



Tasty Dinners Culinary Skills Enhancement Program

My Culinary Inspirations classes involve actual food preparation and cooking. While these are fun events, I must ensure that I have an adequate area in which to teach a small class. There are some basic needs that a venue must satisfy, partly for safety and partly to give the best possible experience to the attendees. Below are elements that must be satisfied in order for me to conduct a class at your home.

The kitchen must:

- ❖ Be well lit
- ❖ Be spacious enough to allow 4-8 attendees to view the cooking and countertop areas
- ❖ Have at least 2 working stovetop burners, a working oven and available refrigerator space
- ❖ Have ample clean/cleared countertop space

Responsibilities of the host are:

- ❖ To provide enough seating for attendees – ideally on stools allowing observation of the stove
- ❖ To provide an environment free from distractions, noises and pets
- ❖ To provide a clean, safe environment
- ❖ To secure attendees and collect fees from all attendees

I will: (chef/instructor)

- ❖ Require a visual inspection of the kitchen prior to the class being announced
- ❖ Supply all cookware, bowls, utensils etc., unless other arrangements have been made
- ❖ Supply all the food required
- ❖ Arrive 30 minutes early to set-up and put perishables away
- ❖ Remain 30 minutes following the class to clean whatever mess has been made
- ❖ Upon request, arrange for stools to be delivered and picked up
- ❖ Invoice the host directly