

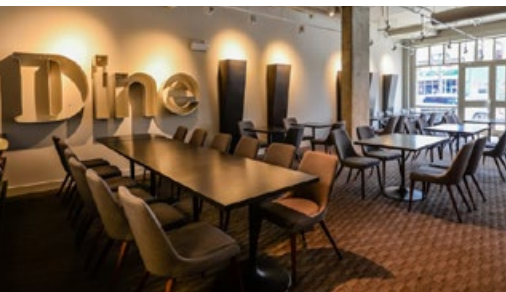


# STRATFORD CHEFS SCHOOL OPEN KITCHEN

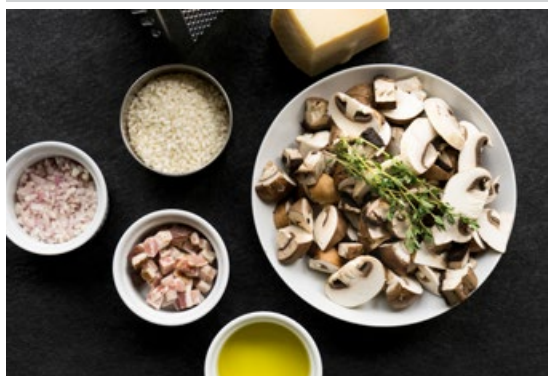
REGISTER  
NOW

**2018 SEASON** | Join us for hands-on cooking classes and learning experiences devoted to dedicated home cooks and food-lovers





Classes run March through September and are held in the state of the art Stratford Chefs School Kitchens at 136 Ontario Street.



### **All prices include applicable taxes.**

Safety regulations require students wear closed toe shoes when participating in any cooking class.

The Stratford Chefs School reserves the right to cancel a class due to insufficient enrolment with a minimum of 48 hours prior notice. In the unlikely event a class is cancelled, the Stratford Chefs School will apply the course fee to a future Open Kitchen course or issue a full refund of the course fee at the participant's discretion.

Menus, recipes and instructors are subject to change as required.

Classes are for students 16 years and older unless otherwise indicated. Participants in the wine tasting workshops or cocktail classes are required to be 19 years of age or older.

Students will be given the opportunity to either eat or take home the dishes created. In classes where food is not prepared, students will be provided light snacks.

Help us help the environment! Please bring a container with you to help you take home the fruits of your labour (1 litre container is recommended).



# STRATFORD CHEFS SCHOOL OPEN KITCHEN

Welcome to our Open Kitchen – cooking classes and learning experiences devoted to the dedicated home cook and food lover. Classes average 3 hours in length and are offered at a variety of skill levels and price ranges. Roll up your sleeves, tie on an apron and join us in our Open Kitchen!

## Trade Secrets ..... 4-8

Intensive workshops focused on a cooking technique, dish or product. Subjects include Pasta, Bread, Preserving, Pastry, Wine and more.

## Get Cooking! ..... 10-12

Intensive workshops focused on themed recipes followed by an opportunity to enjoy your creations. Subjects include Brunch, Vegetarian, and International Cuisines.

## Advanced Cookery ..... 13

Intensive, hands-on, skills building workshops dedicated to the more seasoned home cook. Subject areas include Butchery, Specialty Pasta.

## How Do I Use That? ..... 13

Informative workshops dedicated to demonstrating how to use new-to-you kitchen tools and gadgets. An opportunity to try before you buy. Subjects include Pressure Cookers, Immersion Circulators, Spiral Slicers and Mandolins.

## Team Building, Special Events & Learning Opportunities ..... 14

## Class Calendar ..... 15

Questions? Email us at [admin@stratfordchef.com](mailto:admin@stratfordchef.com) to learn more. Classes may be added to the calendar throughout the season. Subscribe to our newsletter for updates.

[stratfordchef.com](http://stratfordchef.com)

To register  
for classes visit  
[stratfordchef.com/  
open-kitchen](http://stratfordchef.com/open-kitchen)

Purchase 4 classes  
and SAVE!

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# Trade Secrets

Intensive workshops focused on a cooking technique, dish or product. Classes range from \$45 to \$80 per person and are perfect for the beginner to intermediate home cook.



## Bread

Do you have the need to knead? Learn to create restaurant quality bread at home! Examine the science of bread making and learn techniques for achieving a perfect loaf each time. Mix and bake pullman bread, bread rolls, and whole wheat bread. And the best part? Take home what you make!

**Sunday March 18**  
10:00am - 1:00pm  
\$65 per person



## Cast Iron Cooking | Dutch Ovens

Functional and rustically attractive, this cast iron pot with an enameled coating is the workhorse of the kitchen and is perfect for making stews, braised dishes, soups and even bread! In this class, discover how to cook bread in a Dutch oven and learn how to make a delicious coq au vin.

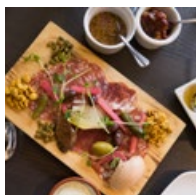
**Wednesday Sept 12**  
6:00pm - 9:00pm  
\$65 per person



## Dumplings | International

Learn how to make a variety of dumplings from around the globe. From pierogies to shaomai, dumplings are universally delicious and a wonderful comfort food!

**Thursday Sept 13**  
6:00pm - 9:00pm  
\$65 per person



## Easy Entertaining

Get ready for summer entertaining! Learn new recipes and insider tips on how to throw a stress-free dinner party where you actually get to enjoy yourself. Perfect for anyone who loves to entertain at home!

**Wednesday June 20**  
6:00pm - 9:00pm  
\$65 per person



## Fish & Chips

Join us for a British style fish fry that will have you cry blimey with joy! Learn how to make light and fluffy fish, crisp fries, mushy peas and tartar sauce from scratch. Deep frying techniques and safety will be taught.

**Thursday Sept 20**  
6:00pm - 9:00pm  
\$65 per person





## Fried Chicken

In this class home cooks learn how to properly butcher a chicken into pieces and learn recipes and techniques required to safely fry it. From marinated Southern Fried, to extra crispy Buffalo wings, learn how to make just the right dish for your next picnic or backyard family gathering!

**Thursday June 7**  
6:00pm - 9:00pm

**Sunday July 15**  
10:00am - 1:00pm

\$65 per person



## Fundamentals | Sauces: Egg Based Emulsions

Considered one of the 5 “mother sauces” egg based emulsions such as hollandaise and béarnaise are fundamental to many dishes. Learn the basic techniques for preparing egg based emulsions that range from classic to contemporary. Take your cooking to a whole new level!

**Saturday June 2**  
10:00am - 1:00pm

\$65 per person

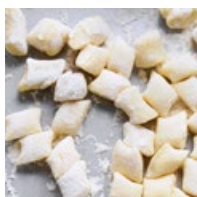


## Fundamentals | Stocks

Build up your home cook skills by learning the fundamentals of making stock: equipment, prepping, simmering, skimming, and storing. Chicken, fish, beef, and vegetable stocks will be examined. Learn how to make a stock traditionally on the stove top, or speed up the process with a pressure cooker.

**Thursday March 15**  
6:00pm - 9:00pm

\$65 per person



## Gnocchi

Join us for gnocchi Thursday; a tradition in Italy where many restaurants make and serve this classic Italian dumpling. Your instructor will walk you through the steps to help you master the basic method. Simple variations will also be discussed and prepared.

**Thursday July 5**  
6:00pm - 9:00pm

\$65 per person



## Hors d'oeuvres at Home

Discover professional tricks behind making delicious hors d'oeuvres, tapas, and bite size nibbles perfect for your next gathering. Learn new recipes, as well as safe food storage and presentation techniques. Perfect for anyone who wants to put the pep back in their party!

**Thursday May 17**  
6:00pm - 9:00pm

\$65 per person



## Ice Cream

We all scream for ice cream! Get ready for summer by learning how to make delicious ice cream, gelato, sorbet (dairy and egg free), and granita for your family and friends.

**Thursday June 14**  
6:00pm - 9:00pm

**Saturday July 7**  
10:00am - 1:00pm

\$65 per person

# Trade Secrets



## Pad Thai

Learn how to make one of the world's favourite street food dishes at home! Discover the flavour complexities found in this noodle stir-fry and learn how to successfully build a delicious Pad Thai. Explore traditional condiments and accompaniments from Thailand.

**Wednesday June 6**  
6:00pm - 9:00pm

**Thursday Sept 6**  
6:00pm - 9:00pm

\$65 per person



## Pasta

Learn basic pasta making techniques, including the preparing, rolling and cutting of fresh pasta. Students will learn critical steps to ensure the success of freshly made pasta, how to cook it, and judge proper doneness. Simple pasta sauces will also be discussed and prepared.

**Wednesday Mar 14**  
6:00pm - 9:00pm

**Saturday May 26**  
10:00am - 1:00pm

**Sunday June 17**  
10:00am - 1:00pm

**Thursday July 19**  
6:00pm - 9:00pm

**Sunday Aug 19**  
10:00am - 1:00pm

**Sunday Sept 23**  
10:00am - 1:00pm

\$65 per person

*"Just got home from attending the Trade Secrets Pasta Class and I must say, I not only learned so much, I also met some new people and enjoyed some wonderful food afterward. Thank you! I will attend another cooking class!"* KIM DONALDSON RICE



## Pastry | Pies & Tarts

Timed with the start of berry season, instructor Tracey Pritchard of Perfect Pastry teaches you how to work with shortcrust to make fruit and berry pies and tarts. Learn decoration tips and techniques during this hands-on class. Included is a lovely glass pie plate from Bradshaws & Kitchen Detail.

**Wednesday June 13**  
6:00pm - 9:00pm

\$80 per person



## Pastry | Quiche & Savoury Tarts

Who said pastry had to be sweet? Instructor Tracey Pritchard of Perfect Pastry teaches you how to work with shortcrust and puff pastry to make quiches and savoury tarts. All participants will take home a savoury tart in a tart pan provided by Bradshaws & Kitchen Detail.

**Saturday Aug 11**  
10:00am - 1:00pm

\$80 per person



## Pastry | Thanksgiving Pies

The smells of harvest are in the air! Instructor Tracey Pritchard of Perfect Pastry teaches you how to work with shortcrust to make and decorate a variety of seasonal pies, including turning turkey leftovers into a delicious pot pie. Included is a take home gift from Bradshaws & Kitchen Detail.

**Sunday Sept 29**  
10:00am - 1:00pm

\$80 per person



## Patio Cocktails

Get ready for your Canada Day long weekend with fantastic drink recipes! Your instructor will guide you through methods of mixing perfect-for-the-patio beverages and boozy cocktails for those hot summer days and nights. Ideal for the beginner to intermediate amateur mixologist.

**Thursday June 21**  
7:00pm - 9:00pm

\$45 per person

*Participants must be 19 years of age or older.*



## Pizza

Learn the secrets behind making exquisite pizza dough, savoury tomato sauce, and how to bake a perfect delicious pizza at home. Savour the result of your labour at the end of the class. Mangia!

**Wednesday April 25**  
6:00pm - 9:00pm

**Thursday May 31**  
6:00pm - 9:00pm

**Thursday July 12**  
6:00pm - 9:00pm

**Saturday Sept 15**  
10:00am - 1:00pm

\$65 per person

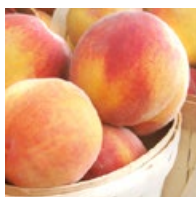


## Preserving Berries

Learn how to preserve the bounty of the berry harvest and take home some wonderful jams and jellies at the end of this hands-on class!

**Saturday June 16**  
10:00am - 1:00pm

\$65 per person



## Preserving Fruit

Learn how to preserve the bounty of the fruit harvest this summer and take home some wonderful jams and jellies at the end of this hands-on class!

**Saturday July 28**  
10:00am - 1:00pm

\$65 per person



## Preserving Vegetables

Learn how to preserve the bounty of the vegetable harvest and take home a jar of some wonderful pickles at the end of this hands-on class!

**Saturday Aug 25**  
10:00am - 1:00pm

\$65 per person



## Quick Breads

In this class breads that do not use yeast are examined. Recipes include scones, Irish soda bread and muffins. A delicious addition to your daily table. This one's "scone a be a lotta fun!"

**Sunday July 22**  
10:00am - 1:00pm

\$65 per person

# Trade Secrets



## Quick Meals for Busy People

Whether you do the meal planning for a busy family, or you are a single person on the go, this class will build up your arsenal of quick healthy meals that are fresh, tasty and very easy to prepare. Reconnect with real food! Perfect for anyone with a hectic schedule.

**Thursday Aug 23**  
6:00pm - 9:00pm

\$65 per person



## Risotto

No longer stress at the idea of making risotto! During this hands-on class your instructor will walk you through the steps to help you master the basic method before teaching you a variety of techniques and recipes. This Italian rice dish is sure to become a new favourite comfort food!

**Thursday May 3**  
6:00pm - 9:00pm

\$65 per person



## Sourdough

Take the mystery out of making delicious sourdough bread! This hands-on class examines the science behind a good sourdough starter and how to keep it alive, as well as techniques that will enable the home baker to achieve a perfect restaurant quality loaf each time.

**Wednesday April 4**  
6:00pm - 9:00pm

**Saturday Sept 22**  
10:00am - 1:00pm

\$65 per person

## Open Kitchen 4 Class Pass

**Purchase  
4 Classes  
and SAVE!**

Interested in multiple classes? Save \$25 when you purchase any one of the 4 Class Passes.

When you purchase a pass, you purchase credits that can be redeemed for tickets to classes in the related category.

■ **Trade Secrets 4 Class Pass | \$235**

■ **Get Cooking! 4 Class Pass | \$275**

■ **Flavours of the Mediterranean Series Pass | \$275**

■ **Trade Secrets Wine Tasting 4 Class Pass | \$155**

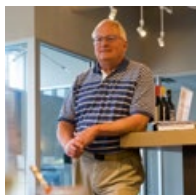
*Passes are limited in number. Passes can be redeemed at any time during the 2018 Open Kitchen season; however, as class sizes are small, we strongly recommend you book your classes well in advance to avoid disappointment. Please note that credits expire with their corresponding series.*

To purchase passes and register for classes visit  
[stratfordchef.com/  
open-kitchen](http://stratfordchef.com/open-kitchen)



## Wine Tasting Series

This series is taught by Sommelier Bob Latham. Classes are perfect for the beginner to intermediate wine enthusiast.



### Taste Wine Like a Pro

This entertaining two hour workshop is dedicated to guiding wine lovers through the theory and intricacies of how to best pair food with wine. Taste up to eight different wines from around the world! Enjoy with cheese and Stratford Chefs School finger food.

**Thursday March 29**  
7:00pm - 9:00pm

\$45 per person

*Participants must be 19 years of age or older.*



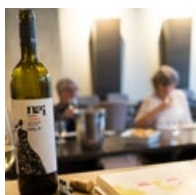
### The Best in Our Own Backyard: Canadian Wine and Cheese Pairings

Celebrate Canada's unique regions by exploring the exceptional flavours and characteristics of wines and artisanal cheeses from British Columbia to Nova Scotia. Learn how to pair cheeses with your new favourite Canadian wine.

**Thursday May 24**  
7:00pm - 9:00pm

\$45 per person

*Participants must be 19 years of age or older.*



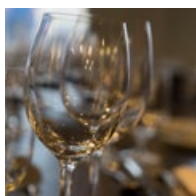
### What Wine Goes Best with BBQ?

Not sure what wine to serve at your Canada Day BBQ? Learn how to pair wine with your BBQ burgers, chicken or vegetable mains. Experience how the presented wines taste with different BBQ flavours and learn where to look for the best pairings to up your BBQ dinner party game.

**Thursday June 28**  
7:00pm - 9:00pm

\$45 per person

*Participants must be 19 years of age or older.*



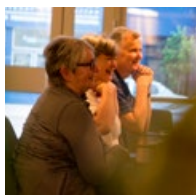
### Summer Sipping: The World of Rosé

Think pink this summer! Whether you are looking for a nice patio wine, or want to know what's best for a picnic, this class will guide you through the many shades and flavours of rosé during this fun two hour tasting. Enjoy!

**Thursday July 26**  
7:00pm - 9:00pm

\$45 per person

*Participants must be 19 years of age or older.*



### The Best in Our Own Backyard: The Wines of Ontario and BC

Celebrate Canada by exploring the exceptional flavours and characteristics of wines grown and produced in British Columbia and Ontario. Learn what food to best pair with your new favourite Canadian wine. Oh Canada!

**Thursday Aug 30**  
7:00pm - 9:00pm

\$45 per person

*Participants must be 19 years of age or older.*



### Best Wines for Autumn

Whether you are looking for a good wine to serve with your Thanksgiving meal, or simply wishing to increase your knowledge of what wines to pair with stews, soups and roasts, learn the best wines to serve when the weather turns cold.

**Thursday Sept 27**  
7:00pm - 9:00pm

\$45 per person

*Participants must be 19 years of age or older.*

# Get Cooking!

Intensive skills building workshops focused on themed recipes followed by the opportunity to enjoy your creation with a glass of wine or other paired beverage. Perfect for the beginner to intermediate home cook.



## Best Sunday Brunch

Sunday and brunch go hand in hand. Learn how to make a three course menu highlighting seasonal ingredients. After the cooking is complete, savour the results of your labour with a modern take on the traditional brunch cocktail. A great way to start a social Sunday.

Sunday May 6  
Sunday June 10  
Sunday July 8  
Sunday Aug 12  
Sunday Sept 16  
All classes are  
10:00am - 1:00pm  
\$75 per person



## Canadian Classics

Look forward to the Canada Day long weekend by learning how to cook classic regional dishes with a modern twist using local ingredients. After the cooking is complete, savour the results of your labour with a glass of Canadian wine. Perfect for any Canadian or Canadian at heart!

Wednesday June 27  
6:00pm - 9:00pm  
\$75 per person



## Canadian Harvest

Celebrate the Canadian harvest this fall! Learn how to cook classic regional dishes with a modern twist using local ingredients. After the cooking is complete, savour the results of your labour with a glass of Canadian wine.

Wednesday Sept 19  
6:00pm - 9:00pm  
\$75 per person



## French Country Cuisine

Whether rustic or refined, French country cooking emphasizes fresh seasonal ingredients. Learn popular French country cooking recipes and techniques; from coq au vin and bourguignon to tarts and braises. After the cooking is complete, savour the results of your labour with a glass of French wine.

Wednesday July 4  
6:00pm - 9:00pm  
Wednesday Aug 8  
6:00pm - 9:00pm  
\$75 per person



## Homestyle Hearty Irish Meal

A great way to start your St. Patrick's Day! You will feel the luck of the Irish with you as your Instructor takes you through the process of making a hearty Guinness Irish Stew and soda bread. After the cooking is complete, enjoy your stew and bread with a glass of Irish stout!

Saturday March 17  
10:00am - 1:00pm  
\$75 per person



## Indian Curry

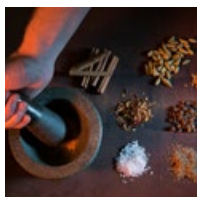
Learn recipes and the techniques required to make healthy regional curry dishes. Dishes covered include curries from a variety of regions, basmati rice and mango chutney. At the end of class, enjoy the fruits of your labour with a glass of wine.

**Wednesday Mar 21**  
6:00pm - 9:00pm

**Wednesday Aug 15**  
6:00pm - 9:00pm

**Wednesday Sept 26**  
6:00pm - 9:00pm

\$75 per person



## FLAVOURS OF THE MEDITERRANEAN Morocco and North Africa

Explore the diverse and delicious world of North African cuisine. From bastilla to couscous to tagine, discover the subtle spices behind intriguing flavour combinations. End the class by enjoying your creations with a glass of mint tea or wine.

**Wednesday May 2**  
6:00pm - 9:00pm

\$75 per person



## FLAVOURS OF THE MEDITERRANEAN Spain

Learn Spain's best regional recipes during this colourful hands-on cooking class. Your instructor is your guide through a variety of techniques and recipes for tapas, paella and more! Then savour the results of your labour with a glass of Sangria.

**Wednesday May 9**  
6:00pm - 9:00pm

\$75 per person



## FLAVOURS OF THE MEDITERRANEAN Israel

A blend of Moroccan, Tunisian, Lebanese, Arab and Jewish food cultures, Israeli cuisine is a melting pot of deliciousness. Learn an array of techniques and recipes that reflect the regional flavours. Savour the results of your labour with a glass of wine.

**Wednesday May 16**  
6:00pm - 9:00pm

\$75 per person



## FLAVOURS OF THE MEDITERRANEAN Greece

Greek cuisine combines the freshest ingredients from land and sea to create a highly flavourful and healthy cuisine high in nutrients and low in animal fats. Learn recipes and techniques and end the class with a glass of wine while you enjoy your creations.

**Wednesday May 23**  
6:00pm - 9:00pm

\$75 per person



## Mexican Meal

Mexican cuisine offers more than just a kick of heat. Explore the fusion flavours of Mexico and learn how to prepare recipes that reflects the traditional cuisine of our global neighbours to the south. End the class with a glass of wine while you savour the fruits of your labour. ¡Buen provecho!

**Saturday May 5**  
10:00am - 1:00pm

**Wednesday July 11**  
6:00pm - 9:00pm

\$75 per person

# Get Cooking!



## Perth County Harvest Bounty

Using the harvest bounty from local farms, prepare delicious recipes that celebrate all Perth County has to offer! End the class with a glass of VQA Ontario wine while you enjoy the fruits of your labour.

**Wednesday Aug 29**  
6:00pm - 9:00pm  
\$75 per person



## Thai Curry

Add some spice to your meal planning! Learn recipes and the techniques needed to successfully create exquisite regional Thai curry dishes using a variety of curry pastes. After the cooking is complete, enjoy your creation with a glass of wine.

**Wednesday April 18**  
6:00pm - 9:00pm  
**Wednesday July 18**  
6:00pm - 9:00pm  
**Wednesday Sept 5**  
6:00pm - 9:00pm  
\$75 per person



## Vegetarian Entrees

In this class learn how to prepare and present three tasty and hearty meatless main dishes using seasonal ingredients. After the cooking is complete, savour the results of your labour with a glass of wine.

**Wednesday Mar 28**  
6:00pm - 9:00pm  
**Wednesday May 30**  
6:00pm - 9:00pm  
**Sunday June 24**  
10:00am - 1:00pm  
**Wednesday July 25**  
6:00pm - 9:00pm  
**Wednesday Aug 22**  
6:00pm - 9:00pm  
\$75 per person



## LONG TABLE DINNER 2018

You are invited to Stratford Chefs School's signature fundraising event.

**Sunday, September 9, 2018**  
**Stratford Market Square**  
\$125 per person (\$50 tax receipt)  
**TICKETS** [stratfordchef.com](http://stratfordchef.com)

An exceptional outdoor dining experience set in the heart of Stratford's heritage district. Guests gather around one long beautifully appointed table to enjoy a four-course dinner of incredible local food and complemented by VQA wines. *Participate in the unexpected.*

# Advanced Cookery

Intensive, hands-on, skills building workshops dedicated to the more seasoned home cook. Classes range in price from \$85 to \$125.



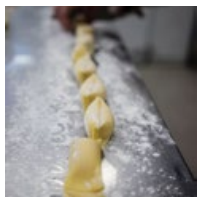
## The Art of the Burger

This class is dedicated to grill masters serious about their meat! Learn how to grind select cuts of quality beef, season the meat, and make restaurant quality buns and condiments (mayonnaise, ketchup) at home. Also learn how to cut and expertly fry French fries. Take home meat and buns.

**Saturday June 23**  
10:00am - 1:00pm

**Thursday Aug 9**  
6:00pm - 9:00pm

\$85 per person



## Stuffed Pasta

Expand your knowledge of pasta making by exploring filling recipes and learning techniques used to make tortellini and ravioli. Learn critical steps to ensure the success of freshly made stuffed pasta, how to cook it, and judge proper doneness. Simple pasta sauces will also be discussed and prepared. Suited for home cooks with experience making pasta dough.

**Thursday May 10**  
6:00pm - 9:00pm

**Sunday Aug 26**  
10:00am - 1:00pm

\$85 per person

*Classes may be added to the calendar throughout the season.  
Subscribe to our newsletter for updates.*

## How Do I Use That?

Informative workshops dedicated to demonstrating new-to-you kitchen tools and gadgets. These classes offer the student an opportunity to try before you buy. Perfect for anyone who wants to know: "How do I use that?"



## Immersion Circulators

French for "under vacuum", sous vide is a culinary technique in which vacuum-sealed food is immersed in a water bath and cooked at a very precise, consistent temperature over a longer period of time. Immersion circulators are excellent tools for the home cook interested in sous vide cooking.

**Saturday June 9**  
10:00am - 12:00pm

\$45 per person

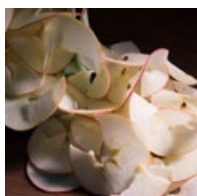


## Pressure Cookers

Pressure cookers are an excellent and energy efficient way to cook foods quickly. Using a minimum amount of water, pressure cookers also offer the benefit of preserving nutrients during the cooking process. Watch and learn how to make stews, braises, grains, and stocks in less time with little fuss.

**Sunday April 29**  
3:00pm - 6:00pm

\$45 per person



## Spiralizers & Mandolins

Spiralizers and Mandolins; kitchen tools that offer time saving ways to incorporate more fruits and veggies into your diet. Discover healthy recipes from apple chips to zucchini noodles; the possibilities are endless!

**Saturday July 21**  
10:00am - 12:00pm

\$45 per person



# Special Events & Learning Opportunities

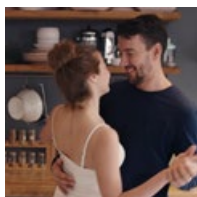


## Team Building & Private Cooking Classes for Groups

We offer social and educational hands-on cooking events for groups of 15 to 30 guests. Cook alongside friends and colleagues or break into teams for a friendly competition. After the cooking is complete, move to the dining room to enjoy your collective creation with a glass of wine. Let us build a unique event to suit your party or team.

Pricing is tailored to participant numbers and subject.

Email us at [admin@stratfordchef.com](mailto:admin@stratfordchef.com) to learn more.



## Get Ready! | The Perfectly Stocked Kitchen: Learn How to Set Yourself Up for Life.

Have fun cooking together while discovering essential tools and life hacks for your kitchen. This hands-on couples cooking class highlights quality kitchen essentials that will last a lifetime and will help you make informed decisions as you lovingly build your perfectly stocked kitchen together. This class makes an excellent shower or anniversary gift!

**Sunday Feb 25**  
10:00am - 1:00pm

\$85 per couple

**PARTNER**  
Bradshaws &  
Kitchen Detail



## Get Ready! | Off to School

Do you know someone moving away from home for the first time? This class is geared towards new students heading off to University and College. Learn kitchen essentials, healthy recipes, and tips on how to feed your body and your brain. Makes a unique and thoughtful graduation gift!

**Saturday Aug 18**  
10:00am - 4:00pm

\$100 per person

*This class is suited for youth ages 16 – 21. Limit 12 students. Students will make and eat lunch.*



## Kids Can Cook! | Get Ready for Mother's Day

A special cooking class for parents and kids. Share some special time with mom (or grandma!) and learn to cook her a fabulous breakfast in time for Mother's Day. This class includes a take home gift from Bradshaws & Kitchen Detail. Dads welcome, too!

**Saturday May 12**  
10:00am - 1:00pm

\$75 1 parent, 1 child

\$90 1 parent,  
2 children

*Max 2 children per adult. Children must be 6 years or older.*



## Summer Explorer Course

Explore the culinary world during this intensive one week course that offers participants a sneak peek into the Stratford Chefs School's renowned professional culinary program. This hands-on intensive is perfect for anyone interested in examining a future career in the culinary arts.

*Successfully apply to the Stratford Chefs School after completing the Summer Explorer Course and have the \$375 cost applied towards your first year of tuition.*

**Monday July 30 to  
Friday Aug 3**  
10:00am - 2:00pm  
daily

\$375 per person

*This class has a maximum capacity of 12 students and is open to anyone who is 16+ years of age.*

# Calendar

*Classes may be added to the calendar throughout the season.  
Subscribe to our newsletter for updates.*

DATE TIME CLASS..... PAGE

## FEBRUARY

25 Sun 10am - 1pm | Perfectly Stocked Kitchen...14

## MARCH

14 Wed 6pm - 9pm | Pasta.....6

15 Thur 6pm-9pm | Fundamentals: Stocks.....5

17 Sat 10am-1pm | Homestyle Irish Meal.....10

18 Sun 10am-1pm | Bread.....4

21 Wed 6pm-9pm | Indian Curry.....11

28 Wed 6pm-9pm | Vegetarian Entrees.....12

29 Thur 7pm-9pm | Taste Wine Like a Pro!.....9

## APRIL

4 Wed 6pm-9pm | Sourdough.....8

18 Wed 6pm-9pm | Thai Curry.....12

25 Wed 6pm-9pm | Pizza.....7

29 Sun 3pm-6pm | Pressure Cookers.....13

## MAY

2 Wed 6pm-9pm | Mediterranean: Morocco...11

3 Thur 6pm-9pm | Risotto.....8

5 Sat 10am-1pm | Mexican Meal.....11

6 Sun 10am-1pm | Best Sunday Brunch.....10

9 Wed 6pm-9pm | Mediterranean: Spain.....11

10 Thur 6pm-9pm | Stuffed Pasta.....13

12 Sat 10am-1pm | Ready for Mother's Day...14

13 Sun 10am-1pm | To be announced.....-

16 Wed 6pm-9pm | Mediterranean: Israel.....11

17 Thur 6pm-9pm | Hors d'oeuvres at Home.....5

23 Wed 6pm-9pm | Mediterranean: Greece.....11

24 Thur 7pm-9pm | Wine and Cheese Pairing...9

26 Sat 10am-1pm | Pasta.....6

30 Wed 6pm-9pm | Vegetarian Entrees.....12

31 Thur 6pm-9pm | Pizza.....7

## JUNE

2 Sat 10am-1pm | Egg Based Emulsions.....5

6 Wed 6pm-9pm | Pad Thai.....6

7 Thur 6pm-9pm | Fried Chicken.....5

9 Sat 10am-12pm | Immersion Circulators.....13

10 Sun 10am-1pm | Best Sunday Brunch.....10

13 Wed 6pm-9pm | Pies & Tarts.....6

14 Thur 6pm-9pm | Ice Cream.....5

16 Sat 10am-1pm | Preserving Berries.....7

17 Sun 10am-1pm | Pasta.....6

20 Wed 6pm-9pm | Easy Entertaining.....4

21 Thur 7pm-9pm | Patio Cocktails.....7

23 Sat 10am-1pm | The Art of the Burger.....13

24 Sun 10am-1pm | Vegetarian Entrees.....12

27 Wed 6pm-9pm | Canadian Classics.....10

28 Thur 7pm-9pm | Best Wine for BBQ.....9

DATE TIME CLASS..... PAGE

## JULY

4 Wed 6pm-9pm | French Country Cuisine.....10

5 Thur 6pm-9pm | Gnocchi.....5

7 Sat 10am-1pm | Ice Cream.....5

8 Sun 10am-1pm | Best Sunday Brunch.....10

11 Wed 6pm-9pm | Mexican Meal.....11

12 Thur 6pm-9pm | Pizza.....7

14 Sat 10am-1pm | To be announced.....-

15 Sun 10am-1pm | Fried Chicken.....5

18 Wed 6pm-9pm | Thai Curry.....12

19 Thur 6pm-9pm | Pasta.....6

21 Sat 10am-12pm | Spiralizers & Mandolins...13

22 Sun 10am-1pm | Quick Breads.....7

25 Wed 6pm-9pm | Vegetarian Entrees.....12

26 Thur 7pm-9pm | The World of Rosé Wine.....9

28 Sat 10am-1pm | Preserving Fruit.....7

29 Sun 10am-1pm | To Be Announced.....-

30 - Aug 3 10am-2pm | Summer Explorer Course...14

## AUGUST

8 Wed 6pm-9pm | French Country Cuisine.....10

9 Thur 6pm-9pm | The Art of the Burger.....13

11 Sat 10am-1pm | Quiche & Savoury Tarts.....6

12 Sun 10am-1pm | Best Sunday Brunch.....10

15 Wed 6pm-9pm | Indian Curry.....11

16 Thur 6pm-9pm | To Be Announced.....-

18 Sat 10am-4pm | Off to School.....14

19 Sun 10am-1pm | Pasta.....6

22 Wed 6pm-9pm | Vegetarian Entrees.....12

23 Thur 6pm-9pm | Quick Meals.....8

25 Sat 10am-1pm | Preserving Vegetables.....7

26 Sun 10am-1pm | Stuffed Pasta.....13

29 Wed 6pm-9pm | Harvest Bounty.....12

30 Thur 7pm-9pm | Wines of Ontario & BC.....9

## SEPTEMBER

5 Wed 6pm-9pm | Thai Curry.....12

6 Thur 6pm-9pm | Pad Thai.....6

9 Sun 4:45-8:30pm | Long Table Dinner.....12

12 Wed 6pm-9pm | Cast Iron Cooking.....4

13 Thur 6pm-9pm | Dumplings (International)...4

15 Sat 10am-1pm | Pizza.....7

16 Sun 10am-1pm | Best Sunday Brunch.....10

19 Wed 6pm-9pm | Canadian Harvest.....10

20 Thur 6pm-9pm | Fish & Chips.....4

22 Sat 10am-1pm | Sourdough.....8

23 Sun 10am-1pm | Pasta.....6

26 Wed 6pm-9pm | Indian Curry.....11

27 Thur 7pm-9pm | Best Wines for Autumn.....9

29 Sat 10am-1pm | Thanksgiving Pies.....6

30 Sun 10am-1pm | To be announced.....-



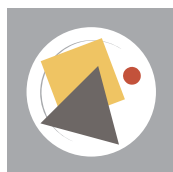
**WHERE THE BEST CHEFS TRAIN** | Stratford Chefs School is a not-for-profit career college focused on the innovative, hands-on training of high quality, aspiring chefs and culinary entrepreneurs. Since 1983 the School has helped to set the standard for excellence in professional culinary training in Canada, and produced over 750 graduates who contribute to the development of a distinctive Canadian cuisine.

Our unique program provides students with a thorough grounding in the theory and practice of classical cuisines and the business elements of operating successful restaurants and other culinary enterprises in today's market. Stratford Chefs School is one of Canada's most successful and respected culinary institutions and is continually evolving to meet the needs of its students and the culinary community.

In 2017 Stratford Chefs School created Open Kitchen, offering recreational cooking classes and culinary workshops for the dedicated home cook.

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**STRATFORD  
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