

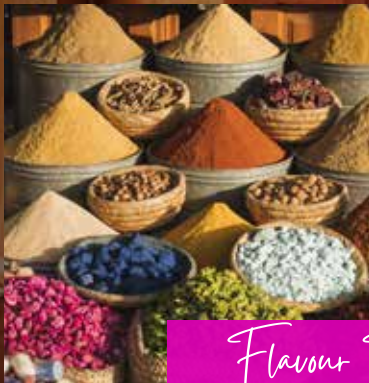
Indulgence - Food - Culture - Small Group Tours

MOROCCO

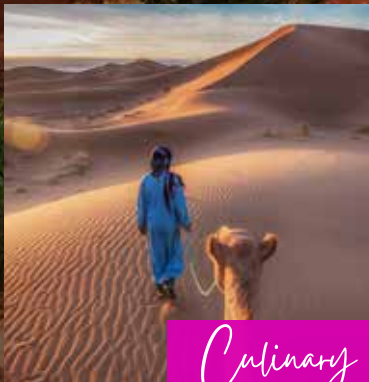
12 nights/13 days



Authentic



Flavour Filled

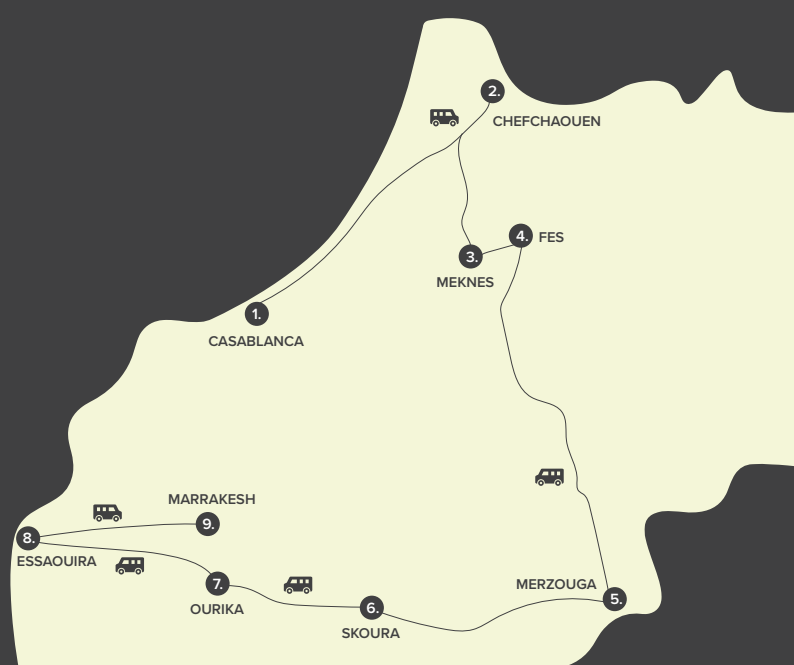


Culinary Adventure

Fully escorted by



foodiam



An Enchanting Blend of Moroccan Delights!

Embark on a captivating journey across Morocco, where Arabic, African, and European influences converge to create a unique tapestry of culture and cuisine. Carefully curated, this tour is designed with your every desire in mind. Join us on an exceptional road trip that traverses the diverse landscapes of Morocco, from the Atlantic Ocean to the Rif Mountains, Sahara Desert, and High Atlas Mountains. Get ready to witness the very best of Morocco.

Highlights of Your Moroccan Adventure:

- Explore the mystical blue-hued city of Chefchaouen.
- Navigate the ancient alleys, bustling souks, and visit the leather tanneries of Fes.
- Marvel at the snow-capped peaks and lush valleys of the Atlas Mountains.
- Discover the UNESCO listed fortified village of Ait Benhaddou.

Culminate your journey in the historic imperial city of Marrakesh, where you'll encounter a medley of medinas, soothing hammams, historic sites and the vibrant Jemaa el-Fna square—a carnival of local life with snake charmers, scribes, herbalists and Moroccan musicians.

Experience the awe-inspiring Sahara Desert with camel treks and luxurious camping under the desert stars.

Your Evening Retreats: Each night, you'll find yourself immersed in an exciting array of Moroccan architecture, from luxury riads to berber lodges and majestic kasbahs, culminating in the ultimate glamping experience in luxury tents.

Culinary Delights Await: Moroccan cuisine is diverse, blending Berber, Moorish, Arab and Mediterranean influences. It features a rich array of spices, including saffron, cinnamon, paprika, and ras el hanout. Our culinary adventure will encompass slow cooked tagines with fruits, olives, and preserved lemon, fragrant couscous with vegetables and nuts, as well as marinated and grilled meshwi lamb. Additionally, we'll savour deliciously rich pastries and dense cookies, infused with the fragrant waters of rose and orange, along with pistachios and cinnamon spiced almonds - all perfect accompaniments to Moroccan Mint tea. We indulge the palate with a variety of both modern and traditional culinary experiences, from street food and traditional Berber cuisine to fine dining in a sumptuous palace.

This exceptional itinerary promises adventure and discovery at every turn. Get ready to embark on one of life's greatest adventures with Food I Am! Join us and check Morocco off your bucket list.

Tania Sibrey
Creator & Global Food Explorer, Food I Am



Casablanca: Where Your Moroccan Adventure Begins

Day 1

Journey into Morocco with Food I Am, your Culinary and Cultural Specialists.

As the Moroccan explorer Ibn Battuta once said, "Travelling. It leaves you speechless, then turns you into a storyteller."

Upon your independent arrival in Casablanca, you'll be warmly welcomed at the airport by your private transfer guide. Our boutique hotel in Casablanca embodies the essence of this enchanting destination, boasting architecture reminiscent of the beautiful Art Deco period.

Tonight, we come together for our welcome dinner, a truly authentic Moroccan culinary adventure that will tantalise your taste buds and set the tone for the captivating journey that lies ahead.

Accommodation: Luxury Hotel



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Chefchaouen: A Destination Unlike Any Other

Day 2

Embrace the Journey: Chefchaouen Beckons

For a minute there, I lost myself...

Our adventure begins as we bid farewell to Casablanca early in the morning, setting our sights on the mesmerising blue jewel of Morocco, Chefchaouen. En route, our journey unveils a tapestry of captivating sights and experiences before we arrive at what many consider to be "Morocco's best kept secret."

Nestled within the Rif Mountains, Chefchaouen is a city that beckons with its soothing, laid-back ambiance. Upon our arrival, we are welcomed with a delicious lunch, featuring local specialty dishes, including the renowned goat cheese that Chefchaouen is known for.

Following our lunch, we embark on a guided tour of the enchanting blue medina, where the charm and character of this unique city come to life.

Late in the afternoon, we check into our boutique riad, strategically located near the medina, offering breathtaking vistas of the town and the surrounding mountains. The remainder of the evening is yours to savour at your own pace. Wander through the medina in Chefchaouen, shop or retreat to our riad's pool or restaurant, where you can witness the sunset casting its warm hues over the Rif Mountains.

Accommodation: Boutique Riad - Chefchaouen



Meknes to Fes: Unveiling Morocco's Treasures

Day 3

"In Morocco, before you even get to the matter of the sale, you have to coax the owner to sell." - Tahir Shah

Our Moroccan odyssey continues as we bid farewell to the enchanting Chefchaouen and embark on a journey to the Imperial city of Meknes, often likened to the illustrious "Moroccan Versailles." Founded in the 17th century by King Moulay Ismail, Meknes is a veritable treasure trove of history and culture. Upon arrival, we embark on a brief guided walking tour, providing us with a glimpse of its majestic splendour.

Food I Am is passionate about discovering extraordinary culinary experiences, and today's adventure is no exception. We converge at an award winning winery, ensconced within a picturesque chateau.

Enjoy a private wine tasting experience and lunch, drawing inspiration from international culinary traditions and the ever-evolving seasons, this promises to be a gastronomic delight.

Our journey continues as we make our way to Fes, where we delve into the world of renowned pottery and tile artisans. Witness the craftsmanship of locals as they painstakingly create intricate pottery, for which Fes is celebrated.

As evening descends, we check into our opulent riad, offering a serene haven for relaxation. The night is yours to savour at your own pace—whether you choose to unwind in our riad or embark on a shopping escapade through the lively souks of Fes.

Accommodation: Luxury Riad - Fes



Fes: Unveiling the Cultural & Spiritual Heart of Morocco

Day 4

The "cultural and spiritual centre" of Morocco.

Our walking tour today, led by a Food I Am specialist guide, delves into the heart of Fes, often referred to as the 'cultural and spiritual centre' of Morocco. As we traverse the ancient medina, you'll discover that the artisan workshops here are as vibrant today as they were a thousand years ago. Trades like metal and leatherworking, ceramics, silk, tapestries, and sculpting continue to flourish within these hallowed walls.

Original ramparts still safeguard the city, protecting its 9,000 passageways and labyrinthine streets, where mules and donkeys dutifully navigate between tanneries and leather artisans in the bustling souks.

The medieval Chouara tannery, dating back to the 11th century and remarkably intact, stands as an iconic sight, an absolute must see. Our journey also leads us to the carpet and rug cooperative, where we gain insights into the various qualities and styles of Berber, Kilim, and Nomadic rugs.

Our walking tour extends to offer a glimpse into the daily lives of Fes locals. Within the medina, we explore the vibrant food souk, indulging in spicy potato cakes, Moroccan pastries filled with almonds, and the sweetest dates.

As evening sets in, the night is yours to explore at your leisure. Perhaps you'll venture into the medina in search of a Moroccan rug, treat yourself to a traditional hammam experience, or delve further into the city's rich history. Time in Fes is a precious gift, and we encourage you to savour every moment.

Accommodation: Luxury Riad - Fes





Merzouga Dunes: The Sahara's Majestic Beauty Unveiled

Day 5

Get ready for a night of magic, under the vast desert sky, in the heart of the Sahara Desert, with Food I Am.

As we continue your Moroccan adventure, the next few days promise to be truly extraordinary.

Today, we embark on an 8 hour drive to reach the Sahara Desert, a journey filled with breathtaking sights along the way. Relax and enjoy the mesmerising landscapes as we journey southward through the enchanting cedar forests of the Middle Atlas Mountains, tracing the meandering path of the Ziz River Valley until we reach the grandeur of the Sahara Desert.

Upon our arrival, we transition to 4WD vehicles, continuing our quest toward the colossal sand dunes of Erg Chebbi. Surrounded by the awe-inspiring desert, you may find yourself questioning if this surreal beauty is indeed real.

At our luxurious desert camp, we settle into our exquisite tents, complete with all the comforts you could wish for, including comfortable beds, private ensuites, and beautiful decor. The adventure continues as we set out for a camel trek, embracing the serene tranquility and witnessing the ever changing colours of the desert landscape as the sun sets.

Prepare for a glamping experience like no other. Tonight, you'll savour a candlelit traditional Moroccan dinner, indulge in drinks by the warm desert fire, and be serenaded by Moroccan Gnawa music beneath the stars. Trust us, you'll feel like you're living in a dream.

Accommodation: Luxury Desert Camp



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Skoura Oasis: Exploring Nature's Haven

Day 6

Experience the magic of Arabian nights as your journey unfolds!

Start your day early, perch yourself atop the dunes to witness the spectacle of the sunrise – an awe-inspiring sight that will leave you spellbound.

Following breakfast, we board our 4WD vehicles and make our way to Erfoud, where we reunite with our private bus transfer. Continuing our expedition, we travel southward along the storied "One Thousand Kasbahs" route, a millennium-old trade path. Along the road, a tapestry of wonders awaits, from the oasis of lush palmeriaes (palm groves) to traditional Berber villages.

Around Midday we arrive in the Tinghir oasis. Here, we explore the verdant surroundings that stand in stark contrast to the arid desert landscape we encountered the previous day. Marvel at the intricate network of traditional irrigation canals that have sustained this oasis for centuries. A leisurely walk allows us to meet local farmers tending to their plots of vegetables and fruits, culminating in a delightful local lunch.

As late afternoon approaches, we arrive at the delightful Ksar El Kabbaba nestled in the heart of Skoura's palm grove. This tranquil oasis is the perfect setting for an evening of relaxation. Immerse yourself in Moroccan hospitality amidst gardens adorned with olive, palm, and pomegranate trees. Find your oasis of calm in a hammock by the pool or take a leisurely stroll through the rural village to meet some welcoming locals.

Tonight's dinner is a culinary celebration at the Ksar, where the chef blends local flavours with organic vegetables from the garden and fruits from the orchard, creating a memorable dining experience.

Accommodation: Ksar El Kabbaba - Skoura





Ouarzazate to the Stunning High Atlas Mountains

Day 7

Atlas Mountains - Where Culture and Beauty Unite.

After savouring a traditional breakfast, your journey with Food I Am continues as we set out for the province of Ouarzazate. Here, we have the privilege of visiting a textile co-operative, where the skilled women artisans of Morocco intricately embroider designs that have been passed down through generations. Their rich cultural traditions are a sight to behold.

Our next destination is the fortified UNESCO listed Kasbah (village) of Ait Ben Haddou. Immerse yourself in the history as we take a leisurely walk through the village, where time seems to have stood still.

As we continue to explore the wonders of Morocco, we journey toward the picturesque Ourika Valley. In the late afternoon, we arrive at our exceptionally beautiful Kasbah, nestled within the stunning landscape of the Atlas Mountains. From the Kasbah's vantage point, gaze down upon the river, lush green fields, and groves of olives, oranges, and lemons – truly breathtaking vistas.

Dinner awaits, our chef crafts a seasonal menu that showcases the fresh produce from their kitchen gardens and the bountiful surrounding valley.

Accommodation: Luxury Kasbah - Ourika Valley



High Atlas Mountains - Ourika Valley

Day 8

A fabulous day awaits us in the mountains. We will explore the traditional Salt Mine at Taourirte, visit Ourika's bio-aromatic garden at Nectarome (their products are used at the Kasbah where we stay), and enjoy mint tea before moving on to the captivating Le Paradis du Safran, Saffron Paradise Garden, where we will meet the owner, Christine, and learn about the internationally recognised saffron grown on her farm.

Next, we will visit an argan oil co-operative to witness the extraction of this precious oil.

We will then delve into life with a humble Berber family, a special encounter. Berbers are the original inhabitants of North Africa and have their own unique dialect, customs, and traditions.

Lunch will be served in the family home, a traditional Berber feast prepared and shared by the family.

In the late afternoon, we will return to our beautiful kasbah. Dinner tonight will be prepared in-house with local ingredients by our chefs.

Accommodation: Kasbah - Ourika Valley





Essaouira Fishing Village, Private Cooking Class and Spice Workshop

Day 9

Sunset in a Fishing Village on the Atlantic Coast with Food I Am.

Join us for a day of culinary discovery, cultural exploration and a captivating sunset in the charming fishing village of Essaouira.

Following breakfast, we bid farewell to our kasbah and set our course for the enchanting Amizmiz Valley, where an exclusive private cooking class awaits. This culinary adventure unfolds amid vast expanses of vegetable gardens and ancient olive groves. We delve into the region's traditional cultivation techniques and handpick our ingredients for the class. Our private chef shares trade secrets, spices and culinary tips and tricks as we craft a sumptuous lunch in the open air kitchen. A feast of tagines, fresh vegetables, couscous, pepper and tomato salad, and eggplant Zaalouk awaits. During our class, we take a fascinating tour of the ecological garden and engage in a workshop on spices and bread making. These cherished recipes will become lifelong treasures, long after our holiday is a distant memory.

Next, our journey leads us to Essaouira, formerly known as Mogador. The fortified old medina of Essaouira has earned a prestigious place on the UNESCO World Heritage list. Its unique fusion of Moroccan and European architectural styles, including French influences, creates a relaxed and mellow beach town ambiance. Upon arrival, we embark on a brief walking tour through the labyrinthine old town.

Essaouira is a town deeply connected to the sea. In the harbour, you can witness fishermen practicing their trade in the time honoured manner, mending their nets and skilled shipbuilders crafting traditional blue wooden fishing boats still in use today. As afternoon descends, the fishing boats return, and the fishermen auction off their daily catch. It's a captivating harbour to explore, offering a glimpse into the heart of Essaouira's maritime traditions.

Our accommodation for the night is a boutique riad ideally situated within the medina. The evening unfolds at your leisure. You may choose to unwind within the riad or head to the rooftop bar for a sunset sipper with panoramic views of the Atlantic Ocean, and listen to the rhythms of Gnawa music—a genre deeply rooted in Morocco's culture, with Essaouira as its heartland. Shopping in Essaouira is a relaxed affair; meander through narrow alleyways flanked by whitewashed buildings and discover treasures to bring home.

Accommodation: Boutique Riad - Essaouira

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Essaouira's Coastal Charm and Marrakesh's Exotic Jemaa El-Fna Square

Day 10

"In Morocco, it's possible to see the Atlantic and the Mediterranean at the same time." - *Taha Ben Jelloun*

Late morning we depart Essaouira for Marrakesh, enroute we enjoy a cultural experience and learn about the traditional techniques used to extract argan oil from kernels and the process of turning it into cosmetic products or foods used in local cuisine.

Then it's off to Marrakesh, nicknamed the red city, our next captivating destination. This city is everything you would expect it to be - exotic and chaotic! On arrival we check into our stunning riad, of course, located perfectly in the medina.

Early evening we head out on our walking food tour with our professional chef and guide to experience the varied flavours of Marrakesh. Walking through the souks of the city we will taste local pastries and learn about the ingredients that have gone into their making, visit a spice shop, an olive merchant and finish on a terrace with views of Jemaa el-Fna square as we relish our Marrakesh delicacies. This will be a local's look at the food scene on this culinary adventure.

The extraordinary Jemaa el-Fna (the main square in Marrakesh) really comes alive at night. Used by local storytellers, acrobats, magicians, dancers and snake charmers, well known as the heart of Marrakesh - the experience of Jemaa el-Fna is like no other place and not one you will soon forget.

Accommodation: Luxury Riad



Marrakesh: Bahia Palace and the Koutoubia Mosque

Day 11

A city unlike any other...

After a leisurely breakfast, we embark on a city tour of Marrakesh, where the enchantment of this unique destination unfolds. Our morning begins with a guided visit to the magnificent Bahia Palace—a stunning fusion of Andalusian and Moorish architectural marvels. We then proceed to the iconic Koutoubia Mosque, a testament to the city's rich heritage.

Following our guided tour, you'll have some free time to explore the vibrant main square at your own pace. Perhaps consider indulging in an optional horse-drawn carriage ride, a perfect way to immerse yourself in the city's charms while enjoying a moment of relaxation.

Lunch today is a culinary oasis nestled away from the bustling souks yet still within the heart of the medina. Here, you'll relish modern Mediterranean cuisine, a delightful fusion of flavours with a fragrant Moroccan twist, a Food I Am favourite. The remainder of the afternoon is yours to savour as you wish. This area is a shopper's paradise, or you may prefer to return to our riad for a rejuvenating hammam experience.

As evening approaches, our riad offers the perfect setting for sunset sippers on the rooftop terrace, allowing you to bask in the beauty of a Marrakesh sunset. Dinner is a relaxed affair at our riad, featuring a traditional menu infused with Marrakesh classics.

Accommodation: Luxury Riad - Marrakesh





Marrakech: Yves Saint Laurent Museum, Jardin Majorelle, and an Evening of Oriental Splendor

Day 12

Back to the Medina, a labyrinth of souks to entice you at every corner.

Following breakfast, we set out to explore Jardin Majorelle, one of Morocco's most captivating gardens. Nestled within these gardens is a meticulously curated Berber Museum, offering a glimpse into the extraordinary creativity of the Berbers (Imazighen)—the most ancient people of North Africa.

Adjacent to the Jardin Majorelle, the Yves Saint Laurent Museum, inaugurated in 2017, beckons us with its dedication to the iconic designer's legacy. The museum, a testament to modern architecture and artistic innovation, showcases Yves Saint Laurent's collections in a stunning way. Whether or not you're a fashion enthusiast, this visit promises to be a visual delight. We'll indulge in a leisurely lunch at a contemporary Moroccan restaurant before you enjoy the remainder of the afternoon to explore at your own pace.

As the sun sets over Marrakesh, our final evening together unfolds as a fusion of the orient and the modern. Accompanied by the rhythms of traditional musicians and the captivating art of belly dancing, this night will etch itself into your memories of Morocco forever.

Accommodation: Luxury Riad - Marrakech





Marrakesh - Reflections on a Remarkable Journey with Food I Am Culinary and Cultural Tours

Day 13

Wow, where did that time go!

As we bid farewell to the enchanting world of Morocco, it's hard to believe how swiftly time has flown by. While all good things must eventually conclude, the memories of our extraordinary adventures will linger on.

Savour your final Moroccan breakfast in your luxurious riad, allowing the experiences of this remarkable journey to wash over you one last time. It's time to bid adieu to the mystical city of Marrakesh.

Your private transfer awaits, ready to whisk you away to the airport. Alternatively, you might choose to extend your stay in the exotic allure of Marrakesh for a few more days.

As we conclude this unforgettable tour, we want to express our heartfelt gratitude for choosing Food I Am Culinary and Cultural Tours as your trusted guide through the wonders of Morocco.

Until we meet again on another culinary and cultural exploration, may your memories of Morocco continue to inspire and delight.

The tour is now concluded.



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Snapshot

PRICE INCLUDES

- Twelve (12) nights of luxurious accommodations - including luxury riads, a Berber lodge, a majestic kasba, and a luxury tent (offering the ultimate glamping experience) - showcasing an exciting mix of Moroccan architecture.
- Most meals included - We will tantalise your taste buds with a delightful variety of modern and traditional culinary experiences, including street food, traditional Berber cuisine, and fine dining in opulent palaces. Expect multi-course meals, tastings, and full breakfasts each morning. As a culinary tour, we promise exceptional food offerings in exceptional locations and more than you can eat!
- All ground transportation provided
- Small group experience.
- Guided Marrakesh street food tour, leather tannery visits, and cultural tours, with skip-the-line access to Bahia Palace, Jardin Marjorelle, Berber Museum, and Yves St Laurent Museum.
- All entrance fees to monuments and museums as per the itinerary.
- Moroccan cooking class.
- Visit to an Argan oil cooperative.
- Guided walk and lunch in the Oasis.
- Luxurious Sahara Desert camp stay with a camel trek experience.
- Wine tasting and lunch at a Chateau.
- An authentic experience with a Berber family.
- Explore the stunning Ourika Valley.

PRICE EXCLUDES

- International airfares
- Transfers for arrival and departure pick-up
- All beverages (alcoholic and non-alcoholic), laundry, phone, and personal items
- Tipping
- Passport & (if needed) Visa
- Travel Insurance (COMPULSORY). You should organise travel insurance at the time of paying your deposit. Ask your travel agent or contact an insurance provider such as NRMA & Covermore.

WHY A FOOD I AM TOUR?

- Fully escorted by Food I Am
- Our itineraries are carefully thought out and put together with the assistance of our worldwide culinary connections
- Small groups - no waiting
- Unique food and wine experiences. Our tours are not cooking tours
- No decision making needed - Sit back and relax, we have done all the hard work for you
- Guaranteed the best meals without having to look for the perfect restaurant
- Experience - our tours are full of surprises!
- Authentic and cultural regional experiences balanced with free time
- Travel and share experiences with like-minded people
- Meet the passionate producers and artisans, learn about their craft
- Comfort and luxury - travel and accommodation
- Stress free - no google maps required
- Gastronomy experts and local English guides with exceptional knowledge
- Hosts that care about you as an individual

PRICING INFORMATION:

Cost Per Person (Twin Share)

\$8590 (based on 2024 tour costs. Final trip cost to be finalised 12 months prior to departure.)

Single Supplement (Room on your own)

Please contact us.

For solo travelers willing to share, please contact us.

**CLICK HERE
TO SECURE YOUR SPOT
ON THE 2025 TOUR**

From our 2023 Morocco Tours...

“

Morocco 2023 with Foodiam was my first experience of a group tour and it was truly one of the best travel experiences I have ever had. From the quality and authenticity of the accommodation to the immersive cultural experiences, every aspect of the tour was meticulously planned. The blend of cultural exploration and sheer fun made this tour unforgettable. From bustling markets to hidden culinary gems the whole experience was a treat for the senses. Our local guide was an absolute wealth of knowledge and no request went unanswered. Thank you Tania and the Foodiam team for your commitment to excellence in every aspect of your tours. I can't wait to join you again!

- Ali Reid

”

“

It really was a fantastic tour. The group size was perfect and having the large bus was perfect. So well organised... this trip really has ignited my love for travel & photography again.

”

“

A wonderful tour. Full of adventure, experiencing great food with great company in an amazing country. We loved it all.

”

“

I really enjoyed the tour and the company of the people in the group and have made new friends! Thank you very much. Your guiding and care was really appreciated.

”

“

Thanks for the memories. I am truly so lucky and blessed to have been a part of it.

”

“

Many thanks for another amazing adventure... your attention to detail with accommodation, locations and of course the FOOD is exceptional. Thankyou for the personal time and attention you took with all your guests. Feeling very fulfilled and grateful.

”

“

The cities and sites covered in the time frame are excellent. All the accommodation was first class and a unique experience. A trip I will treasure forever.

”

Sharing the love of Food | Am Luxury Food Tours



“

Having done three tours with Food I Am I can't choose a favourite day. I remember waking up after the first night on the Italian food tour and thinking "it can't get any better than this" and that was a common statement on all the tours! With great accommodation, wonderful company and terrific agritourism. Being treated with wonderful simple local produce to amazing molecular gastronomy, every day offered lasting memories. The tours were all balanced with sedentary and physical activity. Although I went as a single person I thought I was away with my best friends. I would have no hesitation in recommending Food I am and can't wait to do another tour.

- Angela Smith - Italy 2016, Spain 2017

”

“

This was a perfectly curated and carefully considered Northern Italy experience that delighted the taste buds, stimulated the mind and generated huge appreciation for Italian food. We loved the Food I Am tour experience because the tours take you to places less touristy and really expose you to a truly local experience.

We felt very safe and supported with Melina as our guide - she is warm, upbeat and informative all the way through. The small group nature of these tours is appealing too as it keeps things pretty intimate and informal, unlike the hustle and bustle that can come with larger group tours.

We look forward to travelling with Food I Am again!

- Sarah & Rob Wardman - Northern Italy 2023

”



“

Thank you so much for organising such a wonderful holiday. It was very relaxing as everything was organised and taken care of. I just sat back and enjoyed the ride! The group was also a perfect size - intimate yet social, lifelong friendships and amazing experiences were made. Attention to detail was excellent with a vast range of activities to enjoy.

- Jo Stroud

”

“

The Food I Am Northern Italy Tour was absolutely amazing. Melina was the tour guide extraordinaire. Her connection with people and places made for a very interesting insight into local productions and cultures of this beautiful countryside. So many taste sensations. We wined and dined at such a variety of restaurants/trattorias/osterias. Nadia's was our favourite. The Antinori Winery was simply awesome. The vintage sports cars and "driving" the Ferrari simulators was such fun. We indulged in new and unique experiences every day with the best group of fun people. We loved it all. Thank you for organising this wonderful experience!

- Bryan & Sally Short - Northern Italy 2023

”





“

For anyone that wants to experience the real Italy this is the tour for them. Brilliantly organised with personalised attention to detail to maximise the adventure for everyone. Very pleased to have made so many new friends whilst enjoying a daily aperitivo... Or two. Highly recommended for single travellers as well as couples. Will definitely be coming back to do another tour.

- Geoff Crouch

”

“

We have had a wonderful time – THANKS so much. All of our food has been EXCEPTIONAL and choices of accommodation superb. Have really loved seeing the back roads of Italy and staying in the “countryside”. Food I Am has given us beautiful and amazing memories of the tastes, landscapes and people of Italy.

- Gary & Pam Krieg

”



“

Our trip to Vietnam was amazing! Meticulously organised, beautifully executed, with a perfect balance of busy and free time. The whole trip was a delight for the senses - the sights, sounds and oh! The food! Incredible! What better way to relax than to let someone else do all of the organising for you, where your biggest decision is a glass of wine or a cocktail? This was the best holiday I have ever had, I would travel with you guys anywhere, anytime.

- Lisa Harvey

”

“

Xin Chau to you to Tania and welcome home. Firstly, let me say congratulations on such a beautifully run tour. We were just reflecting on it again last night and saying that it was perfect in every way. Accommodation, organisation, food of course, and your easy going way of dealing with everything and everyone made all of it memorable and pleasurable. Thank you so much for making available your tour and all the wonderful things of Vietnam it showed us. We are telling everyone who asks that this is a truly impressive tour. Take care.

- Anne & Philip Goldsmith

”



“

What an amazing adventure Food I Am provided. The tour was so much more than we expected. Everything was thoroughly planned and highly organised but at no time did you feel you were on a tour, it was more like travelling with a group of friends. We saw so much more than we thought we would and got a real sense of the authentic Italian way of life. Tania and Melina’s passion and enthusiasm set the tone from the moment we began our journey and remained throughout the entire adventure. This trip was excellent value for money, however the sense of belonging created amongst the group was something no amount of money could buy.

- Vicki & Anthony

”

“

We would have no hesitation in recommending Food I Am tours because every aspect of the tour – accommodation, careful selection of restaurant and eating venues, fantastic cultural experiences, expert local guides in a variety of fields, organisation and shopping advice was top class. Thank you Tania, you make a wonderful tour guide, a tour leader with a very engaging personality who managed to cater to every individuals needs and make everyone feel welcome and special.

- Carol & Pat Ingram

”

“

Thank you for an amazing trip. I will remember it forever and will definitely return to the beautiful country and people of Vietnam. It was a real holiday – not having to think and plan everything, especially “where and what to eat”, luxury accommodation and service....such a treat!

- Debbie Webb

”

“

This trip has set the bar so high for holidays from here on - travelling with a small group with a well thought out itinerary that provided an excellent mix of unique experiences, structured activities and free time was so relaxing. The accommodation and meals were outstanding and it was so well organised that I never had to think about what to do next. It felt more like travelling with a group of friends than a structured tour and without any of us having to do the hard work.

Thank you - for sharing your passion for food and Vietnam in creating such a wonderful holiday for all of us, and to do it so seamlessly and calmly... Amazing!

- Lee

”



“

We travelled to Vietnam with Food I am and had an amazing, fun filled, action packed agenda which was such a unique experience.

Tania shows great love and attention for all, she knows all the secrets places.

Bring along your sense for adventure & appetite to try new things. The street food was some of the best!

- Kym & Travis

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The tour was amazing. Extremely well organised and it showed off the culinary diversity of the entire country.

The thing I liked about it the most was being guided down alleyways and into buildings that I would have never have entered myself and then discovering wonderful people serving even more wonderful food. I would highly recommend this experience to anyone.

- Tim & Camille Rose

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Everything about the Northern Italy tour was amazing. the food, the back roads we travelled, the restaurants, Melina's local knowledge, our travelling companions, the wonderful accommodation, the once in a life time experiences and our host, Tania. Be prepared for a case of the Italian blues when you arrive home!

- Adelle & Milton

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Thank you Tania, the trip to Vietnam was a wonderful experience. A taste of the unique place Vietnam is and plenty of fun and laughter along the way.

Travelicious in every sense - delicious food, culinary skills to learn, lots of things to do (even bike riding)! Can't wait for you to announce your next adventure that we can share. Cheers.

- Leeann Commins

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If you are single, couple or a group looking for a holiday idea fuelled with delicious food, culture, fun and adventure then a Food I Am culinary tour is for you. Perfectly organised with attention to detail, Tania has perfected her itinerary to cater for a wide genre. After heading on the Northern Italy Tour in 2017 I knew it wouldn't be my last.

I've just returned from the Food I Am Vietnam Tour and I know that won't be my last either!

It really is a great opportunity to be able to immerse yourself into the culture of a Country.

- Jodie Hamilton, Nth Italy 2017, Vietnam 2019

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