



Teen Cooking Classes

November 8 to December 6, 2021

(Monday's 5-8pm)

4 Classes

\$300 plus hst
(\$85/Session)

hushh! Supperclub is the perfect place for teens to come for an amazing cooking experience. The goal of our teen classes is to help develop young chef's independence and confidence in cooking, while discovering their culinary palate!

Students will learn fundamental culinary knowledge, the basics of food, and a variety of skills in a fun, engaging and interactive way. They will learn valuable cooking (and life) skills as they cook their way through menus inspired by the seasons, by themes, and by cultures. The recipes featured are optimal for teaching fundamental culinary knowledge and skills such as food handling techniques, measuring & weighing, assembly, knife skills, equipment usage, stove top cooking, baking and more! In each session, students will enjoy their own cooked meals and have a chance to socialize in an ambiance that will complement their gourmet experience.

Week One (November 8):

Burgers 'n Fries:

Jr. Chefs will create a 'pub' meal from scratch, including grinding the beef to make the ground beef patty, making the roll, the ketchup, aioli, cutting the potatoes for the fries, and prepping a side of coleslaw.

Week Two (November 22):

Breakfast Cookery:

Jr. Chefs will enjoy creating various breakfast & brunch items to create a 'not so ordinary' meal enjoyable any time of the day. Egg cookery will be front and center of this class; from fried to boiled, scrambled to poached, omelets to frittatas. We will continue egg 'theory' when we make amazing waffles, and hollandaise sauce for bennies! Of course, breakfast cookery will be rounded out with some meat proteins!

Week Three (November 29):

Pappardelle with Chorizo, Mussels & Shrimp

Jr. Chefs will enjoy making this restaurant worthy meal at home after this class! Students will make pasta and chorizo sausage; along with learning the fundamentals of cleaning and cooking shrimp and mussels.

Week Four (December 6):

Chicken Grand Mere with Fondant Potatoes

In the final class, Jr. Chefs will create this French dish inspired by Chef Robin's French culinary training. The class will focus on chicken butchery (cutting and boning a whole chicken) and utilizing all parts in preparation of the evenings' meal. Making

chicken stock for the base to the fondant potatoes will also be visited. Students will also prepare a special dessert for their final class meal!

***No Class November 15**

Class Format:

Under the guidance of our chefs, students/Jr. Chefs will work independently as much as possible, putting into practice the techniques and knowledge being instructed. You will also divide into groups to work on different aspects or parts of the recipes, in preparation for the evenings' menu. Once all is cooked and completed, we will beautifully plate our meal & sit and enjoy it together.

If you prefer not to be hands-on in the class, and just want to watch and take-in the informational session, please feel free to do so...you will still be served the beautiful meal. Also, if you do not wish to/are not comfortable sitting down as group, please feel free to bring take-out containers to take your meal to go.

Covid 19 Safety Measures:

- To enroll for the cooking classes, all guests over 12 years must be fully vaccinated, and must provide both photo ID and proof of vaccination. No refund will be given if you have registered and paid for the classes but cannot provide the above documents.
- Masks must be worn when not seated
- Social distancing will be adhered
- Handwashing and Hand Sanitizing is enforced

Cancellations/Missed Attendance Policy:

7 or More Days' Notice:

You may reschedule. Send your reschedule request to hushhsupperclub@Outlook.com

Less Than 7 Days' Notice:

You cannot reschedule but please feel free to have someone attend in your place.
(Includes sickness/Illness)

No Notice:

You cannot reschedule. (Includes sickness/Illness)

Should classes be unable to run or cancelled due to government-imposed restrictions or lockdowns, all registrants will receive a credit for future use for the full value of the classes or remaining classes.

Dietary Restrictions:

If you have any dietary restrictions or allergies, please contact us **prior** to booking your class to ensure we can accommodate. Sales are final so if you do have any dietary restrictions or allergies, or have any questions, please contact us prior to booking to inquire if the class of interest is suitable for you.

Other Notes:

It is the guest's responsibility to be aware of the date and time of a class. A confirmation email will be sent to you after you have registered for the class/classes.

Occasionally, it may be necessary for us to cancel a class with a minimum of 48 hours prior notice. When this occurs, we will re-book you into another class of your choice.

Other Information:

How to reach us:

Email: hushhsupperclub@outlook.com (note the 2 h's in hushh)

Phone: 613-389-7009 (Studio/Shoppe)

Chef/Owner:

Robin LeRiche, RSE (cell/text 613-217-1079)

Location:

842 Gardiners Road (Next to Finaddicts/Blood Donor Clinic)
Kingston

To Register:

Must Pre-Register

Email: hushhsupperclub@outlook.com

Call: 613-389-7009

Cost:

\$300 plus hst (\$339) for 4 sessions

\$85 plus hst (\$96.05) for 1 session

Payment:

By E-transfer or Credit Card off-site

By any method in store (Cash, Debit, Credit Card)