



STRATFORD CHEFS SCHOOL OPEN KITCHEN

100+
CLASSES

2020 SEASON | Hands-on cooking classes and learning experiences devoted to dedicated home cooks and food-lovers





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 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 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 and read our Terms & Conditions carefully before registering for a class.

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#stratfordchefalumni #stratfordchef

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Open Kitchen Season Partner

BRADSHAW'S
& KITCHEN DETAIL

Get Cooking!	4-6	How Do I Use That?	12
Intensive workshops focused on themed recipes followed by an opportunity to enjoy your creations.		Informative workshops dedicated to demonstrating how to use kitchen tools, gadgets, and ingredients.	
Kids Can Cook	6	Beverages & Mixology	13
Farm to Table Series	7	Insightful workshops demonstrating how to get the most from your bar tools and drink ingredients.	
This cooking series pairs beloved Stratford Chefs School recipes with local food producers for a culinary adventure unique to Perth County.		Open Kitchen + Bradshaws Knife Classes	13
Trade Secrets	8-9	Learn proper knife storage and care along with classic cutting techniques that will up elevate your cooking skills.	
Intensive workshops focused on a cooking technique, dish or product.		Explorer Courses	14
Trade Secrets: Master Class	10-11	Intensive one-week course offering a sneak peek into the school's professional culinary program.	
For the more seasoned home cook. Intensive workshops focused on a specialized cooking technique, specific product or unique dish.		Team Building, Special Events & Learning Opportunities	15
Cooking Fundamentals	12	Class Calendar	14-15
Learn foundational cooking methods as taught in Stratford Chefs School's Professional Program.			

Open Kitchen 4 Class Passes



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. Some restrictions apply.

- Trade Secrets 4 Class Pass | \$255
- Trade Secrets: Master Class 4 Class Pass | \$295
- Get Cooking! 4 Class Pass | \$295
- Mediterranean Series Pass | \$295

Passes are limited in number and are only available for purchase until April 1, 2020. Passes can be redeemed at any time during the 2020 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.

REGISTRATION

ONLINE at stratfordchef.com/open-kitchen

BY PHONE 519.271.1414

Questions? Email admin@stratfordchef.com or visit our website to learn more. 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.



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 glass of premium loose-leaf tea.

Tuesday May 12
6:00pm - 9:00pm
Tuesday Aug 4
6:00pm - 9:00pm
\$80 per person



Dim Sum

Dim sum is a Cantonese cuisine that has become a brunch tradition for many Canadian families. Learn how to make a variety of delicious dumplings and other bite-sized dishes. Enjoy your creations with a glass of premium loose-leaf tea. Perfect for all dim sum lovers!

Saturday Aug 29
10:00am - 2:00pm
\$80 per person



Easy Entertaining: Make Ahead Meals

Get ready for summertime entertaining! Learn make ahead recipes and insider tips on how to throw a stress-free dinner party. Perfect for anyone who loves to entertain at home! Enjoy with a glass of wine.

Thursday May 7
6:00pm - 9:00pm
Thursday July 16
6:00pm - 9:00pm
\$80 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.

Monday April 27
6:00pm - 9:00pm
Friday July 17
6:00pm - 9:00pm
Friday Sept 18
6:00pm - 9:00pm
\$80 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 April 8
6:00pm - 9:00pm
Thursday Aug 13
6:00pm - 9:00pm
\$80 per person



FLAVOURS OF THE MEDITERRANEAN

Israel 

A blend of Moroccan, Tunisian, Lebanese, Arab and Jewish food cultures, Israeli cuisine is 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 Apr 22
6:00pm - 9:00pm

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

\$80 per person



FLAVOURS OF THE MEDITERRANEAN

Italy

Italian cuisine combines the health benefits of a Mediterranean diet with a wide choice of seasonal ingredients and regional flavours that have been passed down for generations. When the cooking is complete, enjoy with a glass of wine.

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

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

\$80 per person



FLAVOURS OF THE MEDITERRANEAN

Southwest France

The southwest region of France has an outstanding reputation for exceptional food and wine. Learn new cooking techniques and popular French recipes from this famous culinary district. After the cooking is complete, enjoy with a glass of wine.

Wednesday Apr 15
6:00pm - 9:00pm

Thursday Aug 27
6:00pm - 9:00pm

\$80 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 Mar 25
6:00pm - 9:00pm

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

\$80 per person



Homestyle Hearty Irish Meal

You will feel the luck of the Irish with you as your Instructor takes you through the process of making a hearty traditional colcannon and a dessert with a unique Irish twist. After the cooking is complete, savour the results of your labour with a glass of stout!

Tuesday Mar 17
6:30pm - 9:30pm

Thursday Jun 25
6:00pm - 9:00pm

\$80 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. Enjoy your collective creation at the end of class with a cocktail.

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

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

Thursday Aug 11
6:00pm - 9:00pm

\$80 per person

Get Cooking!

Vegetarian options available 



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!

Tuesday May 5
6:00pm - 9:00pm

Tuesday July 28
6:00pm - 9:00pm

Tuesday Sept 22
6:00pm - 9:00pm

\$80 per person



Thai Cuisine

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.

Thursday Apr 2
6:00pm - 9:00pm

Friday May 8
6:00pm - 9:00pm

Tuesday Aug 18
6:00pm - 9:00pm

\$80 per person



Vegan Entrées

In this class learn how to prepare and present three robust and tasty vegan dishes perfect for your next dinner party or family meal. Then, take off your apron and savour the results of your labour with a glass of wine.

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

Tuesday Sept 15
6:00pm - 9:00pm

\$80 per person



Vegetarian Entrées

In these classes 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.

ITALIAN INSPIRED

Thursday Apr 23
6:00pm - 9:00pm

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

HARVEST INSPIRED

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

\$80 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!

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

Saturday May 9
10:00am - 1:00pm

\$75 1 parent with 1 child

\$90 1 parent with 2 children

Farm to Table

This cooking series pairs beloved Stratford Chefs School recipes with local food producers for a culinary adventure unique to Perth County. Perfect for the intermediate to advanced home cook.



Church Hill Farm & Loco Fields

Sunday July 12
10:00am - 2:00pm
\$85 per person

The SCS Farm to Table Series pairs beloved Stratford Chefs School recipes with highly regarded local food producers for a culinary adventure unique to Perth County. Each 4-hour class features different farm partners providing proteins and produce for the recipes. After the cooking is complete, take off your apron and savour the results of your labour with a glass of VQA Ontario wine.

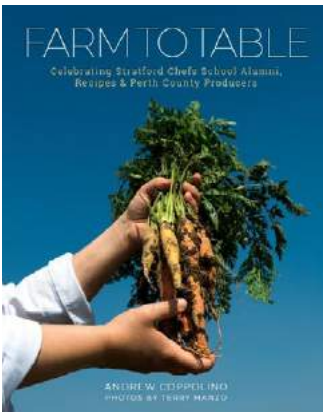
Please visit our website for more information about the menus and featured producers.
stratfordchef.com



McIntosh Farms & Soiled Reputation

Sunday July 26
10:00am - 2:00pm
\$85 per person

Stratford Chefs School Merchandise



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

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.



Trade Secrets

Intensive workshops focused on a cooking technique, dish or product. Classes range from \$70 to \$85 per person and are perfect for the beginner to intermediate home cook.



Fried Fish: Fish & Chips and Fish Tacos

Join us for a class that teaches you two ways to enjoy fried fish: British style fish & chips and Mexican fish tacos. Learn how to safely and successfully deep fry light, fluffy fish and crisp fries at home. Complement your dishes with from scratch tortillas and a variety of savoury sides.

Thursday Apr 9
6:00pm - 9:00pm

Friday Aug 7
6:00pm - 9:00pm

\$70 per person



Fruit and 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!

Sunday June 14
10:00am - 1:00pm

\$80 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.

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

Tuesday Jun 23
6:00pm - 9:00pm

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

\$70 per person



Pizza

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

Friday Mar 13
Tuesday May 19
Friday Aug 14
Friday Oct 2

6:00pm - 9:00pm
\$70 per person



Quick Breads

Think beyond muffins! In this class a variety of breads that do not use yeast for rising are examined. The learning is "naan stop"! Perfect for the beginner to intermediate home baker.

Saturday Mar 14
10:00am - 1:00pm

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

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

\$70 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 Mar 26
6:00pm - 9:00pm

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

Tuesday Sept 29
6:00pm - 9:00pm
\$70 per person

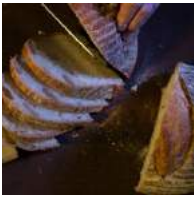


Risotto

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!

Monday May 11
6:00pm - 9:00pm

Thursday Oct 1
6:00pm - 9:00pm
\$70 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.

Sunday Mar 22
Saturday May 2
Sunday June 28
Sunday Aug 23
10:00am - 2:00pm
\$75 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 Apr 16
6:00pm - 9:00pm
Friday July 10
6:00pm - 9:00pm
\$85 per person

“An excellent way to get a hands on experience with one of the country’s top Chefs. It’s a fun experience with gentle guidance. Absolutely recommend any class if you enjoy cooking and you get to eat all the wonderful creations together at the end. Fantastic!”

“This was an experience I will never forget. Chef Eli’s knowledge and patience were most impressive. He encouraged questions and made everyone feel comfortable with asking them. I learned so much. Thank you.”

Trade Secrets: Master Class

For the more seasoned home cook. Intensive workshops focused on a specialized cooking technique, specific product or unique dish.



Bacon

This class is for people serious about their bacon. Learn about the different cuts of pork and examine the principles behind curing and smoking pork belly to make bacon. Try your hand at cooking techniques and build an incredible BLT sandwich to enjoy at the end of class! All participants take home 1lb of bacon.

Sunday Mar 15
10:00am - 1:00pm

Sunday Jun 7
10:00am - 1:00pm

\$80 per person



Beef Wellington

An elegant main course that is a guaranteed showstopper on any table. This master class will take you through each step of the process of preparing, baking and serving a succulent Beef Wellington.

Tuesday Apr 28
6:00pm - 9:00pm

Thursday Sept 10
6:00pm - 9:00pm

\$80 per person



Fried Chicken and Waffles

During this master class home cooks review how to portion a chicken with minimal waste and how to brine the meat to increase tenderness and flavour. Learn recipes and techniques required to safely fry up a mouth-watering fried chicken & waffles meal at home. And the best part? You get to eat what you make!

Thursday May 28
6:00pm - 9:00pm

Sunday July 5
10:00am - 1:00pm

\$80 per person



Macaron

Petite in size, presented in a vast array of pretty colours and endless variety of delicious filling flavours, macaron have quickly risen to the pinnacle of popularity in bakeries across Canada! This master class teaches you all the techniques required to create these elegant Parisian-style confections.

Sunday May 24
10:00am - 2:00pm

Saturday Oct 3
10:00am - 2:00pm

\$80 per person



Puff Pastry

With endless ways it can be used to create both sweet and savoury dishes, puff pastry deserves a class of its own! Learn the integral steps of mixing and baking a dough that will result in a perfect flakey, layered and light as air puff pastry. Take home puff pastry dough for you to use at home.

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

Tuesday Sept 8
6:00pm - 9:00pm

\$80 per person



Schnitzel

This class takes you through the steps of choosing the right cut of pork, portioning and pounding the meat out, creating the coating mixture, and teaches you the techniques behind expertly frying a schnitzel. Learn sauce and side dish recipes that will perfectly complement your schnitzel meal.

Thursday June 18
6:00pm - 9:00pm
Thursday Sept 24
6:00pm - 9:00pm
\$80 per person



Sunday Roast

Learn techniques that will ensure your roast is juicy and tender. Discover how to make from scratch sauces and side dishes that will perfectly complement the roast. The meal alone is worth the value!

Sunday Apr 26
10:00am - 2:00pm
Sunday Sept 20
10:00am - 2:00pm
\$80 per person



Reuben and Rye

This master class focuses on the theory and process behind creating tender and flavourful corned beef pastrami, the science behind making a good sourdough starter, and how to create fermented sauerkraut. After the theory, create your own Reuben and sides to enjoy with a glass of beer.

Thursday July 9
6:00pm - 9:00pm
Sunday Sept 27
10:00am - 1:00pm
\$80 per person



Thanksgiving Pies and Ice Cream

During this full day class, learn how to work with shortcrust pastry to make and decorate a cornucopia of seasonal pies perfect for your Thanksgiving table. Explore how to make scrumptious ice cream, to perfectly complement your pies! Take home a 6 inch tart in a shell from Bradshaws & Kitchen Detail.

Saturday Sept 26
10:00am - 4:00pm
\$125 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.

Thursday June 11
6:00pm - 9:00pm
Saturday Aug 15
10:00am - 1:00pm
Thursday Sept 17
6:00pm - 9:00pm
\$80 per person



Yangzhou Fried Rice

Yangzhou Fried Rice is a popular and flavourful Chinese-style wok fried rice with a deep history and centuries of traditional cooking behind it. Explore all the recipes and techniques that go into creating this layered and umami infused fried rice dish.

Thursday May 21
6:00pm - 9:00pm
Tuesday Aug 25
6:00pm - 9:00pm
\$80 per person

SCS Cooking Fundamentals

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

All classes 10:00am - 2:00pm
\$85 per person

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.



- Boiling** | Saturday May 23
- Poaching** | Saturday May 30
- Pan Frying** | Saturday June 6
- Sautéing** | Saturday June 13
- Stir-Frying** | Saturday June 20
- Deep-Frying** | Saturday June 27
- Braising & Stewing** | Saturday July 4
- Roasting & Baking** | Saturday July 11
- Steaming** | Saturday July 18
- Grilling** | Saturday July 25

How Do I Use That?

Informative workshops dedicated to demonstrating new-to-you kitchen tools, gadgets and ingredients.



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. But what if you do not smoke? This class will teach you how to create delicious, perfectly dosed marijuana edible recipes in your home kitchen.

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

- Tuesday March 10**
6:00pm - 9:00pm
 - Monday Apr 20**
6:00pm - 9:00pm
 - Tuesday June 16**
6:00pm - 9:00pm
 - Thursday July 30**
6:00pm - 9:00pm
 - Saturday Sept 19**
10:00am - 1:00pm
- \$80 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 June 2**
6:00pm - 9:00pm
 - Monday Aug 31**
6:00pm - 9:00pm
- \$60 per person

Beverages & Mixology



Summer Cocktails

Get ready for summer with delicious and refreshing drink recipes! Your instructor guides you through methods of mixing perfect-for-the-patio beverages and cool cocktails for those hot summer days and nights.

Friday May 29
6:00pm - 8:30pm
\$55 per person



Summer Wines & Sangria

Whether you are looking for a nice patio sipping wine, want to learn how to make a variety of effortless and refreshing sangrias, or simply wishing to increase your knowledge of what wines to pair with your favourite summer menus, this class has something for every wine lover.

Friday May 22
6:00pm - 8:30pm
\$55 per person

Open Kitchen + Bradshaws



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 2
6:00pm - 7:30pm
Monday May 25
6:00pm - 7:30pm
Monday July 13
6:00pm - 7:30pm
Sunday Aug 30
10:00am - 11:30pm
\$40 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.
Prerequisite: *Knife Sharpening For Beginners (above) or rudimentary knowledge of whetstone sharpening*

Monday March 2
7:30pm - 9:00pm
Monday May 25
7:30pm - 9:00pm
Monday July 13
7:30pm - 9:00pm
Sunday Aug 30
11:30am - 1:00pm
\$40 per person



Knife Skills | Beginners

Learn everything the home cook needs to slice, dice and julienne properly and safely. Other useful techniques include how to cut pineapple and citrus segments, zest, skin a tomato, and how to prepare leek. Experience why various knives are suited to different tasks. Receive a \$10 Bradshaws voucher for your next knife purchase.
Prerequisite: *Knife Sharpening For Beginners (above)*

Monday March 9
6:00pm - 8:00pm
Monday June 1
6:00pm - 8:00pm
Monday July 20
6:00pm - 8:00pm
Sunday Aug 30
1:30pm - 3:30pm
\$60 per person

Explorer Courses



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.

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

MARCH BREAK

Monday March 16 - Friday March 20
10:00am - 2:00pm daily for 5 days

SPRING

Monday June 1 - Friday June 5
10:00am - 2:00pm daily for 5 days

SUMMER

Monday July 20 - Friday July 24
10:00am - 2:00pm daily for 5 days
\$475 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				5	Tues 6pm-9pm	Mexican Meal.....	6
2	Mon 6pm-7:30pm	Knife Sharpen/Beginners ..	13	7	Thur 6pm-9pm	Easy Entertaining.....	4
2	Mon 7:30pm-9pm	Knife Sharpen/Advanced ..	13	8	Fri 6pm-9pm	Thai Cuisine	6
9	Mon 6pm-8pm	Knife Skills/Beginners	13	9	Sat 10am-1pm	Kids/Mother's Day	6
10	Tues 6pm-9pm	Cooking with Cannabis.....	12	11	Mon 6pm-9pm	Risotto.....	9
12	Thur 6pm-9pm	Pasta.....	8	12	Tues 6pm-9pm	Chinese Cuisine.....	4
13	Fri 6pm-9pm	Pizza.....	8	14	Thur 6pm-9pm	Puff Pastry.....	10
14	Sat 10am-1pm	Quick Breads.....	8	19	Tues 6pm-9pm	Pizza.....	8
15	Sun 10am-1pm	Bacon.....	10	21	Thur 6pm-9pm	Yangzhou Fried Rice	11
16-20	Mon-Fri 10am-2pm	March Break Explorer ..	14	22	Fri 6pm-8:30pm	Summer Wines.....	13
17	Tues 6:30-9:30pm	Hearty Irish Meal.....	5	23	Sat 10am-2pm	Boiling.....	12
22	Sun 10am-2pm	Sourdough.....	9	24	Sun 10am-2pm	Macaron.....	10
24	Tues 6pm-9pm	Indian Cuisine.....	5	25	Mon 6pm-7:30pm	Knife Sharpen/Beginners ..	13
25	Wed 6pm-9pm	Mediterranean: Spain.....	5	25	Mon 7:30pm-9pm	Knife Sharpen/Advanced...13	
26	Thur 6pm-9pm	Quick Meals	9	26	Tues 6pm-9pm	Vegan	6
APRIL				28	Thur 6pm-9pm	Fried Chicken & Waffles.....	10
1	Wed 6pm-9pm	Mediterranean: Italy	5	29	Fri 6pm-8:30pm	Summer Cocktails.....	13
2	Thur 6pm-9pm	Thai Cuisine	6	30	Sat 10am-2pm	Poaching.....	12
8	Wed 6pm-9pm	Mediterranean: Greece	4	JUNE			
9	Thur 6pm-9pm	Fried Fish	8	1-5	Mon-Fri 10am-2pm	Spring Explorer.....	14
15	Wed 6pm-9pm	Mediterranean: France	5	1	Mon 6pm-8pm	Knife Skills/Beginners	13
16	Thur 6pm-9pm	Tartare	9	2	Tues 6pm-9pm	Spiralizers & Mandolines...12	
20	Mon 6pm-9pm	Cooking with Cannabis.....	12	6	Sat 10am-2pm	Pan Frying.....	12
22	Wed 6pm-9pm	Mediterranean: Israel.....	5	7	Sun 10am-1pm	Bacon.....	10
23	Thur 6pm-9pm	Vegetarian: Italian.....	6	9	Tues 6pm-9pm	Indian Cuisine.....	5
26	Sun 10am-2pm	Sunday Roast.....	11	11	Thur 6pm-9pm	The Art of the Burger.....	11
27	Mon 6pm-9pm	Hors d'oeuvres	4	13	Sat 10am-2pm	Sautéing.....	12
28	Tues 6pm-9pm	Beef Wellington.....	10	14	Sun 10am-1pm	Fruit and Berry Pies.....	8
MAY				16	Tues 6pm-9pm	Cooking with Cannabis.....	12
1	Fri 6pm-9pm	Quick Breads.....	8	18	Thur 6pm-9pm	Schnitzel.....	11
2	Sat 10am-2pm	Sourdough.....	9	20	Sat 10am-2pm	Stir-Frying.....	12
				23	Tues 6pm-9pm	Pasta.....	8

Team Building, 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.

DATE	TIME	CLASS.....	PAGE
25 Thur	6pm-9pm	Hearty Irish Meal.....	5
27 Sat	10am-2pm	Deep-Frying.....	12
28 Sun	10am-2pm	Sourdough.....	9

JULY

4 Sat	10am-2pm	Braising & Stewing.....	12
5 Sun	10am-1pm	Fried Chicken & Waffles....	10
7 Tues	6pm-9pm	Vegetarian: Italian.....	6
9 Thur	6pm-9pm	Reuben & Rye.....	11
10 Fri	6pm-9pm	Tartare.....	9
11 Sat	10am-2pm	Roasting & Baking.....	12
12 Sun	10am-2pm	Farm to Table Series #1.....	7
13 Mon	6pm-7:30pm	Knife Sharpen/Beginners...13	
13 Mon	7:30pm-9pm	Knife Sharpen/Advanced...13	
14 Tues	6pm-9pm	Quick Meals.....	9
16 Thur	6pm-9pm	Easy Entertaining.....	4
17 Fri	6pm-9pm	Hors d'oeuvres.....	4
18 Sat	10am-2pm	Steaming.....	12
20-24 Mon-Fri	10am-2pm	Summer Explorer.....	14
20 Mon	6pm-8pm	Knife Skills/Beginners.....	13
25 Sat	10am-2pm	Grilling.....	12
26 Sun	10am-2pm	Farm to Table Series #2.....	7
28 Tues	6pm-9pm	Mexican Meal.....	6
30 Thur	6pm-9pm	Cooking with Cannabis.....	12

AUGUST

4 Tues	6pm-9pm	Chinese.....	4
6 Thur	6pm-9pm	Mediterranean: Spain.....	5
7 Fri	6pm-9pm	Fried Fish.....	8
8 Sat	10am-1pm	Vegetarian: Harvest.....	6
9 Sun	10am-2pm	Farm to Table Series #3.....	7
11 Tues	6pm-9pm	Indian Cuisine.....	5
13 Thur	6pm-9pm	Mediterranean: Greece.....	4
14 Fri	6pm-9pm	Pizza.....	8

DATE	TIME	CLASS.....	PAGE
15 Sat	10am-1pm	The Art of the Burger.....	11
18 Tues	6pm-9pm	Thai Cuisine.....	6
20 Thur	6pm-9pm	Mediterranean: Italy.....	5
22 Sat	10am-1pm	Quick Breads.....	8
23 Sun	10am-2pm	Sourdough.....	9
25 Tues	6pm-9pm	Yangzhou Fried Rice.....	11
27 Thur	6pm-9pm	Mediterranean: France.....	5
29 Sat	10am-2pm	Dim Sum.....	4
30 Sun	10-11:30am	Knife Sharpen/Beginners...13	
30 Sun	11:30am-1pm	Knife Sharpen/Advanced...13	
30 Sun	1:30-3:30pm	Knife Skills/Beginners.....	13
31 Mon	6pm-9pm	Spiralizers & Mandolines...12	

SEPTEMBER

1 Tues	6pm-9pm	Pasta.....	8
3 Thur	6pm-9pm	Mediterranean: Israel.....	5
8 Tues	6pm-9pm	Puff Pastry.....	10
10 Thur	6pm-9pm	Beef Wellington.....	10
15 Tues	6pm-9pm	Vegan.....	6
17 Thur	6pm-9pm	The Art of the Burger.....	11
18 Fri	6pm-9pm	Hors d'oeuvres.....	4
19 Sat	10am-1pm	Cooking with Cannabis.....	12
20 Sun	10am-2pm	Sunday Roast.....	11
22 Tues	6pm-9pm	Mexican Meal.....	6
24 Thur	6pm-9pm	Schnitzel.....	11
26 Sat	10am-4pm	Thanksgiving Pies.....	11
27 Sun	10am-1pm	Reuben & Rye.....	11
29 Tues	6pm-9pm	Quick Meals.....	9

OCTOBER

1 Thur	6pm-9pm	Risotto.....	9
2 Fri	6pm-9pm	Pizza.....	8
3 Sat	10am-2pm	Macaron.....	10



PROFESSIONAL CULINARY PROGRAM

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

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stratfordchef.com

What sets us apart?

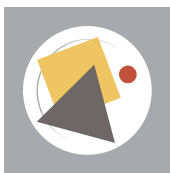
Innovative Program | Our unique program model is method-based, hands-on, experiential, work-integrated learning.

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