

Love food?

Want to learn to cook?

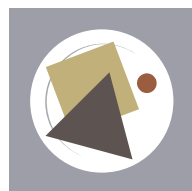
*Interested in becoming  
a chef?*



stratford chefs school  
culinary **2010** camp

Join graduates of the renowned  
Stratford Chefs School for our  
**5th ANNUAL March Break Culinary Camp**  
open to interested students  
in grades 9 to 12.

**5 ALUMNI | 5 DAYS | 5 SESSIONS**



STRATFORD  
CHEFS  
SCHOOL



Classes will be taught by graduates of the Stratford Chefs School in the restaurant kitchens of Rundles and The Old Prune. Students will receive instruction, recipes, and a 2010 souvenir T-shirt.

*Please note that students registering for more than one session will only receive one T-shirt.*

**Register early** | Maximum 12 students per class

Session 1 | **Monday March 15, 2010** | 12 noon to 5pm  
Instructor Charmaine Baan (2001) | Cost \$70

### **Eat Dessert First**

Charmaine brings over 10 years of sweet experience back to SCS for this session which will delight dessert lovers and aspiring chefs alike.

Session 2 | **Tuesday March 16, 2010** | 12 noon to 5pm  
Instructor Ryan Donovan (2005) | Cost \$90

### **Everything But The "Oink"**

Everybody's talking about it and now is your chance to get some insight into basic charcuterie, the art of pork butchery and the preparation of products such as pates and sausages. This class will involve a demonstration of butchering a side of pork and then involve the students in making a few simple charcuterie items.

Session 3 | **Wednesday March 17, 2010** | 12 noon to 5pm  
Instructor Jeff Semple (1999) | Cost \$70

### **A Taste Of India**

Jeff, who has taught several Indian cooking classes for SCS students over the years, will spend today's session introducing students to the flavours of India as well as techniques used in the preparation of spice mixes, curries, rice dishes and Indian breads.

Session 4 | **Thursday March 18, 2010** | 12 noon to 5pm  
Instructor Erin Turcke (2006) | Cost \$70

### **Breadmaking**

Bread is the foundation of a meal in many homes around the world. This course will introduce students to basic breadmaking skills and to recipes that reflect bread traditions from around the world.

Session 5 | **Friday March 19, 2010** | 12 noon to 5pm  
Ian Middleton (2001) and Yva Santini (2009) | Cost \$70

### **Stratford Chefs School Menus**

Always a popular course during the March Break, this course introduces students to menus typical of the work Stratford Chefs School students perform during their training. There will be four menus – French, Italian, Thai and Mexican – that students will prepare working in groups with the help of instructors.

#### **STRATFORD CHEFS SCHOOL**

68 Nile Street, Stratford, ON N5A 4C5  
Tel. 519.271.1414 Fax. 519.271.5679  
email: [jlaurie@stratfordchef.com](mailto:jlaurie@stratfordchef.com)  
[www.stratfordchef.com](http://www.stratfordchef.com)



# registration form

Student Name: \_\_\_\_\_

High School: \_\_\_\_\_

How did you hear about the March Break Culinary Camp?  
\_\_\_\_\_

Have you attended March Break Culinary Camp before?  
\_\_\_\_\_

## Staying overnight?

If you require accommodation, quote "Stratford Chefs School March Break Camp" to get the special camp rate at:

### The Annex Inn

1-800-361-5322

[www.bentleys-annex.ca](http://www.bentleys-annex.ca)

Camp rate: \$95 CDN/night

## Check Session(s)

Session 1 Fee \$70

Session 4 Fee \$70

Session 2 Fee \$90

Session 5 Fee \$70

Session 3 Fee \$70

**Total Fees:** \_\_\_\_\_

## Method of Payment:

CHEQUE payable to the Stratford Chef School  
68 Nile Street, Stratford, ON N5A 4C5

CREDIT CARD  Visa  Mastercard  American Express

Credit Card Number \_\_\_\_\_

Name on Card \_\_\_\_\_ Expiry \_\_\_\_\_

## Student Information:

Grade: \_\_\_\_\_ Age\*: \_\_\_\_\_

*\*NOTE: If under the age of 18, participants must have a parent or guardian sign the consent form included.*

Address: \_\_\_\_\_

City/Prov/Postal Code: \_\_\_\_\_

E-mail: \_\_\_\_\_

Telephone: \_\_\_\_\_

T-shirt Size (please circle): XS S M L XL XXL

Allergies: \_\_\_\_\_

Signature of Student: \_\_\_\_\_

## Completed, signed forms can be submitted by

**fax: 519.271.5679 or e-mail: [jlaurie@stratfordchef.com](mailto:jlaurie@stratfordchef.com)**

Confirmation of registration will be sent to you by e-mail.

*Please be advised that your space is held only after payment in full has been received at the school.*

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[www.stratfordchef.com](http://www.stratfordchef.com)

## Parent/Guardian Consent Form

Student's Name & Age: \_\_\_\_\_

High School: \_\_\_\_\_

From Monday March 15th to Friday March 19th, 2010, the Stratford Chefs School will be running its annual culinary camp, which your child has expressed an interest in attending. The camp will operate from 12 noon. to 5 p.m., at Rundles Restaurant (9 Cobourg Street, Stratford, 271-6442) or The Old Prune Restaurant (151 Albert St, Stratford, 519-271-8977). Your child will participate in cooking lessons in a professional restaurant kitchen. Experience has shown that illness or accident may occur in this environment, and immediate surgical or medical attention may be necessary.

### Permission to participate:

Having read the culinary camp information provided to me by the Stratford Chefs School, I, the undersigned, hereby give my permission for my child \_\_\_\_\_ to attend and participate in this camp.

I also give my permission for the chef instructor, or the chef's assistant to arrange for medical attention for my child in the event of an emergency, if I cannot be reached in a timely manner. I understand that I will be notified in the event of an emergency by the quickest means possible.

\_\_\_\_\_  
Signature of Parent

\_\_\_\_\_  
Date

Name of Parent: \_\_\_\_\_

Address: \_\_\_\_\_

Home Phone: \_\_\_\_\_ Work Phone: \_\_\_\_\_

Alternative Contact: \_\_\_\_\_ Phone: \_\_\_\_\_

PLEASE INDICATE WHERE YOU CAN BE CONTACTED WHILE YOUR CHILD IS AT THE CULINARY CAMP, IN CASE OF AN EMERGENCY INVOLVING YOUR CHILD:

\_\_\_\_\_

ADDITIONALLY, PLEASE PROVIDE ALL INFORMATION ABOUT FOOD OR DRUG ALLERGIES YOUR CHILD HAS:

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Thank you.

## Photo Consent Form

The following is a release form allowing the Stratford Chefs School to take your photograph during the March Break Culinary Camp.

The Stratford Chefs School acknowledges the individual's right to privacy and is committed to protecting the confidentiality of its constituents' personal information.

I hereby give consent for my photograph to be taken and used in Stratford Chefs School promotional materials and on the SCS website.

I do not give consent for my photograph to be taken and used in Stratford Chefs School promotional materials and on our website.

\_\_\_\_\_  
(Student Name)

\_\_\_\_\_ Date \_\_\_\_\_  
(Student Signature)

If the student is under 18 years of age, an additional signature of a parent or guardian is required.

\_\_\_\_\_  
(Parent/Guardian Name)

\_\_\_\_\_ Date \_\_\_\_\_  
(Parent/Guardian Signature)