

Titusville Fine Arts Initiative **COOKING CLASS**

Instructor: Chef Kel

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Target audience: Ages 8 – 13 years old

Pre-requisite: culinary curiosity, an eagerness to learn, and a smile

Textbook: none

Supplies Required: none

Rules of Thumb: wash your hands, tie your hair back, stay home if sick

Tuition: Register and pay at www.floridakelskitchen.com

Class options: Full Semester (14 classes) - \$252

5 Classes - \$100

Single Class - \$22

(Parent/guardian must stay and participate. There is no additional charge)

Materials Fee: variable with plan selected

Fall Semester Dates: Aug 13, Aug 20, Aug 27, Sep 3, Sep 10, Sep 24, Oct 1,
Oct 8, Oct 22, Oct 29, Nov 5, Nov 12, Dec 3, Dec 10

Tentative class topics listed below

Class Time: Tuesdays 2:30 pm - 4:00 pm

Description: The course of instruction lays a foundation of basic cooking skills. Principles of time management, food safety, and kitchen economy are taught. Registration and payment are online at www.floridakelskitchen.com . Class size is limited to 8 students.

Special additional class sessions may be scheduled to showcase cooking skills at the end of semester recitals and other social events at TFAI. Field trip to culinary school may be scheduled.

Please contact Chef Kel with any questions regarding the age of your child and the skills required to participate.

Registration and payment are online at

www.floridakelskitchen.com.

Please contact Chef Kel with any questions

CLASS TOPICS MAY CHANGE, but here is an idea of what we will be making:

Aug 13: Pierogi	Oct 8: Sandwich Cookies
Aug 20: Berry Shortcake	Oct 22: Turkey Meatballs in Velouté
Aug 27: Tomato Soup & Cheese Straws	Oct 29: Pumpkin Tartlets
Sep 3: Apple Strudel Bites	Nov 5: Piadina (flatbread)
Sep 10: Onigiri	Nov 12: Lemon Ricotta Pancakes
Sep 24: French Crêpes	Dec 3: Shoyu Ramen
Oct 1: Corn Chowder	Dec 10: Chocolate Dipped Shortbread