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Cooking Classes



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For The Passionate Foodie

Bring your ambition to life...



Cooking Classes

Release your inner Chef.

Welcome to cooking classes for “The Passionate Foodie” where you can take part in Hands On classes or Demonstration classes.

The classes cover many cuisines from around the world and different styles of cookery. Ranging from learning the fundamentals of cookery & knife handling skills, to learning how to cater for a 3 to 5 course fine dining dinner party in your own home for friends & family.

I am always open to suggestions for any new classes. So, feel free to let me know your thoughts.

We also offer **GIFT VOUCHERS** for the Passionate Foodies in your life. Available for any class (and can be upgraded or transferred to the class of their choice.)

What do you have to bring.

...Just yourself. You will be supplied with an apron and all cooking equipment and ingredients required.

You will not be required to wash any dishes after the class. Instead, sit and enjoy eating the dishes that we cook together in the class.

Each person will receive recipe cards for all dishes cooked in any class, to take home with them.

Duration of classes will vary from 2.5 hours to 4 hours (depending on the class structure). See the individual class description for the actual class duration.



Class Styles:

Choose Your Level of Involvement



HANDS ON CLASSES

Get your hands dirty! What the Chef Cooks... you cook.

These classes are for a maximum of 10 people, with a minimum of 7 people. Each person attending will be given a booklet with all the recipes of the dishes demonstrated in the class.

Private Hands on classes in your own home are also available. Your chef comes to your home to demonstrate a menu of your choice* or ours. Cost \$200 per hour (minimum 1½ hrs). All ingredients are included*.

Call Adam Bishop to discuss this option further.

DEMONSTRATION CLASSES

Sit back & enjoy learning the tricks of the trade.

These classes are hands off. However at times, students will be able to participate in some of the recipes during the class (if you like). These classes are for a maximum of 15 people, with a minimum of 7 people. Each person attending will be given a recipe booklet of all the dishes demonstrated in the class. You will be able to taste all the dishes cooked in the class.

Some classes are a mixture of **Hands On & Demonstration**, these are the same as the Hands On class. However, the chef will demonstrate (only) a dish or 2 from the menu on the day/night of the class.

CORPORATE BOOKINGS & TEAM BUILDING EXERCISES

What a great way to build a team's strength and comradery.

Up to 10 people for hands-on classes. Or 15 people in a demo class. Each person attending will be given a recipe booklet of all the dishes demonstrated in the class.

With ANY class - If you bring 3 or more people with you to any class, you pay only 50% of the class cost. If you fill a class (you & 9 others), you will receive a \$100 gift voucher to use for another class within 12 months of its issue. You will also receive a "Passionate Foodie" gift pack valued at \$60.



Description Of Classes



IT'S WOK TIME!!! (Demonstration & Hands on)

Learn how versatile the wok is – Perfect for quick & easy dishes such as: Chilli & Szechwan pepper squid with spring onions – Sambal prawns with a cucumber, coriander & lime salad – Quick chicken & basil fried rice – A wiz bang Thai chicken stir fry, and much more.... Lots to eat, so bring your appetite!!

FRESH PASTA & SAUCES (Hands on)

Nothing is more enjoyable than freshly made pasta. Learn how to make pasta dishes and your own ravioli, tortellini & linguini. We then couple our fresh pasta with fresh sauces such as: Pumpkin filled ravioli with a pine nut and sage & butter sauce – Linguini with a chorizo, tomato, basil, lemon and roasted garlic oil – Chicken & mortadella filled tortellini with a light mushroom and rosemary cream sauce..... Be sure not to eat dinner before this class, as there will be plenty of delicious pasta to enjoy.



QUICK AND EASY (Demonstration & Hands on)

This class is designed for the passionate foodie who has a busy life style where quick, healthy and delicious meals are a necessity. Funky Pasta dishes, risotto, salads, one pan wonder dishes and desserts.

ONE PAN WONDERS!! (Demonstration)

If you are time poor, but still want to enjoy your own cooking, then this class is for you... Learn tasty dishes that require minimal preparation time and only 1 pan!!! – Warm balsamic glazed chicken salad – Tasty stir fries – Light pasta dishes and more.....



CHOCOLATE MASTERCLASS (Demonstration & Hands on)

Chocoholic or sweet tooth? This is the class for you!
Indulge all your senses with South Australia's leading chocolatiers (Sarah Neill and Megan Vincent) from *Bracegirdle's House of Fine Chocolate*, as they invite you to a night of chocolate heaven. Learn the differences between compound and couverture chocolate, chocolate origin and production, the art of tempering, and how to create your own chocolate tasting plate for your next dinner party. Sit back and sip on a Bracegirdle's hot chocolate and let your taste buds do the talking. Leave as a true connoisseur that will impress all your friends and family.



IF YOU WOULD LIKE TO DESIGN AND PUT TOGETHER YOUR OWN CLASS ON ANY AVAILABLE DAY/NIGHT – PLEASE CONTACT ADAM TO ARRANGE.



Description Of Classes



CANAPÉS (Demonstration & Hands on)

Learn how to host your own cocktail party in your home, by wowing your guests with fine dining canapés. You will learn how to prepare and present canapés such as: Smoked salmon on a savory pancake with dill cream cheese and black caviar; Chicken roulade with a green pea and spec filling; Seared lamb cutlets with rosemary, thyme, lemon, olive oil, garlic and cracked black pepper; and cucumber canapé with green pea omelette, mint and sesame oil, for an interesting vegetarian option. At the end of the class we will present all the canapé options (as you would in your own home) and then enjoy a tasting of all the canapés. You will be given recipes of all the canapé options at the class to take home with you.



BBQ WHIZ (Demonstration & Hands on)

By huge demand, I have structured a class that will show you how to present an amazing BBQ selection, inline with seasonal weather. Lamb, seafood, chicken and vegetarian options are on the menu. Along with some amazing salad options and home made condiments such as red onion and thyme jam.

SEAFOOD SENSATIONS (Demonstration & Hands on)

Learn the basics of fish & shellfish preparation. We then whip up an authentic seafood paella in a paella pan; Marinades for fresh fish fillets, and learn correct techniques for BBQ'ing seafood, fish stock, and the freshest pasta marinara you have tasted. And just quietly, don't bother eating dinner before this class, as we will sit around near the end of the class for a seafood banquet!!!



THAI INFUSIONS (Demonstration & Hands on)

Thai flavours are amazingly fresh and intense, great on warm or cool days/nights. Learn about Thai flavours and how to best use and combine them in dishes such as Thai Marinated Fish, Lamb or Pork, Thai Curries, Salads, Perfectly Steamed & Perfumed Rice, Intense Thai Dressings and more.



COOKING CLASSES ARE GREAT FOR: CORPORATE TEAM BUILDING EXERCISES - HENS DAYS/BUCKS DAYS (LEADING UP TO THE BIG NIGHT!!) – COUPLES: FATHER & SON, MOTHER & DAUGHTER OR HUSBAND & WIFE NIGHTS OR, SIMPLY, SOCIAL OUTINGS WITH FRIENDS.

SO... COME ALONG AND BRING YOUR INNER CHEF TO LIFE!!!



Dates, Times & Costs:

February – June 2011



FEBRUARY 2011 CLASSES

Tues 15th Feb	BBQ WHIZ	Demo & Hands on	6pm till 9:30pm	Cost \$99.00 per person
Thurs 24th Feb	ONE PAN WONDERS	Demo	6pm till 9:30pm	Cost \$99.00 per person

MARCH 2011 CLASSES

Tue 1st Mar	BBQ WHIZ	Demo & Hands on	6pm till 9:30pm	Cost \$99.00 per person
Wed 2nd Mar	ONE PAN WONDERS	Demonstration	6pm till 9:30pm	Cost \$99.00 per person
Tues 8th Mar	QUICK & EASY THAI	Demonstration	6pm till 9:30pm	Cost \$99.00 per person
Wed 9th Mar	SPANISH TAPAS	Demonstration	6pm till 9:30pm	Cost \$99.00 Per person
Tues 15th Mar	SEAFOOD SENSATIONS	Demo & Hands on	6pm till 9:30pm	Cost \$115.00 per person
Wed 16th Mar	QUICK & EASY THAI	Demonstration	6pm till 9:30pm	Cost \$99.00 per person
Thurs 17th Mar	FRESH PASTA & SAUCES	Demo & Hands on	6pm till 9:30pm	Cost \$99.00 per person
Tues 22nd Mar	IT'S WOK TIME	Demonstration	6pm till 9:30pm	Cost \$99.00 per person
Wed 23rd Mar	BBQ WHIZ	Demo & Hands on	6pm till 9:30pm	Cost \$99.00 per person
Tues 29th Mar	FRESH PASTA & SAUCES	Hands on	6pm till 9:30pm	Cost \$99.00 per person
Wed 30th Mar	SEAFOOD SENSATIONS	Demo & Hands on	6pm till 9:30pm	Cost \$115.00 per person

APRIL 2011 CLASSES

Tues 5th Apr	QUICK & EASY THAI	Demonstration	6pm till 9:30pm	Cost \$99.00 per person
Wed 6th Apr	SPANISH TAPAS	Demonstration	6pm till 9:30pm	Cost \$99.00 per person
Thurs 7th Apr	PERFECTLY BRAISED	Demo & Hands on	6pm till 9:30pm	Cost \$99.00 per person
Tues 12th Apr	BBQ WHIZ	Demo & Hands on	6pm till 9:30pm	Cost \$99.00 per person
Wed 13th Apr	SEAFOOD SENSATIONS	Demo & Hands on	6pm till 9:30pm	Cost \$115.00 per person
Tues 19th Apr	ONE PAN WONDERS	Demonstration	6pm till 9:30pm	Cost \$99.00 per person
Wed 20th Apr	CANAPÉS	Demo & Hands On	6pm till 9:30pm	Cost \$99.00 per person

Contact: adam@thepassionatefoodie.com.au

www.thepassionatefoodie.com.au



Dates, Times & Costs:

February – June 2011



MAY 2011 CLASSES

Tues 3 rd May	THAI CURRIES	Demonstration	6pm till 9:30pm	Cost \$99.00 per person
Wed 4 th May	ONE PAN WONDERS	Demonstration	6pm till 9:30pm	Cost \$99.00 per person
Tues 10 th May	FRESH PASTA & SAUCES	Hands on	6pm till 9:30pm	Cost \$99.00 per person
Wed 11 th May	BBQ WHIZ	Demo & Hands on	6pm till 9:30pm	Cost \$99.00 per person
Tues 24 th May	PERFECTLY BRAISED	Demo & Hands on	6pm till 9:30pm	Cost \$99.00 per person
Wed 25 th May	SPANISH TAPAS	Demonstration	6pm till 9:30pm	Cost \$99.00 per person
Thurs 26 th May	THAI CURRIES	Demonstration	6pm till 9:30pm	Cost \$99.00 per person
Fri 27 th May	CANAPÉS	Demo & Hands On	6pm till 9:30pm	Cost \$99.00 per person
Tues 31 st May	WINTER SEAFOOD SENSATION	Demonstration	6pm till 9:30pm	Cost \$115.00 per person

JUNE 2011 CLASSES

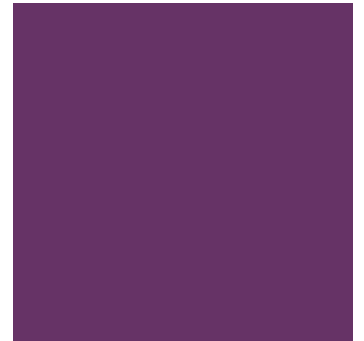
Wed 1 st June	PERFECTLY BRAISED	Demo & Hands on	6pm till 9:30pm	Cost \$99.00 per person
Thurs 2 nd June	FRESH PASTA & SAUCES	Demo & Hands on	6pm till 9:30pm	Cost \$99.00 per person
Fri 3 rd June	CURRIES, RISOTTO & PASTA	Demo & Hands on	6pm till 9:30pm	Cost \$99.00 per person
Tues 7 th June	IT'S WOK TIME	Demonstration	6pm till 9:30pm	Cost \$99.00 per person
Wed 8 th June	CANAPÉS	Demo & Hands On	6pm till 9:30pm	Cost \$99.00 per person
Thurs 9 th June	WINTER SEAFOOD SENSATION	Demonstration	6pm till 9:30pm	Cost \$115.00 per person
Tues 14 th June	PERFECTLY BRAISED	Demo & Hands on	6pm till 9:30pm	Cost \$99.00 per person
Wed 15 th June	PERFECTLY BRAISED	Demo & Hands on	6pm till 9:30pm	Cost \$99.00 per person
Thurs 16 th June	SOUPS, RISOTTO & PASTA	Demo & Hands on	6pm till 9:30pm	Cost \$99.00 per person
Tues 21 st June	QUICK & EASY DINNERS	Demonstration	6pm till 9:30pm	Cost \$99.00 per person
Wed 22 nd June	CURRIES, RISOTTO & PASTA	Demo & Hands on	6pm till 9:30pm	Cost \$99.00 per person
Thurs 23 rd June	ONE PAN WONDERS	Demonstration	6pm till 9:30pm	Cost \$99.00 per person
Fri 24 th June	PERFECTLY BRAISED	Demo & Hands on	6pm till 9:30pm	Cost \$99.00 per person
Tues 28 th June	WINTER SEAFOOD SENSATION	Demonstration	6pm till 9:30pm	Cost \$115.00 per person

JOIN OUR FACEBOOK PAGE TO GET FIRST RELEASE CLASS TIMES

<http://www.facebook.com/pages/The-Passionate-Foodie/137872722258>

Contact: adam@thepassionatefoodie.com.au

www.thepassionatefoodie.com.au



+ Terms & Conditions

All classes are to have a minimum 7 people, events will be cancelled/ rescheduled if the numbers are not reached and you will be advised by phone or email.

Classes are for people 14 years & above only.

No alcohol will be consumed during the class. However, when a wine matching/tasting has been incorporated into a class, you will be able to taste (only) some wines at the end of the class, with the dishes we cook. *(18yrs+ Only)*

ALL PEOPLE MUST WEAR ENCLOSED SHOES TO ANY CLASS AND LONG HAIR MUST BE TIED BACK, AS THE CLASSES ARE HELD IN A WORKING KITCHEN.

PAYMENT:

Can be made via EFT – BSB: 065102 ACC NUMBER: 10258333 ACC NAME: “The Passionate Foodie”. Please include your name as reference on the transaction & advise of any EFT transactions via phone or email with your name, contact details, course & date. Same if you pay with cheque or a money order. Full payment is required upon registration. *Spaces cannot be reserved without payment.* Classes work on a “first come, first served” basis – if the class is full when you make payment you will be contacted with the option of changing the course or a refund.

All prices include GST.

Upon payment being accepted, you are automatically enrolled. Please mark your diary as no confirmation is sent, only a receipt of payment. Registrations/bookings can be made by post - 54 John Street, Ascot Park SA 5043, by phone/fax 0882766456, Mobile: 0402344215, Or, by email: adam@thepassionatefoodie.com.au.

No refunds or transfers will be given for classes not attended. Please send someone to take your place if you are unable to make the class, last minute.

CANCELLATIONS:

If you cancel 1 month from class date you can either: receive a full refund or transfer to a friend for the same date or book another date for yourself. Cancellations 1 to 4 weeks prior to the class date you can either: transfer to a friend for the same date or transfer to another date for yourself for a \$25 transfer fee. Or, you can receive a refund, less a \$35 cancellation fee. Cancellations less than one week prior to class date - no refund. But if there is a waitlist and we can sell your spot, we will refund your payment less an admin fee of \$35.



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Create &
Enjoy



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Venue:

598 Henley Beach Road
Fulham SA 5024

**Climate Controlled*

Contact:

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