



SHAUN'S TABLE

Caterer, Consultants and Cookery school

Cooking class schedule: 2017

Terms and Conditions

- All **new** students are required to pay a once off registration fee of R1000.00 up front. As part of the registration fee for new students, you will receive a basic cook's tool kit, which you will constantly use throughout the various programmes.
- **Existing** students a yearly registration fee of R300.00 up front.
- The attached registration form is to be completed and returned to us as soon as possible. Can be e-mailed to enquire@shaunstable.co.za.
- A 50% non-refundable deposit is required to secure your booking for each individual programme. Spaces cannot be held for students who have not yet paid a deposit.
- The balance is payable before the commencement of the 1st lesson of each programme. Students, who have not paid in full prior to commencement of the programme they wish to attend, will not be permitted to enter the classroom.
- Students who do not attend programmes, for which deposits have been paid, will forfeit their deposit. Deposits are non-refundable and not transferable to other programmes.
- Certificates of attendance will be issued for completed programmes. All lessons in the specific programme must be attended in order to qualify for the certificate.
- Minimum of 4 students must be booked in order for the programme to run.
- Group bookings of 6 or more students receive 10% discount.
- All classes are presented at our classroom\studio situated at Shaun's Table, Fam Groenfontein, R42, Bronkhorstspuit, Gauteng, 1020 or go to [Map](#)

Course Name	Number of classes included	Date	Description/ Course content	Times available	Price
Basic Cooking course	3	4 th April 11 th April 18 th April	Learn to basics: various cuts of vegetables and meats to working with a proper cook's knife. Lesson 1: Various meat and vegetable cuts and why they are used, Brief history of cooking and why do chefs use big knives to little knives. Lesson 2: Salads, dressings and various salad varieties Lesson 3: Basic cooking techniques i.e. Frying grilling, baking and poaching	17:00-19:00	R 1 400
Intermediate Cooking course A	3	9 th May 16 th May 23 rd May	Mastering the basic. Learn how to prepare restaurant quality dishes with just the few simple techniques you've learnt in the basic cooking course. Lesson 1: Learn how to make jus and stock from scratch (sauces). Controlling portion sizes Lesson 2: Prepare and cook 1 restaurant dish Fillet Mignon and side dishes Lesson 3: Prepare and cook 1 restaurant dish Stuffed chicken breast and side dishes. Student needs to bring basic toolkit with	17:00-19:00	R 1 750
Intermediate Cooking course B	4	30 th May 6 th June 13 th June 20 th June	To fry, or not to fry? That is the question. Learn how and when to poach, bake, roast or fry. Lesson 1: Poach Lesson 2: Bake Lesson 3: Roast Lesson 4: Fry	17:00-19:00	R 1 750

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Advanced Cooking Course	5	27 th June 4 th July 11 th July 18 th July 25 th July	Learn to meal plan and cost your own 5 course menu. Lesson 1: Meal planning and costing Lesson 2: Entree's Lesson 3: Starter Lesson 4: Main course Lesson 5: Dessert & Cheese	17:00-19:00	R 2 500
Canape & Cocktail Workshop	1	27 th April	Learn how to make a selection of cocktails and canapés to impress your guests at your next special event! And then of course we can make this a fun evening- bring wine with and enjoy the evening with us- Discount for group bookings of 6 or more students.	17:00 – 20:30	R550 per person
Mother and daughter workshop	1	12 th May	Treat your mother to an extraordinary evening!! Spend some quality time together by cooking and sharing a 3 course meal together. Do not forget to bring your favourite beverage with.	17:00 – 21:30	R995 per pair
Basic Sushi Workshop	1	26 th May	This is a must for any Sushi lover. Receive a basic sushi kit and learn to basic sushi dishes. Bring wine and let's make an evening to remember!	17:00 – 21:30	R1200 per person
Braai master dad day	1	16 th June	Treat your dad to the perfect braai. Bring dad and a six pack along and learn to do a 3 course meal on the fire!! True African way to celebrate any occasion!!	11:00-3:00	R995 per pair
Italian Pasta and rice workshop	1	30 th June	Come be part of our familia!! We will teach you to make pasta from scratch- Ravioli, Fettuccini, Risotto and Lasagne. This includes a basic pasta roller. Bring your favourite bottle of wine and we will dine together afterwards.	17:00 – 21:30	R995
Soup workshop	1	28 th July	Not only will we learn to different types of soup- we will also help you stock your freezer for winter by showing you how to portion and freeze your soup.	17:00 – 21:30	R550
Busy mom workshop	1	25 th Aug	You will love us after this class. We will cook 3 meals that you can freeze and reheat in oven that are delicious and hearty and ready to serve in a jiffy. So you will walk out of class with meals for your family! (all in one Babotie, fish pie and lasagne)	17:00 – 21:30	R995