

Come Cook With Chefs 2b!

Culinary Basics Adult Programs

Adults Classes

Learn new cooking skills, brush up on your cooking techniques, or start at the very beginning with this series of cooking lessons at Chef 2b cooking school for adults:

- **Culinary Basics:** Allows the student to become firmly grounded in the basic techniques that are essential for cookery. These are 4 classes' series: **at 7:30 pm.**
 1. **Knife skills workshop:** Demonstrate the proper and safe handling of knives; including appropriate knife selection for the task. Master proper chef knife techniques for chopping, mincing, slicing, dicing, julienning, and cutting into chiffonade. At the end of class, your chef instructor will prepare a delicious dish utilizing the product of your knife work.
 2. **Sauces structure:** Students will learn the basics of the 5 mother sauces, understanding the why's of every step of the process when making them.
 3. **Basic cooking methods:** Dry Heat and Moist Heat Cooking. Dry heat cooking, such as roasting, broiling, or sautéing. Moist heat cooking, like braising, steaming or poaching.
 4. **Understanding culinary emulsions:** Understanding how emulsions work, to make mayonnaise, vinaigrette, and understand the use of emulsifiers.

Adults Classes

- **Gourmet Cooking Classes:** Only held once a month, on the 2nd Saturday of the month. Enjoy a 3 meal course, all made from scratch. Have a parent's night out, bring a date, bring your friends, or do it by yours self and meet new people, all sharing the love for good food and good wine. (BYOB).
- **Other Adult classes:** Cake decorating classes, Healthy eating, Italian culinary basics

Class Schedule:

Classes are held once a week for 1 ½ hr. duration each. Each week is a different theme: one class baking, one class international cuisine, one class the sciences of cooking, and one class cooking fundamentals.

- **Adults Culinary Basics cooking classes :**

From 7:30 to 9:00 pm ask for details

- **Gourmet Cooking Classes: Chef's Table (ask for details)**

Start your cooking adventure today! Find out how to sign up for classes.
Go to www.chefs2b.com or call 281-359-CHEF (2433) or Email: info@chefs2b.com