

Feasting with Ferguson

Kitchen Help Wanted: An excellent opportunity to spend time learning how to cook delicious foods, improve on your cooking skills, enjoy leisure time with each other, and increase your menu offerings when cooking for friends and family. Dine and enjoy! Each day we will be exploring different recipes and approaches to cooking, and each day will begin with a part of the group cooking breakfast for everyone else! No prior experience necessary. 16 openings avaliable.

Pay: Approximately \$150 (paid to the kitchen)

Head Chef: Mr. Ferguson

First Course: Kitchen Safety and Cooking Basics

In our first course we will familiarize ourselves with the kitchen, kitchen process, safety protocols, and the different roles (not rolls) in the kitchen. Once that is finished, we will go over the basics of cooking, knife skills, preparation, introduction to different versatile ingredients and seasonings, and learn different ways to prepare and enhance cheap "dorm room" foods.

Second Course: Meat

Meat is good. Meat is good for you. Today we learn how cook meat good. Steak. Burger. Chicken. Fish. Hot Dog. Pork. All Meat. Now learn how make meat make voice go mmmmmmmmmm. (Proper preparation and seasoning combos for different types of meat, various ways of preparing different types of meat.)

Third Course: Baking Basics (starring guest chef pâtissier Rose Ferguson)

Can you throw together a boxed mix with some level of success, or are your cookies break & bake? Today you'll surpass that as you learn the exact science of baking from scratch. We'll start with a simple fan favorite and finish with a dessert that's sure to impress, all including the key secret ingredient: love.

<u>Final Course: Smoke</u>

To cap off our feasting experience, on this day we will spend time smoking the food we have previously prepared: Pork, Brisket, Salmon, Chicken, Pizza, etc.. We'll hang out, enjoy time with each other, and tend the fires while watching cooking shows as we wait for our masterpieces to finish!