

Cooking

Teacher: Melody Warren

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Grades: 4-12

Grab your apron and get ready to cook! In this hands-on class, students will develop their kitchen skills while making delicious recipes. From savory dishes to sweet treats, we'll explore different foods, practice teamwork, and discover how fun cooking can be. Students will learn kitchen safety, measuring skills, knife skills, and creative ways to present their food. During the first semester, students will work on a class project to plan a holiday party. In the second semester, each student will complete an individual project that involves planning, preparing, and serving a meal for their family.

Supply List:

- * Binder, one inch
- * Sheet protectors, 25
- * One set of 8 tab dividers (labeled: Appetizers, Salads & Soups, Meats & Main Dishes, Vegetables, Breads & Pastries, Desserts, Beverages & Microwave, Meal & Party Planning)
- * Plastic show box with lid
- * Small cutting board
- * Paring knife with sheath
- * Silicone spatula
- * Set of plastic measuring cups
- * Set of plastic measuring spoons
- * Apron



Tuition: \$50 per month (August-April)

Supply fee: \$15 per semester