

29 Cooks

catering + culinary center

JUNIOR AND SENIOR CHEF

SPRING 2017 COOKING WORKSHOPS

Junior Chef Workshops

29 Dogs



17 year olds \$55 per session –Saturday, March 18

Session 1 - 9 am to 11:30 am

Session 2 – 12 noon to 2:30 pm

Learn to make three different all natural dog treats for your favorite furry friend!
Plus fun iced dog cookie cutouts you will decorate. Decorate your own dog treat Mason Jar!

Rice Bowls \$50

8-17 year olds - Saturday 3/25 - 9 am – 11:30 am

Awesomely naturally gluten free rice bowls are easy to prepare, great for learning perfect cuts with knife skills and delicious to eat. Learn to make three very different rice bowls.

Easter Treats \$60

7-17 year olds- Saturday April 8th

Session 1 – 9 am to 11:30 am *Limited Availability

Session 2 – 12 noon to 2:30 pm

Learn to shape and decorate your own Easter egg shaped cake, chocolate covered peanut butter eggs and easter candy coated Oreos! We have two sessions as this class will sell out due to limited seats.

Burger, Fries and Apple Pie \$55

8-17 year olds - Saturday, April 15 – 9 am – 2 pm

Learn to create and cook your own burger slider creation, homemade French fries with your own seasoning blend and a no roll crumb topped mini apple pie!



Senior Chefs Workshops

Ages 12-17 year olds

Party Perfect Cooking

Love to make food for your friends and family? This series of workshops will teach not just how to cook fabulous food, but how to plan a menu, adjust recipes, cooking techniques for bulk preparation, planning a shopping list and timing on multiple finished items. Experience not required but a solid interest is a must to participate.

Backyard Gatherings \$65 Friday – March 24 – 5-8 pm

Mini summer appetizers, dips and a fun dessert will be the focus.

Sporty and Fun \$65 – Saturday – April 1st 10 am-2 pm

You don't need to love sports to want to prepare a fun buffet for your family and friends who do!
Learn to make soft pretzels, homemade pierogies, 7 layer dip, and fast and fun finger sandwiches.

Holiday \$65- Friday – May 12 – 5-8 pm

Crowd friendly foods that will focus on flavor, presentation and technique.

-All registrations must be done on online, AT WWW.29COOKS.COM/KIDS-IN-THE-KITCHEN --+ no exceptions.

-No cancellations will be taken past 5 days prior to the class.

-Emails are not sent out to remind you the class is happening.

-Please mark your calendar appropriately as any no-shows will result in loss of class fee.

-Girls and Boys with hair past their chin, must wear a hair tie or a hat. No open toed shoes.

-PLEASE LET US KNOW IF THERE ARE ANY ALLERGIES, DIETARY RESTRICTIONS, OR BEHAVIORAL MODIFICATIONS THAT WILL NEED TO BE ADDRESSED. WE WANT TO MAKE SURE WE TAYLOR AS MUCH AS WE CAN TO YOUR CHILD.