

IMAGE: KINGS OF KITCHEN 2009



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educating imagination

**Contemporary Arts Media** Pty Ltd  
213 Park Street, South Melbourne, Victoria Australia 3205  
Phone: 61 (0) 3 9690 0666 Fax: 61 (0) 3 9690 0644  
[order@artfilms.com.au](mailto:order@artfilms.com.au)



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# food presentation

## FOOD PRESENTATION TECHNIQUES

Six episodes on one DVD.

Food presentation and garnishing by the renowned Australian chef Barry Wells:

Episode 1: Seafood, preparation and garnishing with fresh market produce. (20 mins) Episode 2: Garnishing - present food with flair. Learn the art of fruit and vegetable carving. (20 mins) Episode 3: Fruit - cutting and presenting a variety of fresh fruit. (20 mins) Episode 4: Turkey - boning, marinating and cutting of turkey buffet and displaying with garnishes. (20 mins) Episode 5: Garnishing 2 - Visual art. Step by step fruit and vegetable carving for impressive and exciting garnishes. (20 mins) Episode 6: Chicken and Continental Meats - using the slicing machine, cutting chicken pieces, the technique of folding cold sliced meats and garnishing. (20 mins) Total: over 2 hours of step by step instructions. It will make a pro out of anyone.

Code: KAZ-Food DVD NTSC  
Uni A\$220 / School A\$187



## BUFFET CATERING AND FUNCTIONS

Tailored towards Chefs, Cooks, Apprentices and Trainers for use in High Schools, TAFE's, Colleges but also valuable for everyone who enjoys entertaining. Includes preparation, work sheets, cheeses, meat mirrors, platters & plates, ham showpiece, chicken & cold meats, anti pasto, seafood & fruit, with hundreds of colour photos, tips and ideas, etc. Covers basic everyday salads, gourmet salads, dressing, work sheets, presentation ideas, recipes for salads and dressings, etc. Step-by-step, from the menu selection, through to final full colour buffet with all the planning, costing, mise en plus, work sheets, menu ideas, bain marie & chafing dishes, including full colour photos. Code: KAZ-Buf CD Rom Uni A\$200 / School A\$170

## PARTY TIME CATERING CD-ROM

The concept that allows you to easily plan & create party menus using artistic, presentation and visual catering ideas. A fantastic selection, creation and presentation of every full colour canape imaginable: Seafood, Bushtucker, Australian Cheeses, Cold Meats, Cucumber and Vegetarian. Brilliant for the person doing canapes for a Wedding, Cocktail Party, Birthday, Social function etc. From Mise en Place, shopping list, worksheets to final presentation, plus party fruit, sandwiches, nori rolls, Australiana, etc. Over 35 colour pages of just canapes. Hot Hors D'Oeuvres - from ingredients to final mouth-watering platter presentation featuring home-made mini quiches, pizzas, chicken dishes. Cocktail party menu examples are given with the tips that make the party complete! Code: KAZ-Par CD-Rom Uni A\$75 / School A\$64



## FROM THE GROUND UP: THE DEFINITIVE SCOOP ON THE COFFEE TRADE

With few words and no polemics, the film shows how an ordinary cup of coffee occupies center stage in the world economy. Traveling with the filmmaker from Guatemala to South

Carolina to New York City and seeing each phase of coffee production unfold - the growing, picking, processing, distribution, brewing and selling—one comes to understand that most products we use have passed through the hands, and lives, of countless people in numerous countries.

As the world's second most-traded commodity after oil, it's all about the coffee, and about everything else we consume. Code: MIC-Coffee A\$150

## Caviar and Champagne MASTERS OF FOOD AND WINE

This essential resource offers inspiring conversations with some of the world's most sophisticated creators of food and wine. **PARIS:** Christian Petrossian - Caviar Master Christian Petrossian's family brought caviar to Paris in the 1920s after the Bolshevik Revolution. Robert Linxe - owner of MAISON DU CHOCOLAT - blends cocoa beans from Venezuela, Ecuador, Brazil, Ethiopia and Argentina like a vigneron blends Burgundy Wine! Guy Monier - Maison de Truffe Paris' Mr Truffles...black, white, and expensive. Pierre Lienard - Stohrer - The oldest Patisserie in the world situated in exact address since 1730. Creator of the Baba Rhum desert. Jean Claude Rouzaud- Louis Roederer Champagne - One of the last truly independent Grande Marque Champagne houses. Dominique Heriard Dubreil - Remy Martin - Ultimate cognac family. **GENEVA:** Henri Roure - Roure Chocolates - handmade Swiss chocolates **LONDON** Simon Berry - Berry Brothers & Rudd - Possibly the oldest Wine Negotiant in the world - since the 17th Century. **PARIS:** Deutz - Champagne, Ghislain de Montgolfier - Bollinger - Super-Eccentric Champagneer! Massenez - Eau de vie, Christian Pol Roger - Pol Roger Champagne.

**MILAN:** Enoteco Ronchi - Wine Negotiant, MGM Truffles - White Truffle Negotiant, Remi Krug - Krug Champagne. 2006 Code: Ex-Food DVD Uni: A\$280 / School A\$238



## HAND & EYE

is a series of award winning short-form documentaries focused on skills that could disappear in the high-tech 21st century. Code: PE-Hand Uni A\$180/ School A\$153

**THE NOODLE MAN** Chinatown, New York City is a traditional village in the midst of downtown Manhattan, a tightly packed neighborhood of crowded, tortuously winding streets. In the heart of this urban "village" for more than 60 years is the Hong Hop Noodle Company. "Duk" (Tung Tak Chiu) is the man for all jobs in this busy factory. Expressive, amusing, animated, Duk works at the many tasks involved in the making of traditional Chinese noodles. Original music composed and performed by Peter Freeman. 7 mins. **OYSTERS** A fast moving trip on the journey from the open sea to the open mouth.



## NEW

## KINGS OF KITCHEN 2009

The fascinating series of interviews offer an insight to world class contemporary approach of hospitality through the in-depth profiles of 26 Master Chefs from Europe and Australia. Step in to some 2 Michelin Stars restaurants such as Le Gavroche in London, JOIA in Milan, Louis XIII in Paris or to Taxi in Melbourne and listen and watch their "Kings of Kitchens" in action.

**PARIS:** Helene Darroze, Armen Petrossian, Dominique Bouchet, Manuel Martinez, Alain Senderens, Gualtiero Marchesi, Jean-Louis Nomicos **LONDON:** Michel Roux, Shane Osborn, Anton Mosimann, Gordon Ramsay, Marcus Wareing, **MILAN:** Pietro Leeman, Carlo Cracco **ATHENS:** Christoforos Peskias, Arnaud Bignon, Lefteris Lazarou, **MELBOURNE:** Michael Lambie, Shannon Bennett, Tadashi Takahashi, Robin Wickens **SYDNEY:** Guillaume Brahimi, Justin North, Greg Doyle, Matthew Moran, Mark Best . 2009 Ex- Kitch09 Uni: A\$280 / School A\$238

## KINGS OF THE KITCHEN

In-depth profiles of 48 Chefs of international reputation with never-seen-before footage of their kitchen performing at ultra-high speed during a real lunch or dinner service.

**SYDNEY:** Tony Bilson, Neil Perry, Tim Pak Poy, Tetsuya Wakuda, Liam Tomlin, Peter Doyle, Nori & Suki - Restaurant 7. **PARIS:** Alain Passard, Pierre Gagnaire, Guy Savoy, Michel del Burgo, Jean-Michel Nomicos, Dominique Bouchet, Eric Frechon. **MADRID:** Sergi Arola, **MELBOURNE:** Walter Trupp, Geoff Lindsay, Teague Ezard, Paul Wilson, Michael Lambie, Jacques Reymond, **LONDON:** Gordon Ramsay, Anton Mosimann, John Burton-Race, Sean Osborne, Phil Howard, Eric Chavot, Fregus Henderson, Michel Roux - Gavroche, Marcus Wareing, **MILAN:** Aimo et Nauda, Carlo Cracco, Sergio Mei, Danilo Ange, Claudio Sadler, Pietro Leeman **NEW YORK:** Tom Colicchio, Christian Delouvrier, Jean-George Vongerichten, Daniel Boulud, Eberhard Muller, Charles Masson & Ian Scully, Sirio Maccione - LE CIRQUE, Jean-Jacques Rachou **MUNICH:** Heinz Winkler, Bernhard Diers, Hans Haas. **GENEVA:** Thomas Byrne, Roberto Caraguti. 2006 4 DVDs. Ex-Kitch DVD Uni: A\$280 / School A\$238

## BUY BOTH VOLUMES OF KINGS OF KITCHEN

and save 20%! Ex-Kitch06-09 Uni: A\$448 / School A\$381