

Fine Dining Solutions

"The Epicurean Solution to DC Metro Chef Services"

Cooking Classes

Always wanted to learn to make a soufflé? You would really like to know how to make the gnocchi you recently enjoyed at the Inn at Little Washington? Want to make your next dinner party less formal and more "informative" by having the chef, wine specialist and guests prepare the dinner and match the wine? Discover your cuisine range, aspire to your quick preparation goals and unfold a road map to your individual taste preferences. Private cooking classes can be anything you want them to be - learning in the privacy of your own home. Every cooking class includes extensive personalized menu development, recipes for every dish prepared, shopping and purchasing information, a list of 'kitchen vocab', a 'plan of action' list and recent related popular culture/academic articles related to your private cooking class.

Our **private cooking classes come in a variety of options** to meet any special event need and are described in detail below: *Private Cooking Class Lessons (One-on-One); Dinner Party Cooking Class (Buffet Dinner); Dinner Party Cooking Class (Course-Based Dinner Served by Wait Staff); Group Demonstration Cooking Classes and Participation Cooking Classes.*

One-on-One Private Cooking Class Lessons

Join Chef Shanna in the kitchen (or just watch) as she prepares and discusses the basic and professional techniques of your personally designed 3-Course menu.

2 Hour Class: \$180 + Groceries

Set of 3 Classes/2 Hours Each: \$500 + Groceries

Dinner Party Cooking Classes

Chef Shanna discusses and demonstrates your personally-designed 3-Course menu with wait staff to set up a full buffet service or administer sit-down services after the class. Guests can also join in the cooking as much or as little as they like.

- Cooking Class followed by Buffet Service: 2-6 Guests - 2 Hour Class: \$500 + Groceries; 7-12 Guests - 2 Hour Class: \$600 + Groceries; 13-20 Guests - 2 Hour Class: \$700 + Groceries
- Cooking Class followed by Sit-Down Service: 2-6 Guests - 2 Hour Class: \$670 + Groceries; Includes 1 Waiter; 7-12 Guests - 2 Hour Class: \$875 + Groceries; Includes 1-2 Waiter(s); 13-20 Guests - 2 Hour Class: \$1075 + Groceries; Includes 2-3 Wait Staff

Group Demonstration Cooking Classes

Chef Shanna discusses and demonstrates your personally-designed 3-Course menu and provides just a taste (1/2 portion) to your guests.

2-6 Guests - 2 Hour Class: \$325 + Groceries

7-12 Guests - 2 Hour Class: \$475 + Groceries; Includes 1 Waiter

13-20 Guests - 2 Hour Class: \$625 + Groceries; Includes 1-2 Waiter(s)

Participation Cooking Classes

It's all you! After Chef Shanna discusses the recipes and demonstrates a few key points, you'll take the reins of the class and cook the entire 3-Course menu by yourselves! Our chef will engage with each group, showing tricks of the trade, helping mold their knife skills and discussing ingredients knowledge as class participants prepare a restaurant-style menu!

Depending on the size of the class, structurally the class can be: **Option 1:** Divide up the recipes, preparing 1 recipe per group, then join together at the end of the class to enjoy each group's dish together. **Option 2:** Divide up the class into groups, where each group prepares the entire menu themselves, and then re-group at the end of the class to serve the different versions together. *2-6 Guests - 3 Hour Class: \$400 + Groceries; 7-12 Guests - 3 Hour Class: \$500 + Groceries; 13-20 Guests - 3 Hour Class: \$600 + Groceries*

You also welcome to personalize your private cooking class event even more by adding one or more of these special services: Add additional courses to your class; Add passed hors d'oeuvres for guests to enjoy during the class; Add a waiter to help guests be more comfortable; Add a wine specialist to visit with guests or present a more formalized demonstration during the class; Add a field trip to your local market to begin the class and discuss product selection.

Call (703) 869-1242 or [email](mailto:info@finediningsolutions.com) Fine Dining Solutions today to design your perfect cooking class event!

EMAIL: info@finediningsolutions.com ▪ **PHONE:** 703.869.1242

WEBSITE: www.finediningsolutions.com ▪ **BLOG:** www.finediningsolutions.blogspot.com

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