extending city's culinary horizon

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Renowned Indigenous chef Mark Olive can never understand why, after 40,000 years, some of the finest Aboriginal delicacies remain a culinary mystery.

"A lot of this food is still largely undiscovered in Australia," the National Indigenous Television (NITV) presenter said at Dubbo College yesterday.

"It's some of the most nutritional food on offer - and our biggest exporter, yet we have it here in our backyard and don't use it," he added, in reference to a range of native produce, like crocodile, kangaroo and emu.

He spent more than an hour at Delroy Campus yesterday teaching Year 8 food technology students about how to turn nutritious ingredients into easy meals through an interactive cooking demonstration.

Among the meals he made was a smoked emu salad, stir-fried kangaroo and wattleseed pancakes.

Mr Olive, otherwise known as "The Black Olive", said if he could impart one piece of knowledge to the students, it would be about the importance of regular eating.

"What you make is what you

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Indigenous chef MARK OLIVE

eat and what you eat is what you become. When you introduce proper food at a young age you have that understanding for life," he said.

"The Black Olive" has a regular cooking segment on NITV and was brought to Dubbo by Astar as part of the "Astar for Schools" program.

The initiative has seen more than 2000 schools across the state meet a television celebrity to learn a little more about culture and their heritage.

As part of the deal, Astar offered Dubbo College a cheque for \$2000 to go to the school's food technology department.

The college's head of department Vicki Budden said the money would go towards new, industrial standard chopping boards and stainless steel mixing bowls.

"The facilities we have here are state of the art, but the utensils are still left behind from before the renovation," she said.



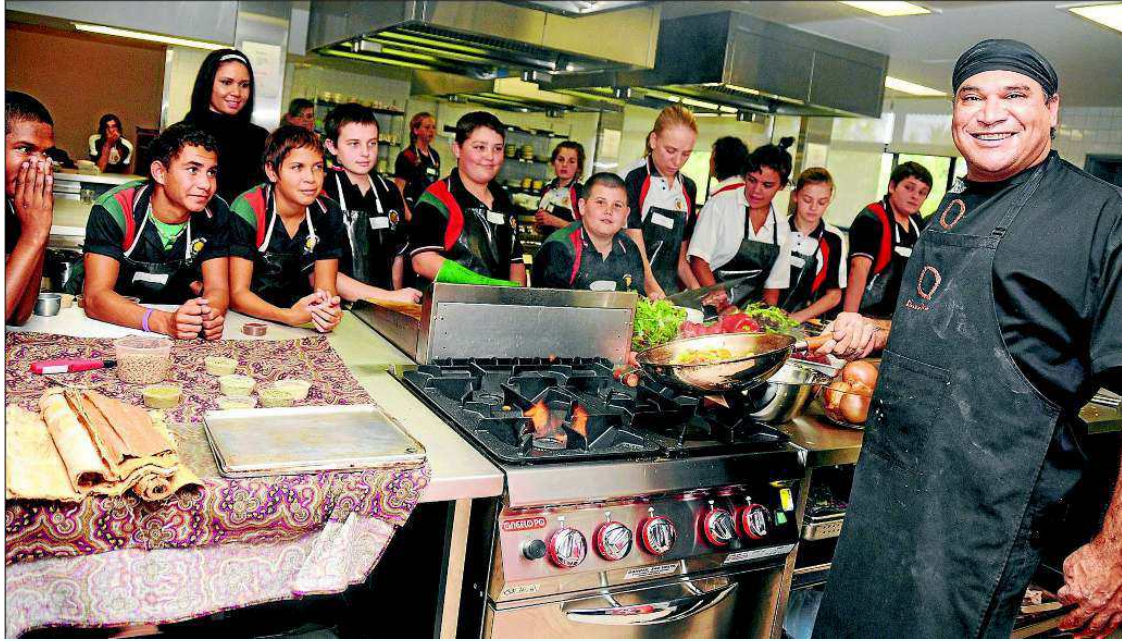
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"We've been very fortunate to have such a contribution and to have Mark come by, the students have been excited about it all week," she said.

Year 8 Indigenous student Trent Hill said he's never known much about Aboriginal cooking but he's now been inspired to try something new.

"I've learnt a lot today about Aboriginal food mainly," he said.

"Now that I know, I can't wait to try it at home."



Chef Mark Olive taught Dubbo College Delroy Campus students how to cook traditional Australian cuisine.

Photo: BELINDA SOOLE