

Food Art Cooking Classes

Essential Methods

Starting at 35\$

(All About Soup)
(5 French Mother Sauces)
(Sauté, Flambé & Pan frying)
(Art of Stir Fry)
(Roasting & Braising)
(Stove Top Grilling)

Classical Cuisine Cooking Classes

Starting at 35\$

Favorite International Breakfast Dishes
American USA & Continental Cuisine
Italian Cuisine & Pasta-bilities Class
French Cuisine & Pastries Class
German Cuisine & Sauerbraten, Spaetzle
Spanish Cuisine & Tamales Workshop
Tex/Mex Cuisine & Mole Workshop
Holiday Cooking, Turkey with all the trimmings

Garde Manger Classes

Starting at 35\$

Basic Knife Skills, The Mechanics
Advanced Knife Skills, Specialty Cuts
Party Hors d oeuvres/ Canapés 1,2 & 3
Fantastic Salads, Composed and leaf greens
Classical Salad Dressings
Sliced Fruit Displays & Easy Melon Centerpieces
Masterpiece in Cheese & The Deli Art Buffet
Easy Plate and Platter Garnishes
Easy Flower Carving for everyone
Simply Elegant Flower Carving
Advanced Flower Carving
Melon Carving Methods 1, 2 & 3
Pates, Terrines, Galantines
You too can make Sushi

(Cooking the day before)

Starting at 45\$

Meat Cutting and How to Filet Trout,
Advanced Meat, Fowl & Seafood Cutting
Easy as Pie – Piece of Cake – Just deserts

Team Building Experience

Starting at 45\$ per student

All Team Building Menus are specifically designed to enhance a Teamwork venue.
Contact our Resident Chef Gargone

Professional Cooks & Chefs

Starting at 45\$ per student

Would you like to be the star in the kitchen.
Create fantastic garnished plates, platters and edible showpieces that are time and cost effective.

How about the best Demi-glace in 30 minutes

Fantastic Minestrone in 20 minutes...

Have you ever baked a roux or...

Young Adults Classes

Starting at 35\$ per student

Is your child a Food Network fanatic?

If you can get 6 children together for a private Hands on class our Chef will give them a cooking experience they will never forget.

Ages 8 and up please.

Contact our Resident Chef John Gargone

Bring the Family Classes

Starting at 45\$ per student

Child under age 7- 25\$

They say the Family the eats together stays together. What an enriching experience it is to cook with the family. Prepare an entire 3-course meal together. Do not worry Chef John is very patient and articulate and good with children. He will guide your family through the food prep process.

Contact Chef John at 760-775-6529 e-mail teacherfood@yahoo.com www.foodgarnishing.com