



STRATFORD CHEFS SCHOOL OPEN KITCHEN



2019 SEASON | Join us for hands-on cooking classes and learning experiences devoted to dedicated home cooks and food-lovers

REGISTER
NOW





STRATFORD CHEFS SCHOOL OPEN KITCHEN

Welcome to our Open Kitchen! Cooking classes and learning experiences devoted to the dedicated home cook and food lover. Varying by season, 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!



Classes run year-round and are held in the state-of-the-art Stratford Chefs School Kitchens at 136 Ontario Street.

All prices include HST (Harmonized Sales Tax)

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

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

Participants will be provided with an apron and all necessary tools and equipment.

Classes are for students 16 years and older unless otherwise indicated.

Participants are required to be 19 years of age to be served alcohol and must be able to produce a valid government issued ID if asked for proof of age.

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.

If you need to cancel a class, it is possible to get a refund (less the service fee) up to 7 days before the date of the event via your universe.com account. A credit note may be issued for cancellations received by email (admin@stratfordchef.com) a minimum of 48 hours before the event.

Please note that there are no credit notes or refunds for missed classes or classes cancelled less than 48 hours before the event.

All Open Kitchen classes purchased online or by credit card are subject to a 5% service fee. Our ticketing service includes this fee in the total listed price.

Get Cooking!.....4-8

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

Trade Secrets..... 9-12

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

Open Kitchen + Bradshaws Knife Classes....12

Learn proper knife storage and care along with classic cutting techniques that will up elevate your cooking skills. Classes are supported by Season Partner, Bradshaws & Kitchen Detail.

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

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

Explorer Course.....14

Intensive one-week course offering a sneak peek into the school's professional culinary program.

Class Calendar.....14-15

Purchase
4 classes
and SAVE!
PAGE 8



Team Building, Special Events & Learning Opportunities

Social and educational hands-on cooking events for groups of 15 to 32 guests. Cook alongside friends and colleagues or break into teams and compete. Let us build a unique event to suit your party or team.

Pricing is tailored to participant numbers and subject. Available on select dates from mid-March to the end of September. Visit us at stratfordchef.com/open-kitchen to view the class subjects and price list.

REGISTRATION

To register for classes visit stratfordchef.com/open-kitchen

Questions? Email us at admin@stratfordchef.com. Classes may be added to the calendar throughout the season. Subscribe to our newsletter for updates.

stratfordchef.com

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 Brunch

The weekend and brunch go hand in hand. Learn how to make a multi-course menu using seasonal ingredients that will take brunch to a whole new level! After the cooking is complete enjoy your creations with a modern take on a traditional brunch cocktail. A great way to start your weekend!

Saturday June 22
10:00am - 1:00pm

Gluten Free
Saturday July 27
10:00am - 1:00pm

Saturday Sept 21
10:00am - 1:00pm
\$75 per person



Canadian Classics

Put a special spin on your Canada Day long weekend celebrations by learning how to cook classic regional dishes with a modern twist using local ingredients. After the cooking is complete, enjoy your uniquely Canadian meal with a glass of local craft beer. Perfect for any Canadian or Canadian at heart!

Sunday June 30
10:00am - 1:00pm
\$75 per person



Chinese Cuisine

Foods originating in what is now modern-day China have influenced cuisines across the globe. Learn recipes and the techniques required to make healthy and economical regional Chinese dishes. Enjoy your creations with a cup of premium loose leaf tea.

Tuesday June 25
6:00pm - 9:00pm
Thursday Sept 19
6:00pm - 9:00pm
\$75 per person



Curries

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

Tuesday April 30
6:00pm - 9:00pm
Monday Aug 26
6:00pm - 9:00pm
Saturday Sept 14
10:00am - 1:00pm
\$75 per person



Easy Entrées

Explore new recipes and get 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! Enjoy with a glass of wine.

Tuesday June 18
6:00pm - 9:00pm
Tuesday Aug 20
6:00pm - 9:00pm
\$75 per person



Easy Hors d'Oeuvres

Discover professional tricks behind making delicious hors d'oeuvres, tapas, and bite size nibbles perfect for your next gathering. Impress your guests without adding stress to your party planning! Enjoy with a glass of bubbly.

Wednesday Apr 17
6:00pm - 9:00pm
\$75 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. Learn how to safely and successfully deep fry at home. Enjoy with a beer.

Tuesday May 28
6:00pm - 9:00pm
Friday Sept 20
6:00pm - 9:00pm
\$75 per person



Flavours of Quebec

A hands-on cooking class dedicated to the history and flavours of la belle province! Learn to cook a menu of dishes unique to Quebec. After the cooking is complete, enjoy your creations with a glass of Quebecois beer.

Friday July 26
6:00pm - 9:00pm
Tuesday Aug 27
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.

Thursday May 9
6:00pm - 9:00pm
Thursday Aug 1
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.

Thursday May 23
6:00pm - 9:00pm
Thursday Aug 8
6:00pm - 9:00pm
\$75 per person



FLAVOURS OF THE MEDITERRANEAN

Italy

Italian cuisine combines the health benefits of a Mediterranean diet with seasonal ingredients and regional flavours. Explore the wonderfully diverse and delicious world of Italian food. When the cooking is complete, enjoy with a glass of Italian wine.

Thursday May 2
6:00pm - 9:00pm
Thursday Aug 29
6:00pm - 9:00pm
\$75 per person

Get Cooking!



FLAVOURS OF THE MEDITERRANEAN

Morocco

Explore the diverse and delicious world of North African cuisine. From bastilla to couscous to tagine, discover the subtle spices behind the intriguing flavour combinations. End the class with a glass of mint tea. Suitable for the vegetarian diner.

Thursday May 30
6:00pm - 9:00pm

Thursday Aug 15
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.

Tuesday May 16
6:00pm - 9:00pm

Thursday Aug 22
6:00pm - 9:00pm

\$75 per person



Fried Chicken

Review how to properly butcher a chicken with minimal waste. Learn recipes and techniques required to safely fry up a mouth-watering meal. From marinated Southern Fried, to extra crispy Buffalo wings, this class will teach you to be the colonel of your own kitchen! Enjoy with a glass of craft beer.

Wednesday May 1
6:00pm - 9:00pm

Sunday June 16
10:00am - 1:00pm

\$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 shepherd's pie and bread pudding. After the cooking is complete, take off your apron and savour the results of your labour with a glass of stout!

Sunday March 17
10:00am - 1:00pm

\$75 per person



Indian Cuisine

Explore new recipes and learn the techniques required to make healthy regional Indian dishes effortlessly at home. Recipes can be easily accommodated for vegetarian eaters. After the cooking is complete, take off your apron and savour the results of your labour with a cocktail.

Wednesday April 3
6:00pm - 9:00pm

Tuesday July 9
6:00pm - 9:00pm

Tuesday Sept 3
6:00pm - 9:00pm

\$75 per person



Kids Can Cook | 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 11
10:00am - 1:00pm

\$75 1 adult, 1 child
\$90 1 adult,
2 children

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



Mexican Meal

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

Sunday May 5
5:00pm - 8:00pm
Friday Aug 23
6:00pm - 9:00pm
\$75 per person



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, very easy to prepare AND inventively use up what you already have in your fridge. Enjoy with a glass of wine.

Thursday April 18
6:00pm - 9:00pm
Friday June 28
6:00pm - 9:00pm
Sunday Aug 11
10:00am - 1:00pm
\$75 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!

Friday May 17
6:00pm - 9:00pm
Friday July 12
6:00pm - 9:00pm
\$75 per person



Southern BBQ

Dedicated to backyard grill masters and BBQ lovers alike! Learn the essentials needed to master Southern BBQ (hint: meat, smoke & sauce). After the cooking is complete, tuck a napkin in your collar and enjoy your creations with a glass of beer. Be sure to bring your appetite!

Thursday July 4
6:00pm - 9:00pm
\$75 per person



Thai Cuisine

Learn recipes and techniques needed to successfully create exquisite regional Thai cuisine dishes using a variety of curry pastes. Explore complex flavours and learn how to successfully build a delicious Pad Thai. Discover other traditional dishes from Thailand. Enjoy your creations with a glass of wine.

Tuesday July 23
6:00pm - 9:00pm
\$75 per person



The Art of the Burger

Dedicated to grill masters serious about their meat! Learn how to grind select cuts of quality beef, season the meat, test proper cooking techniques, and make restaurant quality buns and condiments at home. Also learn how to cut and expertly fry potato French fries. Enjoy with a glass of craft beer.

Saturday June 15
10:00am - 1:00pm
Saturday Aug 17
10:00am - 1:00pm
\$75 per person

Get Cooking!

Vegetarian options available 



Vegan Curry

Learn how to prepare and present delicious and satisfying vegan main dishes using local seasonal ingredients complimented by lots of exotic spice! Enjoy your creations at the end of class with a glass of wine.

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



Vegan Entrées

In this class learn how to prepare and present three tasty and hearty vegan main dishes and a dessert using seasonal ingredients. Then, take off your apron and savour the results of your labour with a glass of wine.

Thursday June 6
6:00pm - 9:00pm
Tuesday Sept 17
6:00pm - 9:00pm
\$75 per person



Vegetarian Entrées

In this class learn how to prepare and present tasty and hearty meatless main dishes using seasonal ingredients. Then, take off your apron and savour the results of your labour with a glass of wine or beer.

Thursday Sept 5
6:00pm - 9:00pm
Dairy Free
Friday Aug 9
6:00pm - 9:00pm
Gluten Free
Friday May 3
6:00pm - 9:00pm
\$75 per person

Open Kitchen 4 Class Passes

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

To purchase passes and register for classes visit stratfordchef.com/open-kitchen

Passes are limited in number and are only available for purchase until April 1, 2019. Passes can be redeemed at any time during the 2019 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.

Trade Secrets

Intensive workshops focused on a cooking technique, dish or product. Classes range from \$65 to \$85 per person and are perfect for the beginner to intermediate home cook.



Big Batch Cooking

This class will teach you recipes for ready to go meals that remove the preservatives and cut down costs at the same time! Learn freezer friendly big batch cooking recipes and effective production trade secret tips. Perfect for anyone looking to eat healthily, save time, and cut costs.

Sunday, July 7
10:00am - 1:00pm

Tuesday, August 13
6:00pm - 9:00pm

\$65 per person



Butchery Basics

Get the most from your meat purchases. Learn how to properly butcher fish, fowl and various large cuts of meat. Perfect for people who purchase whole animals or large cuts of meat. This class is best suited for the intermediate home cook.

Tuesday June 11
6:00pm - 9:00pm

\$65 per person



Dim Sum

Dim sum is a Cantonese cuisine that has become a Sunday brunch tradition for many Canadian families. Learn how to make a variety of delicious dumplings and other bite-sized dishes. Perfect for all dim sum lovers!

Sunday July 28
10:00am - 1:00pm

\$65 per person



Easter Breads & Baked Goods

Celebrate spring with classic and traditional bread recipes! Get ready for your Easter festivities by learning how to make hot-cross buns, tarts, braided loaves and more sweet, delicious breads perfect for the holiday. Perfect for the beginner to intermediate home baker.

Saturday April 20
10:00am - 1:00pm

\$65 per person



Fermentation: Bubbly Beverages

Explore how to make fermented beverages and examine the theoretical background necessary to safely and easily ferment almost anything! Learn how to make ginger beer, beet kvass, kefir, and kombucha at home!

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

\$65 per person

Trade Secrets

Vegetarian options available 



Fermentation: Krauts & Savoury Sides

Our instructor will teach you how to make krauts & savoury sides and provide you with the theoretical background necessary to safely and easily ferment almost anything! Takeaway product and starters available. Perfect for the beginner or intermediate home chef, or even trade professional.

Thursday June 13
6:00pm - 9:00pm

Thursday Sept 12
6:00pm - 9:00pm

\$65 per person



Gnocchi

Pronounced (n'VOH key), these pillowy starchy dumplings make for a hearty meal no matter how you serve them. 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.

Wednesday April 10
6:00pm - 9:00pm

Thursday Sept 26
6:00pm - 9:00pm

\$65 per person



Ice Cream

We all scream for ice cream! Make dessert even more special by learning how to create delicious ice cream, gelato, sorbet (dairy and egg free), and granita for your family and friends.

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

Saturday Sept 28
10:00am - 1:00pm

\$65 per person



International Dumplings

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!

Tuesday May 7
6:00pm - 9:00pm

Saturday July 6
10:00am - 1:00pm

\$65 per person



International Soups

Learn a variety of healthy soup recipes from around the globe that are guaranteed to leave you and those you share your table with satisfied. Participants are encouraged to bring one 1 litre container to take home some soup. Perfect for the beginner to intermediate home cook.

Thursday June 20
6:00pm - 9:00pm

Tuesday July 30
6:00pm - 9:00pm

\$65 per person



Pizza

Learn the secrets behind making exquisite pizza dough, savoury tomato sauce, and how to bake a perfect delizioso pizza at home. Vegetarian options available. Mangia!

Tuesday June 4
6:00pm - 9:00pm

Saturday Aug 24
10:00am - 1:00pm

Sunday Sept 22
10:00am - 1:00pm

\$65 per person



Pasta

Learn basic pasta making techniques, including the hands-on approach to kneading, rolling and shaping 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 and pairings will also be discussed and prepared.

Wednesday Apr 24
6:00pm - 9:00pm

Tuesday May 21
6:00pm - 9:00pm

Saturday June 29
10:00am - 1:00pm

Tuesday Aug 6
6:00pm - 9:00pm

\$65 per person



Pastry | Fruit & Berry Pies

Timed with the start of berry season, learn how to work with shortcrust pastry to make a variety of fruit and berry pies. Discover decoration tips and techniques during this hands-on class. Perfect for all pie and tart lovers!

Saturday June 8
4:00pm - 7:00pm

\$75 per person



Pastry | Quiche & Savoury Tarts

Who said pastry had to be sweet? Learn how to work with shortcrust and puff pastry to make a variety of quiches and savoury tarts. Perfect for all pastry lovers!

Friday May 31
6:00pm - 9:00pm

\$75 per person



Pastry | Thanksgiving Pies

The smells of harvest are in the air! Learn how to work with shortcrust pastry to make and decorate a cornucopia of seasonal pies perfect for your Thanksgiving table. Perfect for the beginner to intermediate home cook.

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

\$75 per person



Quick Breads

Think beyond muffins! In this class a variety of breads that do not use yeast for rising are examined. This one's "scone a be a lotta fun!" Perfect for the beginner to intermediate home baker.

Tuesday March 19
6:00pm - 9:00pm

\$65 per person



Sourdough Bread

Do you have the need to knead? In this class the science of bread making is examined, including how to make a good sourdough starter and keep it alive. Learn techniques that will enable the home baker to achieve a superb restaurant quality loaf each time.

Monday March 18
6:00pm - 9:00pm

Saturday May 25
10:00am - 1:00pm

Saturday July 13
10:00am - 1:00pm

\$65 per person

Trade Secrets

Vegetarian options available 



Stocks & Soups

Build your home cook skills by learning the fundamentals of how to make delicious vegetable and meat stocks. Then use those same stocks, in a variety of healthy soup recipes that are guaranteed to leave you satisfied. Traditional stove top and pressure cooker methods will be examined.

Thursday July 11
6:00pm - 9:00pm
\$65 per person



Tartare: The Art of Serving Raw Proteins

Learn how to safely and skillfully prepare raw or cured protein dishes. Examine the principles behind non-heat related cooking, curing, and preserving. Practice how to safely handle and successfully use salts, acids or smoke to enhance the flavours, textures and shelf life of fine cuts of meat, fish and shellfish.

Thursday July 25
6:00pm - 9:00pm
\$85 per person

Open Kitchen + Bradshaws

Educational workshops that focus on teaching proper knife storage and care along with classic cutting techniques that will up elevate your cooking skills.



Knife Sharpening | Beginners

Learn everything the home cook needs to know to keep kitchen knives SHARP at home! Learn how to use a honing steel and a pull-through knife sharpener, proper knife storage and care, and how to pick the right knife for YOU! Participants will receive a FREE knife sharpening coupon valued at \$5.

Monday March 25
Monday June 3
Monday July 29
Monday Sept 23

BEGINNERS
6:00pm - 7:30pm
\$35 per person

ADVANCED
7:30pm - 9:00pm
\$35 per person

Prerequisite:
Knife Sharpening For Beginners (above) or rudimentary knowledge of whetstone sharpening



Knife Sharpening | Advanced

Bring your knives from home and gain theory knowledge and hands-on experience exploring the difference between sharpening vs. honing, angling techniques, how to use a whetstone and how to repair a damaged knife. Receive a \$5 Bradshaws voucher for your sharpening stone purchase.



Knife Skills | Beginners

Learn everything the home cook needs to slice, chop and dice properly and safely. Try out a fantastic assortment of both German and Japanese knives from Zwilling J.A. Henckels and experience why various knives are suited to different tasks. Receive a \$10 Bradshaws voucher for your next knife purchase.

Monday April 8
Monday June 17
Monday Aug 12
Monday Sept 30
6:00pm - 8:00pm
\$55 per person

Prerequisite:
Knife Sharpening For Beginners (above)

How Do I Use That?

Informative workshops dedicated to demonstrating new-to-you kitchen tools and ingredients. These classes offer the student an opportunity to try before you buy. Perfect if you want to know: “How do I use that?”



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 boeuf bourguignon.

Tuesday Mar 26
6:00pm - 9:00pm

Tuesday Oct 1
6:00pm - 9:00pm

\$75 per person



Cooking with Cannabis

With Canada's recent legalization of cannabis, an increasing number of people are interested in safely exploring its medicinal properties and recreational uses. Learn how to create delicious, perfectly dosed marijuana edible recipes in your home kitchen.

Friday April 19
6:00pm - 9:00pm

Saturday June 8
10:00am - 1:00pm

Thursday Oct 3
6:00pm - 9:00pm

\$75 per person

PLEASE NOTE: The recipes examined during class have been developed using infused products, however the dishes cooked and tasted during class will NOT use cannabis-infused ingredients.



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 lower temperature over a longer period of time. Immersion circulators are excellent tools for the home cook chef interested in sous vide cooking.

Saturday May 4
11:00am - 1:00pm

Sunday Aug 25
11:00am - 1:00pm

\$55 per person



Pressure Cookers & Instant Pots

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, rice and soup in less time with little fuss.

Monday April 1
6:00pm - 9:00pm

Tuesday Sept 24
6:00pm - 9:00pm

\$65 per person



Spiralizers & Mandolines

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

Tuesday May 14
6:00pm - 9:00pm

\$55 per person

Explorer Course | Spring & Summer



OPEN KITCHEN
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 wanting to develop their skills to a more professional level.

Successfully apply to the Stratford Chefs School after completing the Explorer Course and have the \$400 fee applied towards tuition for the Preparatory Course.

This course has a maximum capacity of 14 students and is open to anyone who is 16+ years of age.

SPRING

Monday March 11 to Friday March 15
10:00am - 2:00pm
daily for 5 days

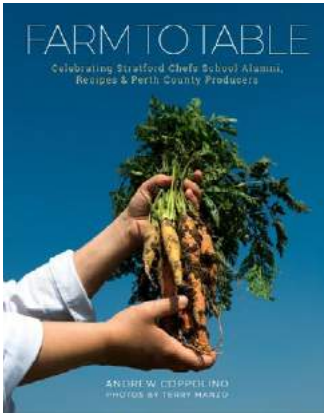
SUMMER

Monday July 15 to Friday July 19
10:00am - 2:00pm
daily for 5 days
\$400 per person

Calendar

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

DATE	TIME	CLASS.....	PAGE	DATE	TIME	CLASS.....	PAGE
MARCH				JUNE			
11-15	Mon-Fri 10am-2pm	Spring Explorer	14	14	Tue 6pm-9pm	Spiralizers & Mandolines.....	13
17	Sun 10am-1pm	Hearty Irish Meal.....	6	16	Thu 6pm-9pm	Mediterranean: Spain.....	6
18	Mon 6pm-9pm	Sourdough Bread.....	11	17	Fri 6pm-9pm	Risotto.....	7
19	Tue 6pm-9pm	Quick Breads.....	11	21	Tue 6pm-9pm	Pasta.....	11
21	Thu	TBA		23	Thu 6pm-9pm	Mediterranean: Israel.....	5
22	Fri	TBA		25	Sat 10am-1pm	Sourdough Bread	11
25	Mon 6pm-7:30pm	Knife Sharpen/Beginner.....	12	28	Tue 6pm-9pm	Fish & Chips.....	5
25	Mon 7:30pm-9pm	Knife Sharpen/Advanced.....	12	30	Thu 6pm-9pm	Mediterranean: Morocco.....	6
26	Tue 6pm-9pm	Dutch Oven Cooking.....	13	31	Fri 6pm-9pm	Quiche & Savoury Tarts.....	11
APRIL				MAY			
1	Mon 6pm-9pm	Pressure Cooking.....	13	1	Wed 6pm-9pm	Fried Chicken.....	6
3	Wed 6pm-9pm	Indian Cuisine.....	6	2	Thu 6pm-9pm	Mediterranean: Italy	5
8	Mon 6pm-8pm	Knife Skills/Beginner.....	12	3	Fri 6pm-9pm	Vegetarian Entrées	8
10	Wed 6pm-9pm	Gnocchi	10	4	Sat 11am-1pm	Immersion Circulators	13
17	Wed 6pm-9pm	Easy Hors d'Oeuvres.....	5	5	Sun 5pm-8pm	Mexican Meal.....	7
18	Thu 6pm-9pm	Quick Meals.....	7	7	Tue 6pm-9pm	International Dumplings.....	10
19	Fri 6pm-9pm	Cooking with Cannabis.....	13	9	Thu 6pm-9pm	Mediterranean: Greece.....	5
20	Sat 10am-1pm	Easter Breads & Baking.....	9	11	Sat 10am-1pm	Kids/Mother's Day.....	6
24	Wed 6pm-9pm	Pasta.....	11				
30	Thu 6pm-9pm	Curries	4				
				1	Sat 10am-1pm	Ice Cream	10
				3	Mon 6pm-7:30pm	Knife Sharpen/Beginner.....	12
				3	Mon 7:30pm-9pm	Knife Sharpen/Advanced.....	12
				4	Tue 6pm-9pm	Pizza.....	10
				6	Thu 6pm-9pm	Vegan Entrées.....	8
				8	Sat 10am-1pm	Cooking with Cannabis.....	13
				8	Sat 4pm-7pm	Fruit & Berry Pies.....	11
				11	Tue 6pm-9pm	Butchery Basics	9
				13	Thu 6pm-9pm	Fermentation: Krauts.....	10
				15	Sat 10am-1pm	The Art of the Burger.....	7
				16	Sun 10am-1pm	Fried Chicken.....	6
				17	Mon 6pm-8pm	Knife Skills/Beginner.....	12
				18	Tue 6pm-9pm	Easy Entrées.....	4
				20	Thur 6pm-9pm	International Soups.....	10
				22	Sat 10am-1pm	Best Brunch.....	4
				25	Tue 6pm-9pm	Chinese Cuisine.....	4
				27	Thu 6pm-9pm	Vegan Curry	8
				28	Fri 6pm-9pm	Quick Meals.....	7
				29	Sat 10am-1pm	Pasta.....	11
				30	Sun 10am-1pm	Canadian Classics.....	4



The Stratford Chefs School has trained accomplished chefs for decades, and the stories in this book speak to how the school has also shaped the culinary landscape in Perth County, Ontario. *Farm to Table* pairs Stratford Chefs School alumni chefs with one of their favourite food producers for a culinary adventure through Perth County.

Farm to Table: Celebrating Stratford Chefs School Alumni, Recipes & Perth County Producers

by Andrew Coppolino
photos by Terry Manzo
\$30.00 (HST included)

SCS Apron
\$28.25 (HST included)

Available for purchase at the SCS Kitchens.



Pair *Farm to Table* with a Stratford Chefs School apron for the perfect gift for yourself or the foodie in your life!

DATE TIME CLASS.....PAGE

JULY

4	Thu	6pm-9pm	Southern BBQ.....	7
6	Sat	10am-1pm	International Dumplings.....	10
7	Sun	10am-1pm	Big Batch Cooking.....	9
9	Tue	6pm-9pm	Indian Cuisine.....	6
11	Thu	6pm-9pm	Stocks & Soups.....	12
12	Fri	6pm-9pm	Risotto.....	7
13	Sat	10am-1pm	Sourdough Bread.....	11
15-19	Mon-Fri	10am-2pm	Summer Explorer.....	14
23	Tue	6pm-9pm	Thai Cuisine.....	7
25	Thu	6pm-9pm	Tartare.....	12
26	Fri	6pm-9pm	Flavours of Quebec.....	5
27	Sat	10am-1pm	Brunch - Gluten Free.....	4
28	Sun	10am-1pm	Dim Sum.....	9
29	Mon	6pm-7:30pm	Knife Sharpen/Beginner.....	12
29	Mon	7:30pm-9pm	Knife Sharpen/Advanced.....	12
30	Tue	6pm-9pm	International Soups.....	10

AUGUST

1	Thu	6pm-9pm	Mediterranean: Greece.....	5
6	Tue	6pm-9pm	Pasta.....	11
8	Thu	6pm-9pm	Mediterranean: Israel.....	5
9	Fri	6pm-9pm	Vegetarian Entrées.....	8
10	Sat	10am-1pm	Fermentation: Beverage.....	9
11	Sun	10am-1pm	Quick Meals.....	7
12	Mon	6pm-8pm	Knife Skills/Beginner.....	12
13	Tue	6pm-9pm	Big Batch Cooking.....	9
15	Thu	6pm-9pm	Mediterranean: Morocco.....	6
17	Sat	10am-1pm	The Art of the Burger.....	7
20	Tue	6pm-9pm	Easy Entrées.....	4
22	Thu	6pm-9pm	Mediterranean: Spain.....	6

DATE TIME CLASS.....PAGE

23	Fri	6pm-9pm	Mexican Meal.....	7
24	Sat	10am-1pm	Pizza.....	10
25	Sun	11am-1pm	Immersion Circulators.....	13
26	Mon	6pm-9pm	Curries.....	4
27	Tue	6pm-9pm	Flavours of Quebec.....	5
29	Thu	6pm-9pm	Mediterranean: Italy.....	5
31	Sat		TBA	

SEPTEMBER

3	Tue	6pm-9pm	Indian Cuisine.....	6
5	Thu	6pm-9pm	Vegetarian Entrées.....	8
12	Thu	6pm-9pm	Fermentation: Krauts.....	10
14	Sat	10am-1pm	Curries.....	4
17	Tue	6pm-9pm	Vegan Entrées.....	8
19	Thu	6pm-9pm	Chinese Cuisine.....	4
20	Fri	6pm-9pm	Fish & Chips.....	5
21	Sat	10am-1pm	Best Brunch.....	4
22	Sun	10am-1pm	Pizza.....	10
23	Mon	6pm-7:30pm	Knife Sharpen/Beginner.....	12
23	Mon	7:30pm-9pm	Knife Sharpen/Advanced.....	12
24	Tue	6pm-9pm	Pressure Cooking.....	13
26	Thu	6pm-9pm	Gnocchi.....	10
28	Sat	10am-1pm	Ice Cream.....	10
29	Sun	10am-1pm	Thanksgiving Pies.....	11
30	Mon	6pm-8pm	Knife Skills/Beginner.....	12

OCTOBER

1	Tue	6pm-9pm	Dutch Oven Cooking.....	13
3	Thu	6pm-9pm	Cooking with Cannabis.....	13



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.

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

THANK YOU to our Open Kitchen Season Partner

BRADSHAW'S
& KITCHEN DETAIL

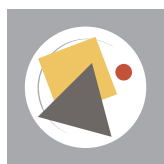


LONG TABLE DINNER Sunday, September 8, 2019

Join us for the Stratford Chefs School's signature fundraising dinner event and experience the unexpected.

Tickets go on sale March 1, 2019
\$135 per person (\$50 tax receipt)
TICKETS stratfordchef.com

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