



## **Sydney Markets Creates Recipe for Success with New Cooking School**

The iconic Sydney Markets today revealed its plans to build a state-of-the-art cooking school. Designed to inspire the public to cook using seasonal Australian fresh fruit and vegetables, the school will use produce sourced directly from Australian growers.

The modern, artistic building that will open next year, is set to revitalise the markets precinct and become the new face of Sydney Markets. While details of the school are still being finalised, there will be classes for up to 30 people, a large function area with a fresco terrace and an educational area for school groups. Sydney Markets is already a mecca for foodies and chefs, making it the perfect setting and backdrop for this new culinary experience.

“We’re thrilled to announce our plans for the Sydney Markets Cooking School. It has been a longstanding dream to use our knowledge, passion and experience to educate the people of Sydney on cooking with fresh fruit and vegetables,” says Brad Latham, CEO of Sydney Markets Limited.

“Our vision is to create a place that educates and inspires people to prepare and eat more fresh fruits and vegetables for both enjoyment and health benefits. Australia grows world-class produce, rich in colour, flavours and textures and there is always something new to discover and savour. We want to create experiences that are entertaining, educational and appeal to a wide range of demographics,” says Brad Latham, CEO of Sydney Markets.

The modern building has been designed by award winning architects Durbach Block Jagers. Other notable work by the company includes the North Bondi Surf Club and the UTS Science faculty, the first 6 Green Star building in Australia.

Durbach Block Jagers was one of several companies who took part in an architectural design competition held by Sydney Markets Limited. While competition was fierce, the beautiful secret garden and netted fruit trees concept, a key feature in the design, helped them stand out from competitors.

“We set out to create a landmark building that was visually beautiful, whilst still meeting the practical requirements of the brief. The modern design and flowing shape of the building celebrates natural light and cross ventilation by connecting every space. We wanted to create a centre point that would naturally connect people, space and food,” said Architect Neil Durbach.

“Environmental sustainability was also a key factor in this design based on the importance of it to Sydney Markets. Our goal is for the building to receive a 5-star sustainability rating,” he added.



Sydney Markets was awarded the number one market in the world for Environmental Sustainability in Denmark at the 26<sup>th</sup> World Union of Wholesale Markets Congress.

“Sydney Markets has been recognised and remains one of the most environmentally sustainable central markets in the world. Sustainability continues to be a key factor in all of our operations and will also play a large part in the cooking school,” says Brad Latham, CEO Sydney Markets Ltd.

“Sydney Markets cooking school will tap into the burgeoning culinary tourism market by providing visitors a single destination where they can experience produce sourced from over 20,000 Australian Growers,” said Mr Latham.

Details on the cooking school are still to be confirmed, but Sydney Markets is interested in hearing from potential partners who would like to be involved.

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**Notes to editors:**

Sydney Markets, which has been running since 1788, is a world leader in fresh produce, central market operations and community market management.

The local workforce of 5,000 work tirelessly to ensure 2.5 million tonnes of fresh fruit and vegetables are sold annually through Sydney Markets

Sydney Markets is the vital link of Australia’s horticultural supply chain. Produce is received from approximately 20,000 growers Australia-wide with the wholesale operations supplying fresh fruit and vegetables to over two-thirds of the Australian population.

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