

# WELCOME TO



## CO • CO

THE PLACE TO COOK & CONNECT

### LOGIN



Email



Password



[Forgot Password?](#)

Don't have account? [Sign Up](#)



# Welcome back, Jess !



BOOK NOW >

## Chocolate Lovers Unite Calling all Chocolate mischief makers

Chocolate Lovers Unite is almost full !!!

Join us on **Thursday, 15 September, 6 PM** for a night of naughty bites, decadent treats, and cheeky fun. Only a handful of spots left... Secure yours before it melts away!

### Upcoming for you

M

12

SEPT

Medium Station  
1 pm - 2 pm

T

15

SEPT

Express Workshop  
Slice, Dice & Chop  
10 am - 10:45 am

F

16

SEPT

Vegan Community -  
Cook & Connect  
6 pm

### This Week's Highlight!

See All



#### MEMBER SPOTLIGHT

Meet **Alex**! He whipped up a chocolate lava cake that stole our hearts. COCO team cheers for your effort, creativity, and absolutely delicious success!



#### RECIPE OF THE WEEK

COCO's pick: **Creamy Autumn Risotto**. Cozy, comforting, and packed with flavor. Each bite is a little hug for your taste buds. Easily adaptable to any diet.



#### COCO TEAM STAR

Meet **Chef Maya**, queen of naughty comfort food. From mac & cheese to risottos, she turns cozy classics into decadent, mouth-watering delights that are surprisingly healthy! Come and meet her this week at COCO!

### Suggestions for you



HOME



CATEGORY



SEARCH



NOTIFICATION



PROFILE



JESSICA, G.

345 points



## ABOUT ME

Hi, I'm Jessica, the founder of CO•CO! I believe that cooking is a wonderful way to connect with myself, others, and new cultures. A lively and welcoming kitchen is where creativity, fun, and community come alive. Whether I'm whipping up something simple or experimenting with bold flavours, I love the joy and stories that food brings to the table. My goal with CO•CO? To make cooking easy, social, and a little more magical for everyone.

## COOKING SKILLS



## INTERESTED IN

Healthy Diet

Cooking techniques

Meal Prep

Nutrition

Learning

Meet people

Baking

Themed evenings

Workshops

World food

## DIET

Healthy

Vegetarian

Dairy Free

**My guilty pleasure:** A warm crunchy chocolate croissant

**My unpopular obsession.s:** Kale, Ginger, Coriander

**My favourite meal :** Mum's sausage rougail

**My secret talent :** To be discovered...

COOK



CONNECT



# BOOKING

## For today's culinary adventure...

"I'll do it my way" .Cook your own recipes

"I'm ready for a CO•CO twist" .Weekly guided recipe with CO•CO

"Let's learn something new and have fun together!" .Explore CO•CO's workshops and events.

BYO ingredients, or curious about the tasty gems in our [shop](#)?

## Pick your cooking station\*.

POCKET (1 people)

SMALL (1-2 people)

MEDIUM (3- 5 people)

BIG (6-8 people)

\*Each CO•CO cooking station is thoughtfully outfitted with everything you need to cook easily and confidently : **Cooking basics, Prep tools, Utensils & essentials, Dinnerware & cutlery, and much more!** To see the full list of equipment, [click here.](#)

## Register your dream cooking Team!

ME (Jessica Gutierrez)

Trupti

Dylan

Want to add a pinch of social? Find more cooking buddy [here!!](#)

## Select your additional items\*.

### Specialty Cutting & Mixing Tools

- Professional knife set
- Hand-held mixer
- Small electric mixer
- Large electric stand mixer
- Pestle and mortar
- Mandoline slicer
- Spiralizer
- Manual food grinder
- Electric seeds grinder

### Prep & Finishing Tools

- Hand-held blender
- Precision scales
- Zester/grater
- Vegetable separator



### Baking & Pastry Tools

- Cake molds set
- Pastry brush
- Rolling pin
- Silicone baking mats
- Loaf pan
- Muffin tin
- Measuring beakers for liquids

### Cooking Devices

- Bread maker
- Bamboo steamer
- Electric steamer
- Rice cooker
- Dehydrator
- Juicer (manual or electric)
- Pressure cooker
- Sous-vide immersion circulator

\*Free of charges and subject to availability.





Bringing your own storage magic, or let CO•CO seal the deal?



Nah, I'm covered, thanks!

Yes, CO•CO! Show me the storage lineup!



### Select your storage & preservation items



Containers for Food Storage	Wraps and Covers
<ul style="list-style-type: none"> <li>Reusable glass containers               <ul style="list-style-type: none"> <li>S/M/L/XL/XXL Qty. <input checked="" type="checkbox"/></li> <li>round, <b>rectangle</b></li> </ul> </li> <li>Reusable plastic containers               <ul style="list-style-type: none"> <li>S/M/L/XL/XXL Qty. <input type="checkbox"/></li> <li>round, rectangle</li> </ul> </li> <li>Mason jars               <ul style="list-style-type: none"> <li>S/M/L/XL/XXL Qty. <input type="checkbox"/></li> </ul> </li> <li>Airtight jars               <ul style="list-style-type: none"> <li>S/M/L/XL/XXL Qty. <input type="checkbox"/></li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>Beeswax wraps               <ul style="list-style-type: none"> <li>S/M/L/XL/XXL Qty. <input checked="" type="checkbox"/></li> </ul> </li> <li>Silicone wraps               <ul style="list-style-type: none"> <li>S/M/L/XL/XXL Qty. <input type="checkbox"/></li> </ul> </li> <li>Reusable food bags               <ul style="list-style-type: none"> <li>S/M/L/XL/XXL Qty. <input type="checkbox"/></li> </ul> </li> </ul>
	Vacuum Sealer
	<ul style="list-style-type: none"> <li>Vacuum sealer machine               <ul style="list-style-type: none"> <li>Buy/ Borrow</li> </ul> </li> <li>Vacuum sealing bags               <ul style="list-style-type: none"> <li>Set of 3, 5, 10 Qty. <input type="checkbox"/></li> <li>S/M/L/XL/XXL/customised set of sizes</li> </ul> </li> </ul>
	Ingredient Preservation
	<ul style="list-style-type: none"> <li>Spice jars with airtight seals               <ul style="list-style-type: none"> <li>Qty. <input type="checkbox"/></li> </ul> </li> <li>Glass jars for pickling or fermenting Qty. <input checked="" type="checkbox"/></li> <li>Oil and vinegar bottles with pouring spouts Qty. <input type="checkbox"/></li> </ul>
Meal-Prep Essentials	
<ul style="list-style-type: none"> <li>Insulated food containers               <ul style="list-style-type: none"> <li>S/M/L/XL/XXL Qty. <input type="checkbox"/></li> </ul> </li> <li>Reusable ice packs for transport</li> <li>Portable bento boxes and lunch boxes               <ul style="list-style-type: none"> <li>Qty. <input type="checkbox"/></li> <li>S/M/L/XL/XXL</li> </ul> </li> </ul>	
	

**SUB-TOTAL COST: \$AUD 50**

*Psst! Feeling a bit overwhelmed by all these delicious possibilities? No worries, our team is here to guide you through your first reservation with ease! Just reach out [here](#). And if you're looking to build some chef-worthy skills fast, jump into one of our express workshops to master the basics. Reserve your spot [here](#)!*



### Book your station !

**NOV.**

Mon 11	Tue 12	Wed 13	Thu 14	Fri 15	Sat 16	Sun 17	
--------	--------	--------	--------	--------	--------	--------	---

Wednesday 13th November, 2024

	M1	M2	M3	M4	
11:00 - 11:30					<ul style="list-style-type: none"> <li><span style="color: #e91e63;">●</span> Unavailable</li> <li><span style="color: #27ae60;">●</span> Available</li> </ul>
11:30 - 12:00					
12:00 - 12:30					
12:30 - 13:00					
13:00 - 13:30					
13:30 - 14:00					
14:00 - 14:30					
14:30 - 15:00					
15:00 - 15:30					
15:30 - 16:00					
16:00 - 16:30					





You have selected station M1  
Wednesday 13th November  
from 11am to 12pm

CONFIRM

CANCEL



Would you like to make a recurring booking?

YES

NO



- Weekly.
- Fortnightly.
- Monthly.

**Congratulations !!!**

**Your recurring booking is set.**

**You can view or adjust it anytime on your membership page.**

**We can't wait to see the magic you'll whip up. Get ready to unleash those culinary creations!**



See you soon ;)

# SHOP

FRUITS & VEGGIES



SHOP

GROCERIES



SHOP

WEEKLY SPECIAL



SHOP

FISH & MEAT



SHOP

STORAGE



SHOP

# MEMBERSHIPS

## PICK YOUR ULTIMATE COOK-UP COMBO!

At COCO, we make cooking a social, fun, and budget-friendly experience! Whether you're flying solo or gathering a group, we've got the perfect station for you, and with our amazing membership options, you'll save big while having a blast!

### Pick your Kitchen station

- **POCKET:** Perfect for 1 solo chef on a budget.
- **SMALL:** Ideal for 1-2 people - comfy solo or perfect duo!



## SMALL

### Pick your Deal

### CASUAL

1h	1h30	2h	3h
40\$	55\$	70\$	105\$

+30min on-site: 25\$

### PACKAGES

Hours	Price	Validity	Price/hour
5	180\$	30 days	36\$
10	350\$	60 days	35\$
20	650\$	100 days	32,50\$
Off-Peak	- 10%	-	-



### MEMBERSHIPS

Hours/month	Price	Commitment	Price/hour
4	140\$	3 months	35\$
6	210\$	3 months	35\$
10	330\$	3 months	33\$
Off-Peak	+10% hours credited	-	-

### WHY MEMBERSHIP?

Save more each time you cook. Get priority access to your favourite station, member pricing, and perks that make every session smoother and more joyful.

#### Cook solo or together.

Team up in the app, book a bigger station, and let CO•CO split the value fairly. Your hours convert automatically across station types, and if someone is short, the top-up appears at checkout. No math. No friction.

#### What it can look like

Small for two, 1 h weekly → about \$20 per person per hour

Medium for four, 2 h → about \$17 per person per hour

Big for eight, 3 h → about \$12 per person per hour

Members often pay less with hour bundles, off-peak incentives, and included perks.

CONFIRM



# CO•CO POLICIES

## Definitions

- **Stations:** Pocket / Small / Medium / Big.
- **Bookings:** Casual (pay-as-you-go), Packages (prepaid hour bundles with expiry), Memberships (monthly hour bundles with perks), Top-Ups (extra hours for the current billing cycle).
- **Co-cook:** You can link accounts to share a station; the app fairly splits hours and any cash top-up.
- **Upgrades:** Moving to a higher station class uses hour-class conversion multipliers (published in the app). If hours don't fully cover a booking, a small top-up appears at checkout.

## 1) Bookings, changes, cancellations

### Casual & Package bookings

- Free changes/cancel up to 24 hours before start time → full refund/credit to original method.
- Late cancel (<24h) or no-show → 100% charge.

### Membership bookings

- Same 24-hour change/cancel window as above.
- Hours are deducted at booking; on timely cancel, hours return to your balance.

### Private events / large groups (8+ seats)

- May require a deposit.
- Free changes/cancel up to 7 days before start; 50% charge <7 days, 100% <72h.

## 2) Memberships (monthly)

- Billed monthly; 3-month minimum term on first sign-up. After that, you can cancel at any time with 7 days' notice before renewal.
- Roll-over (limited): Unused membership hours do not fully roll over, members can roll over up to 20% of their monthly hours into the next billing cycle as long as their membership remains active. Rolled-over hours expire at the end of the next billing cycle and cannot accumulate beyond the 25% cap.
- Top-Ups remain non-rollover and expire at the end of the current billing month.
- Perks (priority access, member pricing, small treats, event discounts) apply while the membership is active.

## 3) Packages

- 5h (expires 30 days after first use), 10h (60 days), 20h (100 days).
- Non-refundable once activated; transferable to another person once upon request before expiry.
- Hour-class conversion applies when booking a higher station.

## 4) Upgrading/downgrading your station

- You can upgrade or downgrade, subject to availability.
- Upgrades: member hours convert using published multipliers; any shortfall shows as a top-up at checkout (split across linked accounts if you wish) calculated using the station's casual rate for that time slot.
- Downgrades: adjust your booking  $\geq 24$ h before start to avoid charges; we'll reprice to the lower class and return any hours/credit differences.

## 5) Extending your session (+30 minutes)

- An on-site extension of +30 minutes is offered only if the station isn't booked next.
- It's priced above the pro-rata of longer sessions to encourage accurate planning up front.
- If you need more than 30 minutes, we'll add additional 30-minute blocks if available.

## 6) Late departure

- 10-minute grace after your end time.
- Beyond that, late fees apply in 15-minute increments, pro-rated from the station's +30 min add-on (shown in the app at checkout):
  - Pocket: +30 = \$20 → \$10 per 15 min
  - Small: +30 = \$25 → \$12.50 per 15 min
  - Medium: +30 = \$35 → \$17.50 per 15 min
  - Big: +30 = \$50 → \$25 per 15 min
- If another group is waiting, we may need to end your session to protect their booking.

## 7) Cleanliness, damage, and safety

- We handle the deep clean. You handle a light reset: wipe your bench, return tools, and remove leftover food.
- Excess cleaning may incur a fee
- Damaged equipment is charged at repair/replacement cost.
- Safety: closed-toe shoes, hair tied back, follow knife and heat protocols, respect allergen signage.
- Children must be supervised by an adult; minimum age rules for specific stations/classes may apply.



### 8) Food, storage, and BYO

- BYO alcohol may be permitted only for approved private bookings and only where compliant with WA liquor laws and venue policy. COCO does not provide alcohol service unless appropriately licensed. We reserve the right to set limits, refuse BYO alcohol, or end alcohol service at any time to ensure safety, compliance, and a comfortable environment for all guests.
- For take-home food, you are responsible for safe storage and transport (we provide guidance; please follow local food-safety best practices).

### 9) Conduct and community

- Be kind, share space, and respect time slots.
- Zero tolerance for harassment or unsafe behaviour. We may end a session without a refund to protect others.
- Photos and filming are welcome for personal use; please ask for consent before filming others.

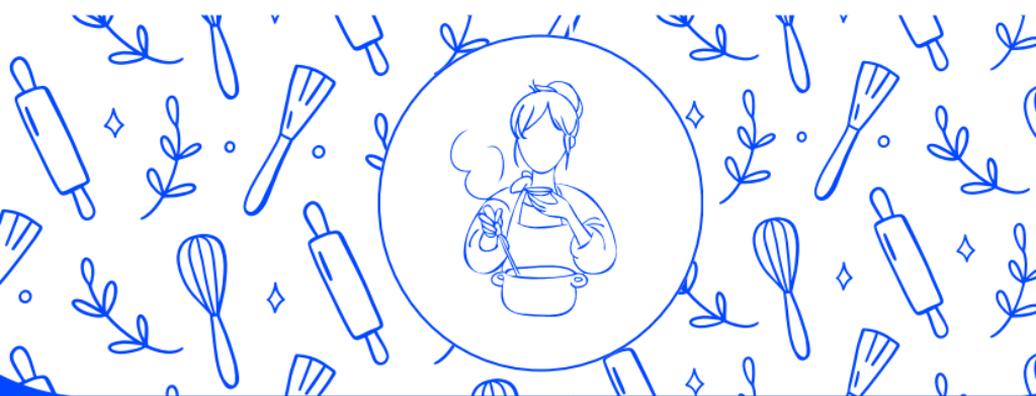
### 10) Payments, refunds, and credits

- All bookings are pre-paid.
- Refund path matches the payment method (or returns hours to your balance), except where law requires otherwise.
- Gift cards are non-refundable and valid for 3 years from purchase, unless local law grants longer validity.
- Force majeure (events beyond our control): we issue credits or reschedule, not cash refunds.



I have read and agreed to the CO•CO policies outlined above.

CHECK-OUT



# BOOKING

For today's culinary adventure... ▾

"I'll do it my way" .Cook your own recipes

"I'm ready for a COCO twist" .Weekly guided recipe with CO•CO

"Let's learn something new and have fun together!" .Explore CO•CO's workshops and events.

Which tasty treat will steal your heart today? 🍴❤️

## MAINS

Saucy Sunshine Bowls

Cheeky Chickpea Curry

Tangled Thai Noodles

## SNACKS

Crispy Cashew Clusters

Zesty Zucchini Chips

Energy Bomb Bliss Balls

## DESSERTS

Sinless Chocolate Lava Pots

Tropical Tango Sorbet

Berrylicious Crumble Jars

Change my diet options: Regular/V/VG/GF/DF

Yum, great pick! Here's your ingredient lineup for the magic ahead:



Nbr. of serves

3

### 1. Cheeky Chickpea Curry

A cozy, spiced coconut curry with chickpeas, baby spinach, and fluffy basmati rice. It's comfort food with a healthy twist!

#### Ingredients

- 1 tbsp coconut oil
- 1 medium onion, diced
- 2 garlic cloves, minced
- 1 tbsp fresh ginger, grated
- 1 tbsp curry powder



- 1 tsp ground cumin
- 1 tsp smoked paprika
- 1 can (400g) chickpeas, drained and rinsed
- 1 can (400ml) coconut milk
- 2 medium tomatoes, diced (or 1 cup canned diced tomatoes)
- 1 cup baby spinach leaves
- Salt and pepper to taste
- Basmati rice (1.5 cups)
- Fresh coriander (optional, for garnish)
- Lime wedges (optional, for serving)

**Shelf Life:**

Store in an airtight container in the fridge for up to 4 days.  
 Freeze for up to 2 months (best without the spinach, which can be added fresh after reheating).

 Got your own stash? **BYO ingredients!**  
 Want to skip the prep? CO•CO's got your back with perfectly portioned packs—no stress, no mess, no waste, just yum! [Order here.](#)

**2. Crispy Cashew Clusters**

*Golden-baked cashew bites with a hint of maple, cinnamon, and sea salt—sweet, savory, and totally addictive!*

**Ingredients:**

- 1 cup raw cashews
- 1 tbsp coconut oil, melted
- 1 tbsp maple syrup
- 1/2 tsp cinnamon powder
- 1/4 tsp sea salt
- 2 tbsp shredded coconut (optional)

**Shelf Life:**

Store in an airtight container at room temperature for up to 1 week.  
 Refrigerate for a longer shelf life, up to 2 weeks.

 Got your own stash? **BYO ingredients!**  
 Want to skip the prep? CO•CO's got your back with perfectly portioned packs—no stress, no mess, no waste, just yum! [Order here.](#)

**3. Sinless Chocolate Lava Pots**

*Decadent dark chocolate puddings with a molten center, minus the guilt. Pure indulgence in every spoonful!*

**Ingredients:**

- 1/2 cup dark chocolate, chopped
- 2 tbsp coconut oil
- 2 tbsp almond or oat milk
- 1/4 cup coconut sugar
- 1/4 cup gluten-free all-purpose flour
- 1 tbsp unsweetened cocoa powder
- 1/4 tsp baking powder
- A pinch of salt
- 1/4 tsp vanilla extract

**Shelf Life:**

Best served fresh for the gooey center!  
 Can be stored in the fridge for up to 2 days. Reheat in the oven for 5-7 minutes at 180°C (350°F) to restore the lava texture.

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<b>Pick your cooking station*.</b>	▼
<b>POCKET (1 people)</b>	
<b>SMALL (1-2 people)</b>	
<b>MEDIUM (3- 5 people)</b>	
<b>BIG (6-8 people)</b>	

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 To see the full list of equipment, [click here.](#)



## Register your dream cooking Team!

ME (Jessica Gutierrez)

Eve

Carole

Want to add a pinch of social? Find more cooking buddy [here!!](#)

Bringing your own storage magic, or let CO•CO seal the deal?

Nah, I'm covered, thanks!

Yes, CO•CO! Show me the storage lineup!

## Book your station !

NOV.

Mon 11	Tue 12	Wed 13	Thu 14	Fri 15	Sat 16	Sun 17
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Wednesday 13th November, 2024

M1 M2 M3 M4

11:00 - 11:30	Available	Unavailable	Unavailable	Available
11:30 - 12:00	Available	Unavailable	Unavailable	Available
12:00 - 12:30	Available	Unavailable	Unavailable	Unavailable
12:30 - 13:00	Available	Available	Available	Available
13:00 - 13:30	Unavailable	Available	Available	Available
13:30 - 14:00	Unavailable	Available	Available	Available
14:00 - 14:30	Available	Unavailable	Unavailable	Available
14:30 - 15:00	Available	Unavailable	Unavailable	Available
15:00 - 15:30	Unavailable	Unavailable	Unavailable	Available
15:30 - 16:00	Unavailable	Available	Available	Unavailable
16:00 - 16:30	Unavailable	Available	Available	Unavailable
Etc.				
20:30 - 21:00				

Unavailable

Available

You have selected station M1  
Wednesday 13th November  
from 11am to 12pm

CONFIRM

CANCEL

Would you like to make a recurring booking?

YES

NO



# CONNECT



CONNECT WITH THE COCOMMUNITY...



## YOUR COCO'S FRIENDS



Lia



Arav



Richard



Michelle

## SUGGESTIONS FOR YOU ...



Omar



Ashc



Zoe



Damian

### START A PROJECT

Got a recipe or a kitchen skill you'd love to share? Set up your own project and invite the community to join you.

1. Describe your project
2. Choose your date & time  
You can offer several options.
3. List your ingredients
4. Add prep & cooking time
5. Select a station size
  - Small - up to 2 people
  - Medium - 3-4 people
  - Big - 5+ people
6. Publish your project

Once you post it, members can see it and sign up.

#### 7. 24 hours before your event

If no one has signed up yet, you can:

- Switch to a smaller station and cook for yourself
- Cancel the project
- Propose a new date

Hosting projects earns you points and points mean rewards!

### JOIN A PROJECT

Want to learn a new recipe, or cook with someone inspiring? Join a project created by another member.

#### 1. Browse projects

#### 2. Pick your favourite

Click on a project to see:

- The recipe or theme
- The host's description and story
- Date & time
- Ingredients list
- Prep & cooking time
- Station size & spots available

#### 3. Sign up

#### 4. Get ready

Make sure you have any ingredients not provided by CO\*CO. You'll also receive a reminder 24 hours before the session.

#### 5. Cook & Connect

#### 6. Share the love

After the session, you can rate the project, leave a thank-you note for the host, and share photos with the community.



ASHA, M.



## ABOUT ASHA

I'm Asha, born and raised in Morocco, where my happiest memories are in the kitchen with my mum, rolling couscous, folding pastries, and laughing together. I've been living in Perth for 5 years, and I'd love to bring that same warmth back into my life, cook with new friends, and share the flavours and little stories from my home.

## COOKING SKILLS



## INTERESTED IN

World cuisine

Meet people

Food storytelling & Traditions

Lead project

Baking

Themed evenings

Workshops

Competition

## DIET

Mediterranean

Flexitarian

Wholesome & Home-Cooked

**My guilty pleasure:** Msemen with honey & butter

**My unpopular obsession.s:** Preserved lemons

**My favourite meal :** Couscous with vegetables, chickpeas, tender lamb, and plenty of broth

**My secret talent :** Rolling pastry sheets for pastilla so thin you can read through them.

CONTACT





Asha, M



Today 10:45 am

Hi Asha. Your profile is amazing! Reading it made me hungry 😊 Would you be up for cooking together sometimes ?



Hi Jess, that's so nice to hear. Absolutely! How about COCO's "Family Recipe Swap" event next Wednesday? We can share a station and trade tips 😊

Sounds perfect! I've actually been wanting to try that one!



Great, I booked us in the Small station! Just confirm on your account, and we're set.

Wonderful Asha! I just confirmed on the app! I'm so looking forward to it! See you soon! 🥳

Write your message here...





## Group Chat



### World Cuisine Lovers

4 Members



Today 04:36 pm

Hey guys! Last time was sooooo much fun! Keen to join the COCO Global Flavours Challenge this weekend? Winner team gets a free workshop!!!!



OMG yes! Let's do it! With my pasta-making skills and your magic touch with spices, we'd be unstoppable. 💪🔥



Count me in! I'll handle the presentation. You know how I love plating things like it's Master Chef. 😂



Perfect combo. I'll book us a Medium station. This time, we're going for the win! ⭐

Game on. I'll bring my secret sauce, literally!!!! 😂





Chloe, T



Today 9:38 am

Hey Chloe! I saw on your profile that you're into meal prep too! I think I actually saw you a couple of times at Uni... Maybe we could pair up sometimes? 😊



Hey girl! Yep, we definitely met at Uni, haha. I need to stock up for the week and cram for the exams. I usually grab couple of CO•CO's student specials from the recipe library coz it's cheap and easy 😂 Wanna try the "Teriyaki Noodle Stir-Fry" this Tuesday? says 11am? Have a look, and if you're keen, let's book a Small station together

Love it! I'll bring my laptop and notes so we can use the lounge for study time afterwards! ;)



Great idea Jess! Done, we're all booked! You should have got the request on your account! I'll see you very soon! 😊

Write your message here...



# EVENTS



M  
12  
Sep

T  
13  
Sep

W  
14  
Sep

T  
15  
Sep

F  
16  
Sep

S  
17  
Sep

S  
18  
Sep

Thursday 15th SEPTEMBER

## Express Workshop - Slice, Dice & Chop Like a Pro



10:00 - 10:45 AM

A fast-paced, hands-on workshop to sharpen your knife skills. Learn safe, efficient cutting techniques for veggies, herbs, and more so cooking feels faster, easier, and more fun.

[Learn More...](#)

BOOK →

Only 3 spots left...

## Student Special - Budget Bites: 3 Meals for Under \$15



1:00 - 2:30 PM

Perfect for busy students – cook three affordable, tasty meals designed to boost your brainpower and focus, plus quick snack ideas to keep you energised through study sessions.

[Learn More...](#)

BOOK →

Only 2 spots left...

## Weekly Guided Recipe - One-Pot Creamy Veggie Curry



5:00 - 6:30 PM

Follow along step-by-step with a CO•CO guide as we cook this week's recipe together. Simple, wholesome, and delicious, plus no clean-up for you.

[Learn More...](#)

BOOK →

Only 4 spots left...

## Evening Event - Global Flavours Social Night



7:00 - 9:30 PM

Bring your appetite and your curiosity. Cook dishes inspired by cuisines around the world, then gather in the lounge to eat, share stories, and make new friends. Music, laughter, and plenty of flavour guaranteed.

[Learn More...](#)

BOOK →

Only 5 spots left...

[See events for the following day...](#)

SEARCH EVENTS BY CATEGORY...

