



open kitchen

Bistro • Catering • Cooking Classes • Chef's Timeshare Kitchens



Private Culinary Sessions for Budding Chefs

Proposed Culinary Curriculum

Learn and Make!



Session 1 (3 hours):

1. Introduction to Kitchen Essentials:

- A. Knowledge of Cooking and Baking Equipment
- B. Knife Skills
- C. The Food Pantry: What do you need?

2. Breakfast Foods

- A. Make a [frittata](#) and muffins or scones of choice

Session 2 (3 hours):

1. Fruits and Vegetables:

- A. Learn how to identify and select according to seasonal and ripeness
- B. Make an apple galette and salad of various greens, including vinaigrette

Session 3 (3 hours):

1. Soups:

- A. Study a generic recipe for soups
- B. Learn techniques for making stocks and various types of soups, including cream, vegetable, and pureed soups.
- C. Make a meat soup and a vegetable soup.

Session 4 (3 hours):

1. Grains:

- A. Learn to recognize a variety of grains
- B. Make a couscous and quinoa dish.

Private Culinary Sessions with an Open Kitchen Chef Instructor

Private classes can be done in groups or individually with a custom menu at our Falls Church location or in your home. Once your menu and request is submitted our chef will contact you regarding the specifics and create a session just for you. Prices below are for the private instruction — food costs will be factored in separately:

- 1 on 1 sessions: \$195 for 1 3-hour session
- 2 -4 students: \$175 each student for 1 3-hour session

10% discount will be applied when more than 1 session is purchased.

To set up your session, call 703-334-1504 or email: lrs@openkitchen-dcmetro.com

About our Chef Instructor

Ann Godfrey taught elementary and middle schools in Arlington County for thirty-three years. Within those years, Ann taught many children how to cook by incorporating cooking into her lessons and also used it as a learning tool with school groups. She retired in 2008 from teaching to work in a career as a personal chef, because cooking was what she loved.

She attended L'Academie De Cuisine in 2007 to brush up on her cooking skills and started her home based business, Cooking With Scents, in 2007. Ann has been a member of the American Private and Personal Chef Association and WCR, women Chef and Restaurateurs. She specializes in Italian cooking and loves to entertain family and friends with her cooking.