Stratford chefs school
Culinary 2012 Camp

MBCC Student Registration Form

Student Name: _____

High School: _____

How did you hear about the March Break Culinary Camp?

_____

SAVE - *save $25 off the total cost of $375 when you sign up for the whole week.*

Check Sessions(s)

□ Session 1	Fee $75	□ Session 6	Fee $75
□ Session 2	Fee $75	□ Session 7	Fee $75
□ Session 3	Fee $75	□ Session 8	Fee $75
□ Session 4	Fee $75	□ Session 9	Fee $75
□ Session 5	Fee $75	□ Session 10	Fee $75

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 _____ 3 digit pin on back of card_____

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: _____

Allergies: _____

Emergency Contact Name: _____

Emergency Contact Phone Number: _____

Completed, signed forms can be submitted by
fax: 519-271-5679 or e-mail: bfriesen@stratfordchef.com

A 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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Classes will be taught by graduates of the Stratford Chefs School in the restaurant kitchens of Rundles Restaurant and The Old Prune. Students will receive instruction, recipes, and a Stratford Chefs School Souvenir.

Register early – Maximum 12 students per class

Staying overnight?

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

The Queens Inn

1-800-461-6450

www.queensinnstratford.ca

Camp rate: $50 CDN/night

The Blue Spruce B&B

(519) 271-0068 / (855) 204-BLUE

$59.00 per night (or $260.00 for the entire week)

This rate includes a choice of hot breakfast entree daily. For details, you can visit our website (link below)

www.the-blue-spruce.com

List of Guest Alumni Instructors

Ian Middleton (2001) Mark Brown (2009)

Jeff Sample (1999) Charmaine Baan (2001)

$75 per day

SAVE - *save $25 off the total cost of $375 when you sign up for the whole week.*

Monday March 12 - 12 noon to 4pm

Session 1 **Italian (North American)**
The Prune Restaurant
Chef Instructor – Ian Middleton

Students will be preparing dishes that are inspired by Italy, but have taken root in Canada. Participants will learn to make mouthwatering meat balls, sauces, lasagna, Caesar salad and hearty soups.

Session 2 **Indian Cuisine**
Rundles Restaurant
Chef Instructor – Jeff Sample

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

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Tuesday, March 13 – 12 noon to 4pm

Session 3 **Italian (Classic) – The Prune Restaurant**
Chef Instructor – Ian Middleton

The second day of Italian cooking will emphasize the classic dishes of Italy. Students will get hands on instruction in the making of risotto, pasta, gnocchi as well as entrees such as Chicken Cacciatore and Osso Bucco

Session 4 **Tapas: A taste of Spain - Rundles Restaurant**
Chef Instructor – Mark Brown

Now is the time to escape this cold winter with the bold, warm flavors of Spanish tapas. Join us as we explore the beloved snacks and bites from famed regions of Spain including San Sebastian, Madrid and Andalucía.

Wednesday, March 14 - 12 noon to 4pm

Session 5 **Mexican – The Prune Restaurant**
Chef Instructor – Ian Middleton

Spicing things up a little bit, in this class, the cuisine of Mexico will be explored. Dishes to be taught include tacos, enchiladas, tamales, quesadillas and black bean soup. Accompaniments such as salsa, guacamole and dips will also be presented.

Session 6 **Roots, Shoots, Leaves and Fruits**
Rundles Restaurant
Chef Instructor – Mark Brown

Explore new food options and transform family favorites as you discover a variety of exciting and delectable foods found within a vegetarian diet. As a class we will delve into the different levels of vegetarianism including the use of dairy and eggs as well as vegan and raw foods.

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Thursday, March 15 - 12 noon to 4pm

Session 7 **Chinese – The Prune Restaurant**

Chef Instructor – Ian Middleton

In this session, the foods of China will be explored. A variety of Stir Fry's, soups, rice and noodle dishes shall be taught with the cuisine of Canton and Szechwan taking center stage.

Session 8 **Cocoa Finger – Rundles Restaurant**
Chef Instructor – Mark Brown

Explore chocolate in its many forms and functions; from raw to refined and sweet to savory. As a class, we will examine and of course taste) the versatility of everyone's favorite ingredient.

Friday, March 16 - 12 noon to 4pm

Session 9 **B.B.Q. – The Prune Restaurant**
Chef Instructor – Ian Middleton

With grilling season just around the corner, this class is a must for the outdoors enthusiast. Student will learn about rubs (dry vs. wet), marinades, low and slow method of cooking, how to make a delectable burger and grilling methods. Side dish will not be forgotten – coleslaw, potato and pasta salads will also be featured.

Session 10 **Eat Dessert First! – Rundles Restaurant**
Chef Instructor – Charmaine Baan

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.

STRATFORD CHEFS SCHOOL

68 Nile Street, Stratford, ON, N5A 4C5

Email: bfriesen@stratfordchef.com

www.stratfordchef.com

Parent/Guardian Consent Form

Student's Name & Age: _____

High School: _____

From Monday March 13th to Friday March 19th, the Stratford Chefs School will be running its annual culinary camp, which your child has expressed interest in attending. The camp will operate from 12 noon to 4 pm at Rundles Restaurant (9 Cobourg Street, Stratford, 271-6442) or The Prune (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, herby give permission

for my child _____ to attend and participate in this camp

I also give my permission to 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 REACHED 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.