

READY TO LEARN A NEW SKILL?

COOKING CLASSES

KNIFE SKILLS

Become faster and more accurate with your knife work and create dishes that cook evenly and look truly professional. You will explore proper hand placement, fundamental cuts, dice, mince, julienne and more. Discover the four knives every chef needs in the kitchen.

EVERYTHING BRUNCH

In this hands on workshop, you will learn how to prepare three courses that feature bold flavors and a wide variety of fresh ingredients. You will learn how to build flavors and create dishes that are sure to satisfy your sweet and savory tooth!

CUSTOMIZED COOKIES

This class is perfect for a group. You will learn the art of rolled sugar cookies and basic techniques to take your regular cookies to a level of excellence. You will learn the consistencies of icing, flooding, and wet on wet techniques. This class is perfect for mom and me, get togethers, and anything in between.