



A. Chef's Cooking Studio Home Chef Series

HOME CHEF SERIES COURSES FUNDAMENTAL CULINARY TECHNIQUES – SPRING 2021

BEGINNING WEDNESDAY, APRIL 7, 2021
YOUR CHOICE OF WEDNESDAY OR THURSDAY NIGHTS • 6PM – 8PM

Join our Studio Chefs as they share the most fundamental techniques from their own culinary school experiences! These are the skills that will take your cooking and kitchen time to a new level of speed, taste, and efficiency.

SIGN UP TODAY! For just **\$65** per week for our 8-week Home Chef Series Course or **\$480** if you sign up for the whole series!

OUR FULL HOME CHEF SERIES PACKAGE INCLUDES:

EXTENSIVE, HANDS ON EXPERIENCE

Work alongside our certified chefs as they take you through the techniques and skills you will need as a home chef!

TAKE HOME PACKET OF RECIPES & INFORMATION

You will receive a packet of detailed information from each class as well as various recipes to help strengthen the skills you have acquired from the course.

CUSTOMIZED APRON

Also included exclusively for our Home Chef students, who purchase the entire series, a customized apron with your name embroidered on the front!

WEDNESDAY, APRIL 7TH • THURSDAY, APRIL 8TH

KNIFE SKILLS – WEEK 1

A mindful approach to prepping your foods will save you more time, money and energy than you know! Our Chefs show you the most efficient way to approach foods and we discuss shopping for, and caring for knives. This is our hands down most popular class. Come see why.

WEDNESDAY, APRIL 14TH • THURSDAY, APRIL 15TH

STOCKS & BROTHS – WEEK 2

A great home chef's kitchen starts with the foundation of utilizing every scrap to create flavorful stocks. Stocks are the base of all great sauces. This class shows you all you need to make flawless stocks at home and how to use them in your everyday cooking!

WEDNESDAY, APRIL 21ST • THURSDAY, APRIL 22ND

SAUCES 101 – WEEK 3

Getting an elegant and delicious dinner on the table, without the uses of recipes, develops your understanding how to create delicious sauces.

WEDNESDAY, APRIL 28TH • THURSDAY, APRIL 29TH

SAUTÉING 101 – WEEK 4

How, when, and why, are answered. You become a master of these stove-top cooking techniques. Your recipe-free cooking days are ahead!

WEDNESDAY, MAY 5TH • THURSDAY, MAY 6TH

FRYING – WEEK 5

Tonight we cover the art of deep frying! Our Buttermilk Fried Chicken is amazing, and we will shallow fry crispy crab cakes. We make gravy from scratch, and dine on our Chef's version while you get to take your hard work home to share!

WEDNESDAY, MAY 19TH • THURSDAY, MAY 20TH

BRAISING & ROASTING – WEEK 6

Just in time for the Holidays- we promise this class is going to change the way you approach turkey, chicken and more! Learn the difference, and techniques, for these indispensable skills for both meats and vegetables. We will talk in great detail about Instant Pots and Crock pots too! This is your only Demo & Discuss week of Home Chef Series. Come Hungry!

WEDNESDAY, MAY 26TH • THURSDAY, MAY 27TH

PASTA 101 – WEEK 7

This evening we make a classic pasta dough from scratch, roll into sheets for no-boil lasagna, and cut into fettuccini – we add two more sauces to our HCS collection, a delicious marinara and a creamy alfredo.

WEDNESDAY, JUNE 2ND • THURSDAY, JUNE 3RD

BREAD 101 – WEEK 8

There's nothing like homemade bread! We get you there by teaching the basics of every bread dough including yeast, proofing, when to knead, when to stop and the best techniques and tricks for baking.