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|  |  | Cooking ClassesBy Chef Jeff Fritz  |

# Cooking Class Proposal

**Number of attendees:** 4-8

**Pricing:** $300-$600 (This includes all food costs, supplies, and instructor)

**Time:** 2 Hours class

**Class Option #1**

**Menu/Learning Objectives**:

 **Menu**:

Grilled Strip Steak / Italian Sausage (Liberty Delight Farms Meats)

Fresh Pasta

 Smokey Tomato Sauce

**Objectives**:

* Each student will receive a demonstration on how to safely start and cook with an open fire grill.
* Each student will take part in learning to make fresh pasta two ways. The first is the classical Italian method by hand, the next is a modern version for home use.
* Each student will learn the basics of a classical tomato sauce cooked over open fire.
* Each student will learn types of meat seasoning and how some enhance flavors while others change them. Additionally, they will learn proper grilling techniques to cook a perfect steak using open fire style cooking.
* All the students will enjoy the meal that they created and take home any leftovers.