



A. Chef's Cooking Studio

Home Chef Series

HOME CHEF SERIES COURSES

FUNDAMENTAL CULINARY TECHNIQUES – WINTER 2024

BEGINNING FRIDAY, JANUARY 26, 2024

ALL CLASSES ARE \$75 AND ON SATURDAYS FROM 12PM – 2PM

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.

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!

FRIDAY, JANUARY 26TH -or- SATURDAY, JANUARY 27TH

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.

SATURDAY, FEBRUARY 3RD

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!

SATURDAY, FEBRUARY 10TH

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.

SATURDAY, FEBRUARY 17TH

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!

SATURDAY, FEBRUARY 24TH

FRYING 101 – WEEK 5

Deep frying can be intimidating but its honestly simple once we know the concept and correct temperatures. It's also far lower in actual fat than you might think! We will do a classic buttermilk fried chicken, and explore shallow frying and blackening! Not Scary. Totally delicious.

SATURDAY, MARCH 2ND

ROASTING & BRAISING – WEEK 6

Roasting and Braising are two of the fundamentals our Chefs are passionate about and honestly make up 90% of their own home-cooking! We learn the difference, get comfortable with higher heat in our ovens, discuss the science of roasting vs. baking and then we move into the low slow land of braising. We talk in detail about Instant Pots vs. Crockpots, the virtues of both and get you ready to try some recipe-free cooking at home! Come hungry, demo and discuss.

SATURDAY, MARCH 9TH

PASTA FROM SCRATCH – 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.

SATURDAY, MARCH 16TH

BAGUETTES 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.

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