

Professional Cooking 101 Cost: \$420

Week 2: June 15-June 19

Week 6: July 6-July 10

Entering Grades: 6 7 8 9

9:00 a.m.-3:30 p.m. Instructors: Chef Paul Worley & Chef Chris Kinney

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!