

Private lessons are taught by our chef in your home. This gives you the opportunity for personalized instruction by our chef as you learn. Finally the opportunity to ask the expert all the things you've always wanted to know – in your home!! **Our chef is fluent in English, Zulu, Xhosa, Sotho and can teach in your language of preference.**

All 12 lessons in the Mastering the Basic Series come with:

- • **150 recipes taught over the 12 lessons**
- • **Free step by step instruction book**
- • **Free Chef's Dictionary: English IsiZulu Sesotho IsiXhosa Setswana Afrikaans Sepedi**
- • **Free book - "Tools of the Trade & Cooking Terms explained" – a complete list of the basics for your kitchen**

Pricing:

Lesson 1: Where to begin (

1 - 4 learners)R700

Lesson 2: Mastering the Basics: Easy ways with Eggs

(1 - 4 learners)R700

Lesson 3: Mastering the Basics: How to Cook Pasta, Rice, Grains and Pulses

(1 - 4 learners)R700

Lesson 4: Mastering the Basics: Salads, Vegetables and Cooking with Fruit

(1 - 4 learners)R700

Lesson 5: Mastering the Basics: Meat

(1 - 4 learners)R700

Lesson 6: Mastering the Basics: Poultry and Game

(1 - 4 learners)R700

Lesson 7: Mastering the Basics: Fish

(1 - 4 learners)R700

Lesson 8: Mastering the Basics: Soups

(1 - 4 learners)..... R700

Lesson 9: Mastering the Basics: Cakes & Bakes

(1 - 4 learners)R700

Lesson 10: Puddings and Desserts

(1 - 4 learners)R700

Lesson 11: Mastering the Basics: Biscuits and Bakes

(1 - 4 learners)R700

Lesson 12: Mastering the Basics: Party Time: Finger Foods

(1 - 4 learners)R700

Lesson 13: The Comfortable Cook

(1 - 4 learners)R700

Lessons 1 – 13: Saturday and week nights rate

(1 – 4 learners)..... R900

Lesson 14: Your Child – the Chef!! (3 – 4 children) ...R250 per child
Lesson 15: Kids Survival Kit (3 – 4 children) ...R250 per child
Catering option 1: (1 – 4 learners) Mon – Fri, luncheon prep / dinner prep
(Half day lesson).....R700
Catering option 2: (1 – 4 learners) Mon – Fri, Dinner prep
(Full day lesson)..... R1200
Catering option 3: (1 – 4 learners) Saturday, luncheon prep / dinner prep
(Half day lesson).....R900
Catering option 4: (1 – 4 learners) Saturday, Dinner prep
(Full day lesson).....R1200
Catering option 5: (1 – 4 learners) Sunday, luncheon prep / dinner prep (Half day
lesson).....R1000
Catering option 6: (1 – 4 learners) Sunday, Dinner prep
(Full day lesson)..... R1400

You receive a free step-by-step book with every lesson. All lessons may be done individually according to your needs. Lessons are taught from 8 – 12pm or 1pm to 5pm. You will need to buy your own ingredients for lessons 1 -13 and lesson 15.

For Lessons 2 – 12: An ingredients list is attached for you to make your selections, design the lesson as you would like and purchase the ingredient beforehand. You can enjoy what is made for dinner that night!

For Lessons 13 and 15, a list of ingredients will be emailed to you for you to purchase before the lesson.

Lessons 14 - 15 are 3 hours in length.

For more information email cooking101@wol.co.za