Knife Handling Skills:
Learn how to safely and properly use different knives for kitchen applications. Master techniques for mincing, dicing, chopping and julienne style cuts. Also learn about proper storage, transport and cleaning of the knives.

Affordable Healthy Breakfast:
We’ve heard it said that breakfast is the most important meal of the day, but what we eat for that meal is even more important! Let us teach you how to make eating healthy taste good. Start your day off with a breakfast you’ll love.

Back-of-House Training:
Ever wonder what goes on behind the closed doors of your favorite restaurant? This class will give a basic overview of all the inner workings happening before your meal is served. We will explore from the refrigerator to the plate, how food is prepared and the teamwork that helps the process run smoothly.

Homemade Bread:
Who loves warm, fresh bread straight out of the oven? Join us for this highly anticipated event as we create the perfect loaf of homemade bread that is sure to taste as great as it smells.