

Professional Cooking 101

W2: June 17-June 21

W3: June 24-June 28

9:00 a.m.-3:30 p.m. Entering grades 6-9

Learn how to cook like an experienced chef by spending the week with our two professional chefs, Chef Paul Worley and Chef Chris Kinney. Together, they have over 55 years of professional restaurant and cooking experience. Learn basic cooking techniques, food production, food safety, and sanitation. Plus, learn to use a kitchen knife safely, how to properly cut fruits and vegetables, and make fresh dough and pasta. We'll show you the professional tricks of the trade then let you practice! \$420

Instructors: Chef Paul Worley &
Chef Chris Kinney