



Spanish Fiesta (sample curriculum)

Class concepts

Spanish Fiesta is about experiencing the authentic tastes of Spanish cuisine. The recipes we have chosen are classics. Spain, like many other Mediterranean countries, has a rich and varied cuisine which varies by region. Our recipes tonight reflect the foods of possibly the most gastronomically distinctive – the regions of Cataluña and Andalusia.

Class objectives

Learn various basic cooking techniques including safe handling of knives, the techniques of sautéing, and deglazing, the use of a mortar and pestle, and proper zesting. Students will also learn trivia concerning the spices and elements involved. Upon class completion, each student will be well versed on how to recreate these delightful, spicy plates.

Recipes involved

Classic Andalusia Gazpacho
Mediterranean Paella
Spanish Cheesecake

Class size & length

Minimum - 4 students / Maximum - 8 students.
This class generally concludes within 2 hours.

Class materials

Each student will receive heavy stock, full color recipe cards for each dish, including photo, food items needed, tools required plus assembly and cooking directions.

Class style

The Spanish Fiesta class is primarily demonstration in nature. Students will rotate through one or two at a time to perform various tasks associated with the creation of our recipes, but they will not be at individual cook stations. The food produced will be ample for tasting, but is not intended to be a complete meal for each student.

Chef Susan Willis (555) 764-8768 susan@chef susan.com