

**This class is perfect for students who have already taken Culinary Arts and want to learn how to create more delectable edibles. It's also open to students who have never taken a culinary arts class before.**

This class will go over various cooking techniques at a more advanced level than Culinary Arts 1. Students will learn and practice how to read and adjust recipes to fit specific serving sizes. The course also touches on how to properly fuel our bodies by learning about macros. Every week the class tackles new recipes. These are not all planned out before the school year begins because the teacher determines the curriculum in part based on the interests and skills of the class members. The instructor is always open to suggestions from students on what they'd like to cook.

This will be a highly interactive class that will require your student to participate, including helping with clean-up. Seated classroom time will be minimal. We will spend most of our time in the kitchen cooking up something delicious.

Supplies are provided; the cost of food and supplies is included in the tuition. Students who want to bring home a sample of what was cooked in class should bring their own to-go container.

**Required:**

- 1 Recipe binder with protectors
- 1 Package of 3×5 or 4x6 note cards or recipe cards
- Weekly reflection paper

Sixth-graders are welcome in this course.