

Text for MBCC Brochure 2011



Monday, March 14, 2011

Session Five: Prepare for preserves - Larder Style
Instructors: Mark Brown
Cost: \$75

Chef Mark Brown, owner of, "eat all about it," will spend the day taking you through the culinary journey known as 'larder'. This course will cover everything from jams to jellies, pickles to chutneys and sauces to oil-based preserves!

Tuesday, March 15, 2011

Session Four: Cheese Making
Instructor: Ruth Klahsen
Cost: \$75

Ruth Klahsen, Monforte's owner and lead cheesemaker, is a veteran chef whose cuisine is well-known to patrons of Stratford's stellar restaurants Rundles and the Old Prune. Come join in the fun learning the art of fine cheese making

Wednesday, March 16, 2011

Session Two: Everything but the "oink"!
Instructor: Ryan Donovan (2006)
Cost: \$90

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.

Thursday March 17, 2011

Session Three: A Taste of India
Instructor: Jeff Semple (1999)
Cost: \$75

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

Friday, March 18, 2011

Session One: Eat Dessert First!

Instructor: Charmaine Baan (2001)

Cost: \$75

Charmaine brings more than 10 years of sweet experience back to Stratford Chefs School for this session which will delight dessert lovers and aspiring chefs alike.

Monday - Friday March 14-18, 2011

Session Five: Stratford Chefs School Menus

Instructors: Ian Middleton (2001) & Yva Santini (2009)

Cost: \$75 per day (\$375 for entire week)

Always a popular course during the March Break, these five individual courses taught over five days introduce participants to menus typical of the work Stratford Chefs School students perform during their training. These five different menus will focus on cuisines from – South East Asia, Italy, Caribbean, Mexico, and Canada – that students will prepare working in groups with the help of instructors.