

CHCA Intercession 2022

January 3-14, 2022

Course Name: **International Cooking: CHCA Teaching Kitchen**

Instructor(s): **Christina Painter**

Course Type: **Local Day (Greater Cinti Area)** Service Hours: **5**

Maximum enrollment: **12** Minimum enrollment: **6**

Cost: \$500

Overview: Interested in learning how to cook while exploring cuisine from around the world? International Cooking enables students to attain a global perspective of food while immersing in the school's teaching kitchen to gain culinary experience.

- Course Goals:**
- Gain confidence in the kitchen through hands-on culinary experience
 - Learn about international cuisine and culture
 - Develop key skills around culinary arts
 - Sample food from around the world
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Other Requirements: Students must fill out a waiver prior to start of class. Because the class will involve a wide-range of cooking and culinary experiences, the course will not be well suited to students with severe food allergies.

Description:

This course will be taught by our new Executive Chef and Manager of the Teaching Kitchen. Students will be cooking in the CHCA Teaching Kitchen on a daily basis with occasional trips to local restaurants and grocery stores for meal planning purposes. Students will be making and sampling international culinary dishes daily.

This course is well suited to: Students who enjoy learning about international culture, students who enjoy cooking, students who are interested in gaining culinary skills

Cost: \$500

Additional costs: During "field trips" to local establishments, students will need to bring money to buy "extra items"—for instance, during a trip to Jungle Jim's, students may want to have extra money to buy certain items.

Other Information:

Students will be handling sharp objects and working in a commercial kitchen using gas-powered stoves and cooking surfaces. Absolute care and attention at all times will be required and students must be mature enough to handle a commercial cooking environment.
