

TERM 1, 2010 (FEBRUARY - MARCH PROG #20)

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NB: ALL DETAILS ARE FINAL AT TIME OF PRINTING BUT ARE SUBJECT TO CHANGE OR CANCELLATION



cooking school programme

CHEF FOR THE NIGHT So they think you can't cook? This class will have you in the kitchen cooking up an amazing 3 course dinner party style menu for your specially invited guest who arrives later in the evening. They will be impressed - we guarantee it! This class also makes a great gift for the person in your life who's cooking skills could do with a little work - give them the confidence to see that anyone can cook well !!	DAY- MONDAY DATE- 15 FEBRUARY TIME- 6.30PM COST- \$150 per couple FORMAT HANDS ON GUEST TIME: 8PM
LEARN TO MAKE AMAZING CAKES The Cooks Larder is reknown for it's cakes and in this hands on class we will share loads our our tips for cooking great cakes at home. We will share our popular tried and tested recipes to getting baking with confidence and success in no time!	DAY- WEDNESDAY DATE- 17 FEBRUARY TIME- 6.30PM COST- \$95 FORMAT HANDS ON
SECRET MENS BUSINESS Our most popular hands on class! Each participant will learn a fabulous 3 course dinner party menu and invite a special guest to join the class later in the evening for a delicious dinner party right here at The Cooks Larder to enjoy their creations. A great night out, suitable for all skill levels. And best of all, we do all the washing up!	DATE 1 MONDAY 22 FEB DATE 2 TUESDAY 23 FEB CHEF TIME- 6.30PM GUEST TIME- 8.15PM COST- \$150 per couple FORMAT HANDS ON
ESSENTIAL METHODS - CLASS 1 & CLASS 2 Learning to cook properly is not a luxury - it is an essential life skill & an investment in your health and well being. Increasing your skills also increases your enjoyment and can turn a daily chore into a daily pleasure. These intensive but fun classes are perfect for those starting out in the kitchen or for those looking to take their cooking to the next level - our numbers are limited so each class is personalised to meet your specific skill level. Choose single classes or 15% discount when you book 3 or more classes. CLASS 1: GRILLING & FRYING: everything you need for perfect fish, meat and poultry CLASS 2: POACHING/CONFIT: everything you need to know about moist/submersion methods COMING UP TERM 2: CLASS 3: BRAISING; CLASS 4: ROASTING COMING UP TERM 3: CLASS 5: BAKING; CLASS 6: SAUCES	DAY- MONDAY DATE- 1 MARCH TIME- 6.30PM COST- \$150 FORMAT HANDS ON DAY- MONDAY DATE- 8 MARCH TIME- 6.30PM COST- \$150 FORMAT HANDS ON
CLASSIC BAKING - CLASS 1: SCONES [DAYTIME CLASS] Nothing beats a great old fashioned scone - especially an extremely well made scone! We will show you in this daytime hands on class how to make amazing scones every time. We will cover traditional sweet scones and savoury scones. After class indulge in your creations with our home made jams and relishes and a cup of tea!!	DAY- WEDNESDAY DATE- 17 MARCH TIME- 10.30AM COST- \$55 FORMAT HANDS ON
FISH MADE SIMPLE In this all fish class we will teach everything you need to know about selecting, preparing and cooking different types of fish. We'll be sharing lots of fantastic recipes from the simple and quick mid week meals to great entertaining dishes.	DAY- MONDAY DATE- 15 MARCH TIME- 6.30PM COST- \$95 FORMAT AROUND OUR KITCHEN TABLE
SEASONAL MARKET KITCHEN CLASS - ITALIAN STYLE [AUTUMN]. In this class we will gather the best produce the season has to offer and teach everything you need to know about selecting, preparing and cooking with fabulous Italian recipes - after all nobody uses seasonal produce in their cooking better than the Italians! We will source some familiar ingredients along with some of the more unusual produce for some inspiring new dishes. You will also have the opportunity to put your class into action by joining Dugal on his regular run at the Flemington Markets on the following Wednesday at 6am. Put your comfy shoes on and watch out for the speedy forklifts!	DAY- MONDAY DATE- 22 MARCH TIME- 6.30PM COST- \$85 FORMAT AROUND OUR KITCHEN TABLE
CLASSIC BAKING - CLASS 2: PASTRY If making great pastry is mystery for you this class will solve everything. Dugal will share his favourite sweet and savoury pastry recipes with you in this hands on class. You will get to take home your pastry doughs along with some tart shells made in class. After class we will sample lots of different delicious sweet & savoury pastries.	DAY- WEDNESDAY DATE- 24 MARCH TIME- 10.30aM COST- \$65 FORMAT HANDS ON
MEDITERRANEAN ENTERTAINING Escape to the Mediterranean with your friends with our fantastic flavoursome recipes. Simple and stylish entertaining with recipes your friends will be asking for again and again and dishes you'll enjoy creating.	DAY- MONDAY DATE- 29 MARCH TIME- 6.30PM COST- \$85 FORMAT AROUND OUR KITCHEN TABLE

coming up....

March School Holiday Classes for kids - teaching kids to cook good food for themselves

Essential Techniques Masterclasses 3 & 4 - Learn to Cook with Success!

Chilli Class - It's not all about the heat! Learn all about this culinary favourite & meet some of the more unusual chillis

Too Tired To Cook - Great meal ideas when you really dont feel like cooking

New ways with Poultry & New Ways with Pork

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cooking school registration

CLASS:			
DATE:			
PARTICIPANT INFORMATION -			
NAME:			AGE IF CHILD:
EMAIL:			
TELEPHONE:			
MOBILE:			
ADDRESS:		SUBURB:	POSTCODE:
ARE YOU BOOKING ON SOMEONE ELSE'S BEHALF?		YOUR NAME:	PHONE:
WOULD YOU LIKE TO RECEIVE OUR QUARTERLY EMAIL NEWSLETTERS & PROGRAMME UPDATES?			YES <input type="checkbox"/> NO <input type="checkbox"/>
HAVE YOU BEEN TO A CLASS AT THE COOKS LARDER BEFORE?			YES <input type="checkbox"/> NO <input type="checkbox"/>
PAYMENT INFORMATION -			
CLASS FEE:	METHOD OF PAYMENT-	CASH: \$	CREDIT: \$ GIFT CERTIFICATE: \$
TOTAL PAID:			
TELEPHONE BOOKINGS -	TYPE OF CARD:	NAME ON CARD:	
CARD NUMBER:	EXPIRY DATE:	TOTAL PAID:	
PARTICIPANT PROFILE -			
HOW OFTEN DO YOU COOK?	NEVER <input type="checkbox"/>	EVERY SO OFTEN <input type="checkbox"/>	REGULARLY <input type="checkbox"/>
WHAT SORT OF COOK ARE YOU?	CONFIDENT <input type="checkbox"/>	ADVENTUROUS <input type="checkbox"/>	LEARNING <input type="checkbox"/>
ARE THERE ANY PARTICULAR TYPE OF CLASSES YOU WOULD LIKE TO SEE ON OUR PROGRAM?			
BOOKING TERMS/CONDITIONS -			
* ALL CLASS FEE INCLUDES RECIPES/NOTES, ONE GLASS OF WINE, PRE-CLASS NIBBLES (WHERE EVER APPROPRIATE) & GENEROUS SAMPLES OF THE CLASS MENU			
* YOUR PLACE IN A CLASS IS NOT CONFIRMED UNTIL WE HAVE RECEIVED FULL PAYMENT AND YOUR SIGNED REGISTRATION FORM			
* NO REFUNDS OR TRANSFERS CAN BE GIVEN, BUT YOU ARE MORE THAN WELCOME TO SEND SOMEONE IN YOUR PLACE			
* THERE ARE NO WAITING LISTS FOR CHILDREN'S COOKING CLASSES			
* WE CANNOT ACCOMMODATE ANY PERSONAL FOOD PREFERENCES OR ALLERGIES IN COOKING SCHOOL MENUS. IT IS YOUR RESPONSIBILITY TO DISCUSS ANY CONCERNS BEFORE THE CLASS - PARTICULARLY WHEN BOOKING FOR A CHILD			
* THOSE ATTENDING HANDS-ON CLASSES MUST WEAR CLOSED IN AND NON- SLIP SOLED SHOES			
* PLEASE BE SURE TO NOTE THE DATE & TIME OF YOUR CLASS AS WE DO NOT GIVE PERSONAL REMINDERS			
* IF YOUR CHILD HAS ANY SPECIAL NEEDS OR BEHAVIOURAL ISSUES PLEASE INFORM US BEFORE A CLASS SO WE CAN MEET THEIR PARTICULAR REQUIREMENTS WHERE EVER POSSIBLE. THIS MAKES FOR A SAFER AND MORE ENJOYABLE CLASS FOR EVERYONE!			
* DETAILS AT THE TIME OF PRINTING ARE CORRECT BUT ARE SUBJECT TO CHANGE AND OR CANCELLATION			
* THERE ARE 3 CLASS FORMATS: HANDS ON, DEMONSTRATION, OR KITCHEN TABLE. HANDS ON CLASSES ARE SMALLER (6-8) AND YOU ARE IN THE KITCHEN ACTUALLY COOKING. DEMONSTRATION CLASSES ARE SET UP IN SMALL LECTURE STYLE (MAX. 24). KITCHEN TABLE CLASSES HAVE YOU SEATED AT THE KITCHEN COMFORTABLY ON A LONG TABLE FOR MAXIMUM PARTICIPATION AND COMFORT (MAX. 15).			
DATE:	NAME:	SIGNED:	