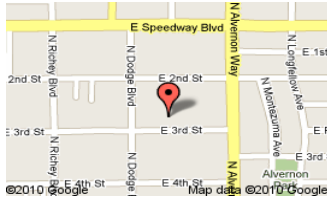


The Practical Chef

****Please call or email Chef Craig to sign up for a class and pricing (520-403-0605 or Craig.practicalchef@gmail.com)**

Where are the classes held?

The classes are held at ST. Mark's Presbyterian Church - 3809 East Third Street Tucson AZ 85716



How much do classes cost and what does the price include?

My classes range between \$65 - \$90 and that includes everything. I provide all ingredients and equipment, copies of the recipes for each student to take home, and after we have finished cooking, we sit down and enjoy the full meal that we prepared. Once a month I offer a Knife Skills Class. This class cost \$50. Class

August Schedule

Wed - 18th **Sumptuous Spa Lunch** **12:00pm - 2:30pm** **Individual class fee \$65.00**

Marinades, Rubs & Sauces - We're trying to cover all the bases. Learn three techniques guaranteed to give your summer cooking some kick. Sesame Shrimp Kebabs

- Spicy Roasted Tomato Soup with Chipotle Cilantro Pesto
- Wine Country Asian Chicken Salad

Wed - 19th **Knife Skills** **6:30pm - 8:30pm** **Individual class fee \$50.00**

Knife Skills - Get comfortable at the cutting board with the chef's most important tool. Hone basic knife skills and practice the fundamental cuts for vegetables--mince, dice and julienne--as well as a few advanced techniques. Get tips for knife sharpening and maintenance at home. While learning knife skills we will be making Spicy Cold Roasted Tomato Soup with Chipotle Cilantro Pesto. Please bring your chef's knife to class. (If you do not have chef's knife, let us know and we can provide one for you). Sharpening service is available during class.

Saturday - 21st **The Five Basic Cooking Techniques** **12:00pm - 2:30pm** **Individual class fee \$75.00**

Learn about Browning Meats, Making Pan Sauces, Cooking Grains, Roasting Root Vegetables, cooking Leafy Greens

- Browning Meats (perfect skillet steak)
- Making Pan Sauces (pork tenderloin with cider gravy)
- Cooking Grains (lemon-herb rice pilaf)
- Roasting Root Vegetables (roasted potatoes and fennel)
- Cooking Leafy Greens (Swiss chard with currants and lemon)

Tues - 31st **Enticing Tapas** **6:30pm - 8:30pm** **Individual class fee \$65.00**

Enticing Tapas - Have fun while cooking an assortment of authentic Spanish snacks. They're wonderful as party appetizers or a light supper.

- Bacon-Wrapped Dates with Chorizo
- Cheese and Olive Empanadillas
- Tiny Spanish Meat Balls in Almond Sauce
- Sizzling Chile Shrimp

The Practical Chef

September Schedule

Wed – 8th Pasta Workshop 6:00pm - 8:30pm Individual class fee \$65.00

Pasta Workshop- Learn how to make fresh pasta dough from scratch and create noodles of all shapes and sizes. You'll also discover how to prepare simple and seasonal sauces to accompany your pasta. Aioli, Alfredo, Bolognese, Primavera.

Wed - 15th Marinades, Rubs & Sauces 6:30pm - 8:30pm Individual class fee \$75.00

Marinades, Rubs & Sauces - We're trying to cover all the bases. Learn three techniques guaranteed to give your cooking some kick.

- Jamaican Jerk Grilled Shrimp with Grilled Pineapple Salsa
- Lime Marinated Chicken Breasts with Ginger Lime Butter
- Red Wine Marinated Flank Steak & Portobello Mushrooms

Saturday – 18th Beginners in the Kitchen 12:00pm – 3:00pm Individual class fee \$65.00

This class is devoted to fundamental cooking skills to encourage you to get cooking! Among many skills we will cover: basic knife work, sautéing, pan roasting and a way with chicken

- Field Greens and Prosciutto with Goat Cheese Crostini
- Cheddar Crusted Chicken
- Rustic Potatoes
- Grilled Asparagus

Wed – 22nd The Five Basic Cooking Techniques 12:00pm – 2:30pm Individual class fee \$75.00

Learn about Browning Meats, Making Pan Sauces, Cooking Grains, Roasting Root Vegetables, cooking Leafy Greens

- Browning Meats (perfect skillet steak)
- Making Pan Sauces (pork tenderloin with cider gravy)
- Cooking Grains (lemon-herb rice pilaf)
- Roasting Root Vegetables (roasted potatoes and fennel)
- Cooking Leafy Greens (Swiss chard with currants and lemon)

Thurs – 23rd Knife Skills 6:30pm - 8:30pm Individual class fee \$50.00

Knife Skills - Get comfortable at the cutting board with the chef's most important tool. Hone basic knife skills and practice the fundamental cuts for vegetables--mince, dice and julienne--as well as a few advanced techniques. Get tips for knife sharpening and maintenance at home. While learning knife skills we will be making Spicy Cold Roasted Tomato Soup with Chipotle Cilantro Pesto. Please bring your chef's knife to class. (If you do not have chef's knife, let us know and we can provide one for you). Sharpening service is available during class.

Wed – 25th The Five Basic Cooking Techniques 12:00pm – 2:30pm Individual class fee \$75.00

Learn about Browning Meats, Making Pan Sauces, Cooking Grains, Roasting Root Vegetables, cooking Leafy Greens

- Browning Meats (perfect skillet steak)
- Making Pan Sauces (pork tenderloin with cider gravy)
- Cooking Grains (lemon-herb rice pilaf)
- Roasting Root Vegetables (roasted potatoes and fennel)
- Cooking Leafy Greens (Swiss chard with currants and lemon)

October Calendar will be online Sept 7th

Class Registration Please register early, classes are on a first come, first service basis. All applications must be accompanied by full payment.

The Practical Chef

You can register by email or phone. craig.practicalchef@gmail.com or 520-403-0605

Please make check payable to: The Practical Chef

Mail payment along with course and contact information to:

The Practical Chef 4550 N Flecha Dr Tucson AZ 85718

Class Cancellation Policy If you cannot attend class, call us at 520-403-0605 at least 48-HOURS BEFORE the class and we will give you credit towards a future class or a refund. If you cancel after the 48-hour time frame or miss a class, NO REFUNDS or CREDIT will be given. If you are unable to attend class, you may send someone in your place. The Practical Chef reserves the right to cancel classes. Class offerings depend on minimum enrollment. In this event, we will notify you and provide a refund or we will give you credit towards a future class. You will have 1 YEAR ONLY to use any credit from a cancelled class.