

Registration is now open

12 week Culinary Technique Series

Begins Monday, November 6th and runs each subsequent
Monday evening for 12 weeks

(with the exception of Monday, December 25th and Monday, January 1st).

This is an incredible opportunity to take our immersive, hands on chef lead program that will focus on core technique and give you a culinary academy experience in 12 short sessions. It is designed to instill confidence in the kitchen, teach you proper technique for handling knives and ingredient selection, and includes a comprehensive but accelerated overview of a traditional culinary academy but in a fraction of the time and at a fraction of the cost. Enrolled students will have an opportunity to join us for an intimate approach to hands on culinary technique, taught by a certified executive chef, and have access to attend our other classes with discounted pricing.

We only run this program once a year.

Students who wish to receive a fully rounded culinary education can follow directly after with our

10 week Baking Techniques Series.

(Details to be announced this Fall)

Space is VERY limited in these programs so please make sure and register as soon as you are ready so we can make sure and hold a space for you!

Culinary Program Syllabus

- 1 Introduction, safety and sanitation, knife skills
- 2 Stocks, broth and 5 mother sauces, begin veal stock preparation
- 3 Small sauces, specialty sauces
- 4 Soups, stews and chowders
- 5 Salads, dressings, general vegetable cookery
- 6 Starchy vegetables, potatoes, grains and pasta
- 7 Beef, pork and game meats
- 8 Poultry and game birds
- 9 Finfish and shellfish
- 10 French cuisine, western cooking
- 11 Chinese, Asian eastern cooking
- 12 Final Exam (Dinner Preparation)

In addition, you will receive the following with your paid tuition:

- Text Book & all source materials including additional recipes from our chef and any supplemental materials
- Chef's Coat embroidered with your name
- Discounted pricing on all of our other cooking classes during the length of the program equal to 25% off, space permitting.
- All materials are provided including ingredients and equipment

What to expect during your class:

- Class meets promptly at 5pm each monday, with approximately 25-35 minutes of lecture followed by 2-3 hours of hands on instruction in our kitchen
- Weekly reading assignments
- Work on technique, presentation, substitutions and meal planning
- Primarily you will work in groups to achieve the evening's recipe agenda however there will be some individual work as well.
- Bring take-away containers to take home leftover food to share with your family!
- The last class will consist of a dinner prepared by the students that will include some invited guests.
- Upon successful completion of the program you will receive a certificate of completion from Cooking with Class.

Requirements:

- Must be able to comfortably stand for up to 4 hours in a single period
- Willingness to learn and work together in a group
- Must wear closed toed, rubber soled shoes and pants along with your chef's coat to each class. Please, no nails longer than ¼ inch past the natural nail bed. No Perfume or large jewelry. Hair longer than chin length must be securely tied back.
- Attendance of at least 10 of the scheduled classes is required in order to receive your certificate of completion from our school.

Policies:

- Payment in full is required to register for this class before November 6th. We have very limited space available which requires a strict cancellation policy. Payment can be made in one sum or divided in two payments, with the first payment required to secure your space and the second payment due one week prior to the first class date.
- Refunds will not be given for any portion of the class after it begins, under any circumstances. Please make sure you are able to attend before registering. Before the class begins, if you have to cancel or withdraw we reserve the right to determine eligibility for refunds based case by case. If we have someone on the waitlist to take your place we will refund any tuition paid by you less any administrative or materials costs that have already been spent on your behalf. If we are unable to fill your spot we will issue a partial refund of 25% of your currently paid tuition contribution.

2017 Tuition:

\$1750.00 (at least 50% is due now in order to secure your space)

Registration

- Please Fill out all fields and return with your payment -

Name: _____

Contact Phone Number: _____

Email Address: _____

Allergies, dietary issues or medical conditions we should be aware of:

Billing Information:

Address: _____

(If Paying By Credit Card)

Credit Card Number : _____

Exp. Date: _____ CVC Code: _____

I authorize Cooking with Class LLC to charge my credit card in the amount of

- \$1750 on the following date _____
- \$875 on the following dates _____ and _____

If paying by check(s) please make the check payable to Cooking with Class

I have read and understand the tuition agreement and policies outlined in this document and I agree to comply with them.

Please Sign: _____

Dated: _____