



# STRATFORD CHEFS SCHOOL OPEN KITCHEN



**REGISTER  
NOW**

2019-20 WINTER CLASSES | Hands-on cooking classes and learning experiences devoted to dedicated home cooks and food-lovers





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

## Welcome to our Open Kitchen!

Year round cooking classes and learning experiences devoted to the dedicated home cook and food lover. Varying by season, classes are offered at a variety of skill levels and price ranges. Roll up your sleeves, tie on an apron and join us!

*Looking for a unique way for your business to celebrate the season?*

### Team Building & Private Events

Social and educational hands-on cooking events for groups of 15 to 32 that allow guests to cook alongside friends and colleagues. Let us build a unique event to suit your group. Limited available dates.

*Questions?* Email [admin@stratfordchef.com](mailto:admin@stratfordchef.com) or visit our website to learn more.

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

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

All prices include HST (Harmonized Sales Tax).

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

Please visit [stratfordchef.com/open-kitchen](http://stratfordchef.com/open-kitchen) and read our Terms & Conditions carefully before registering for a class.

*Follow us for updates!*

**facebook** StratfordChefsSchool

**twitter** @StratfordChef

**instagram** SCSOpenKitchen

#scsopenkitchen #stratfordchefschool

#stratfordchefalumni

THANK YOU to our Generous Supporters

Cave Spring Cellars | revel

Open Kitchen Season Partner

**BRADSHAW'S**  
& KITCHEN DETAIL

NEW

# SCS Cooking Fundamentals

Learn foundational cooking methods as taught in Stratford Chefs School's Professional Program.

Every week Level One students at Stratford Chefs School tackle one of the ten foundational methods of cooking. This is your opportunity to explore the cooking techniques taught in Stratford Chefs School's renowned professional culinary program. This 4-hour, hands-on intensive class is perfect for the more advanced home cook or for anyone interested in examining a future career in the culinary arts.

## 10-CLASS SERIES

Sundays as listed  
11:00am - 3:00pm  
\$750 per person

## À LA CARTE CLASSES

Sundays as listed  
4:00pm - 8:00pm  
\$85 per person per class



**Boiling** | Sunday Nov 3

**Poaching** | Sunday Nov 10

**Pan Frying** | Sunday Nov 17

**Sautéing** | Sunday Nov 24

**Stir-Frying** | Sunday Dec 1

**Deep-Frying** | Sunday Dec 8

**Braising & Stewing** | Sunday Jan 12

**Roasting & Baking** | Sunday Jan 26

**Steaming** | Sunday Feb 9

**Grilling** | Sunday Feb 23

## NOVEMBER

- 3 Sun 11:00am-3:00pm | Series: Boiling
- 3 Sun 4:00pm-8:00pm | Boiling
- 4 Mon 6:00pm-9:00pm | Sourdough Bread
- 10 Sun 11:00am-3:00pm | Series: Poaching
- 10 Sun 4:00pm-8:00pm | Poaching
- 11 Mon 6:00pm-9:00pm | Bread & Butter
- 17 Sun 11:00am-3:00pm | Series: Pan Frying
- 17 Sun 4:00pm-8:00pm | Pan Frying
- 18 Mon 6:00pm-9:00pm | Make at Home Charcuterie
- 24 Sun 11:00am-3:00pm | Series: Sautéing
- 24 Sun 4:00pm-8:00pm | Sautéing
- 25 Mon 6:00pm-9:00pm | Cooking with Cannabis

## DECEMBER

- 1 Sun 11:00am-3:00pm | Series: Stir-Frying
- 1 Sun 4:00pm-8:00pm | Stir-Frying
- 2 Mon 6:00pm-9:00pm | Pasta
- 8 Sun 11:00am-3:00pm | Series: Deep-Frying
- 8 Sun 4:00pm-8:00pm | Deep-Frying
- 9 Mon 6:00pm-8:00pm | Celebratory Wines
- 15 Sun 4:00pm-7:00pm | Hanukkah Party

## Calendar

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

## JANUARY

- 12 Sun 11:00am-3:00pm | Series: Braising & Stewing
- 12 Sun 4:00pm-8:00pm | Braising & Stewing
- 20 Mon 6:00pm-7:30pm | Knife Sharpen/Beginner
- 20 Mon 7:30pm-9:00pm | Knife Sharpen/Advanced
- 26 Sun 11:00am-3:00pm | Series: Roasting & Baking
- 26 Sun 4:00pm-8:00pm | Roasting & Baking

## FEBRUARY

- 3 Mon 7:30pm-9:00pm | Knife Skills/Beginner
- 9 Sun 11:00am-3:00pm | Series: Steaming
- 9 Sun 4:00pm-8:00pm | Steaming
- 17 Mon 7:30pm-9:00pm | Soup Basics
- 23 Sun 11:00am-3:00pm | Series: Grilling
- 23 Sun 4:00pm-8:00pm | Grilling

# Fall Winter 2019-20



## Sourdough Bread | TRADE SECRETS

Do you have the need to knead? Learn the science of bread making, including how to make a good sourdough starter and keep it alive. Discover how to achieve a superb restaurant quality loaf each time! Each guest will take home a Sourdough Bread Kit valued at over \$30 from Bradshaws & Kitchen Detail.

**Monday Nov 4**  
6:00 - 9:00pm  
\$85 per person



## Bread & Butter | TRADE SECRETS

Learn the law of making a true baguette dough and discover trade secrets behind free-forming and baking the loaf. Discover how to simply make a house butter to beautifully complement your bread. Incredible!

**Monday Nov 11**  
6:00 - 9:00pm  
\$65 per person



## Make at Home Charcuterie | GET COOKING

Discover professional tricks behind making delicious from-scratch charcuterie. Learn new recipes, as well as safe food storage and presentation techniques. Enjoy a charcuterie board at the end of class with a glass of celebratory bubbles!

**Monday Nov 18**  
6:00 - 9:00pm  
\$75 per person

## OPEN KITCHEN + BRADSHAW'S KNIFE CLASSES



## 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 Jan 20**  
6:00 - 7:30pm  
\$30 per person



## 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.

**Monday Jan 20**  
7:30 - 9:00pm  
\$35 per person

**PREREQUISITE:**  
Knife SHARPENING For Beginners (above) or rudimentary knowledge of whetstone sharpening



## 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 Feb 3**  
6:00 - 8:00pm  
\$55 per person

**PREREQUISITE:**  
Knife SHARPENING For Beginners (above)



### Cooking with Cannabis | HOW DO I USE THAT?

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.

**Monday Nov 25**  
6:00 - 9:00pm

\$75 per person

*Dishes cooked and tasted during class will not use cannabis-infused ingredients.*



### Pasta | TRADE SECRETS

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.

**Monday Dec 2**  
6:00 - 9:00pm

\$65 per person



### Best Bottles for the Holidays | TRADE SECRETS

Not sure what wine to serve your guests or bring the host of your next event? Discover the best bottles of bubbles, red, and white wines to serve at your next holiday gathering. Eat, drink and be merry during this fun and informative two-hour tasting!

**Monday Dec 9**  
6:00 - 8:00pm

\$55 per person

*Participants must be 19 years of age or older*



### Home for the Holidays: Hanukkah Party!

As the days grow shorter and we all seek out warmth and light, join us for a holiday party that highlights the Jewish Festival of Lights, Hanukkah. Celebrate your family's long-held traditions, or simply join the fun and learn more about this festival's customs. Everyone is welcome. Hanukkah Sameach!

**Sunday Dec 15**  
4:00 - 7:00pm

\$20 per person

Children 12 and under are FREE



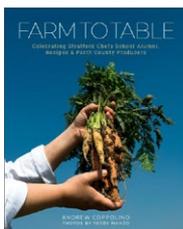
### Soup Basics | TRADE SECRETS

Build your home cook skills by reviewing 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 warm and satisfied. Perfect for the beginner soup maker.

**Monday Feb 17**  
6:00 - 9:00pm

\$65 per person

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



### 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.



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.

Stratford Chefs School develops Canadian chefs through a uniquely industry-driven program, which provides students with a thorough grounding in the theory and practice of classical cuisines, as well as the business knowledge for operating successful restaurants in today's market.

**Applications are accepted year-round.**

Learn more about our 32 Week Professional Diploma and 16 Week Diploma on our website.

ADMINISTRATION OFFICES

192 Ontario Street, Stratford, ON N5A 3H4  
t 519.271.1414 e [admin@stratfordchef.com](mailto:admin@stratfordchef.com)

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

## What sets us apart?

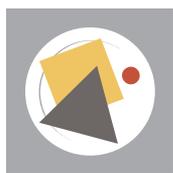
**Innovative Program** | Our unique program model is method-based, hands-on, experiential, work-integrated learning.

**High Quality Program** | An enriched, immersive curriculum with exceptional standards and small classes.

**Expert Instructors** | Our team of approachable Chef Instructors and Guest Chefs bring diverse experience and culinary backgrounds to our collaborative, real-world learning environment.

**Not-for-Profit Model** | Profits are reinvested into our program and facilities; fundraising helps keep tuition costs realistic.

**Alumni** | The school is widely recognized for training cooks who become the best chefs. Our reputation is built on Alumni success stories.



STRATFORD  
CHEFS  
SCHOOL

Where the  
Best Chefs  
Train **SINCE 1983**