

# PREP Kitchen Essentials - Cooking Class Schedule

www.prepkitchenessentials.com

562.430.1217

January 2012						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4	5	6	7
8	9 11a-2:30p PROFESSIONAL CHEF SERIES Wk1 ***** 6:30-9p Learn To Cook Week 1 of 3	10 6:30-9p \$225 Learn To Cook Week 1 of 3	11 11a-1:30p \$225 Learn To Cook Week 1 of 3 ***** 6:30-9p \$75 Surf and Turf	12 11a-1:30p \$75 30-Minute Dinners ***** 6:30p-10p PROFESSIONAL CHEF SERIES Wk1	13 6:30-9p \$75 Pizzas and Flatbreads	14
15 2-4:30p \$75 Parents and Kids	16 11a-2:30p PROFESSIONAL CHEF SERIES Wk2 ***** 6:30-9p Learn To Cook Week 2 of 3	17 6:30-9p Learn To Cook Week 2 of 3	18 11a-1:30p Learn To Cook Week 2 of 3 ***** 6:30-9p \$75 Knife Skills	19 11a-1:30p \$75 30-Minute Bistro Favorites ***** 6:30p-10p PROFESSIONAL CHEF SERIES Wk2	20 6:30-9p \$75 Tastes of Spain: Tapas and Paella	21 11a-1:30p \$75 Cupcake Workshop
22 1-3p FREE Dacor Use And Care	23 11a-2:30p PROFESSIONAL CHEF SERIES Wk3 ***** 6:30-9p Learn To Cook Week 3 of 3	24 6:30-9p Learn To Cook Week 3 of 3	25 11a-1:30p Learn To Cook Week 2 of 3 ***** 6:30-9p \$75 Three Great Chicken Dinners	26 11a-1:30p \$75 Quick and Easy Italian Dishes ***** 6:30p-10p PROFESSIONAL CHEF SERIES Wk3	27 6:30-9p \$75 Girls' Night Out	28 6-8:30p \$45 Cheeses Of France With Venissimo Cheese
29 2-4:30p \$55 Kids Supper Club	30 11a-2:30p PROFESSIONAL CHEF SERIES Wk4 ***** 6:30-9p \$225 Learn To Cook ADVANCED Week 1 of 3	31 6:30-9p \$225 Learn To Cook Week 1 of 3				
February 2012						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1 6:30-9p \$75 Mediterranean Favorites	2 11a-1:30p \$75 Easy Chicken Dinners ***** 6:30p-10p PROF CHEF Wk4	3 6:30-9p \$75 Pasta Workshop	4
5 2-4:30p \$75 Parents And Kids	6 11a-2:30p PROFESSIONAL CHEF SERIES Wk5 ***** 6:30-9p Learn To Cook ADV Wk 2 of 3	7 6:30-9p Learn To Cook Week 2 of 3	8 6:30-9p \$75 Cheese Making Workshop	9 11a-1:30p \$75 Quick and Easy Chocolate Desserts And Pastries ***** 6:30p-10p PROF CHEF Wk5	10 6:30-9p \$95 Sushi Workshop	11 6:30-9p \$75 Elegant Dinner Party
12 2-4:30p \$55 Kids Supper Club	13 11a-2:30p PROFESSIONAL CHEF SERIES Wk6 ***** 6:30-9p Learn To Cook ADV Wk 3 of 3	14 6:30-9p \$75 Valentine's Day Dinner	15 11a-1:30p Learn To Cook Week 1 of 3 ***** 6:30-9p \$75 Sauces 101	16 11a-1:30p \$75 Quick and Easy Pasta Dinners ***** 6:30p-10p PROF CHEF Wk6	17 6:30-9p \$75 Cooking with Herbs and Olive Oils	18
19	20	21 6:30-9p Learn To Cook Week 3 of 3	22 11a-1:30p Learn To Cook Week 2 of 3 ***** 6:30-9p \$75 One Pot Meals	23 11a-1:30p \$75 Apetizers and hors d'oeuvres ***** 6:30-9p \$75 Knife Skills	24 11a-1:30p \$75 Cake Decorating ***** 6:30-9p \$75 Girls' Night Out	25 6-8:30p \$45 Cheeses Of Europe With Venissimo Cheese
26 11:30a-1p \$75 French Macarons	27 6:30-9p Learn To Cook Week 1 of 3	28 6:30-9p Learn To Cook Week 1 of 3	29 11a-1:30p Learn To Cook Week 3 of 3 ***** 6:30-9p \$75 Surf and Turf	1	2 6:30-9p Dinners Of Tuscany	

All of our classes are hands-on and 100% participatory unless marked demonstration, demo or lecture. Each class lasts approximately two and a half to three hours and includes a meal and comprehensive instruction. Our luxurious kitchen is state-of-the-art, **sparkling clean** and roomy, participants use only the finest ingredients, tools and appliances. See below or our website for our cancellation policy.

**PLANNING A CORPORATE PARTY OR PRIVATE EVENT?** PREP's cooking classes are perfect for special occasions of any kind. Extraordinary food, a beautiful venue, gracious hosts, familiar faces—all key ingredients of a memorable gathering, whatever the reason, including:

- ◆ Parties and Dinner Parties
- ◆ Corporate Events and Team Building
- ◆ Non-Profit Groups
- ◆ Children's and Adult's Birthday Parties
- ◆ Mother - Daughter - Father - Son - Parent - Child
- ◆ Social Clubs, Cooking Groups, Etc...

## PREP Cooking Series

Learn **HOW** in these hands-on classes with in-depth instruction, professional guidance, quality tools and equipment

### NEW! Professional Chef Series with Chef Ryan Wagner - 6 Week Series \$900

Begins JANUARY 9 - DAYTIME Mondays 11a-2:30p  
Begins JANUARY 12 - EVENING Thursdays 6:30-10p

### Learn To Cook With Chef Elizabeth Whitt - 3 Week Series \$225

JANUARY 9, 16, 23 - EVENING Mondays 6:30-9p  
JANUARY 10, 17, 24 - EVENING Tuesdays 6:30-9p  
JANUARY 11, 18, 25 - DAYTIME Wednesdays 11:00a-1:30p  
JANUARY 31, FEB 7, FEB 21\* EVENING Tuesdays 6:30-9p  
FEBRUARY 27, MARCH 5, 12 - EVENING Mondays 6:30-9p  
FEBRUARY 28, MARCH 6, 13 - EVENING Mondays 6:30-9p  
MARCH 20, 27, APRIL 3 - EVENING Tuesdays 6:30-9p  
MARCH 21, 28, APRIL 4 - DAYTIME Wednesdays 11:00a-1:30p

### Learn To Cook: The Advanced Series (for graduates of Learn To Cook)

#### With Chef Elizabeth Whitt - 3 Week Series \$225

JANUARY 30, FEBRUARY 6, 13- EVENING Mondays 6:30-9p

November / December 2011						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
	<b>28</b> 6:30-9p \$225 Learn To Cook Wk 1 of 1	<b>29</b> 6:30-9p \$75 Autumn in Provence	<b>30</b> 11a Fish&Seafood \$75 6:30p Sushi \$95	<b>1</b> 6:30-9p \$75 Thai Favorites	<b>2</b> 6:30-9p \$75 Girls Night Out	<b>3</b>
<b>4</b> 11:30a-2p \$75 Festive Scrumptious Cupcakes	<b>5</b> 6:30-9p Learn To Cook Wk 2of3	<b>6</b> 6:30-9p \$75 Surf and Turf	<b>7</b> 10:30a-1p \$75 Holiday Appetizers and Hors d'oeuvres ■■■■■■■■■■■■■■■■■■■■ 5-7:30p \$75/pair Parents and Kids	<b>8</b> 6:30-9p \$75 Chocolate Workshop	<b>9</b> 11a-1:30p Learn To Cook Advanced Wk 2of3	<b>10</b> 1-3:30p \$65 Kids (All Ages) PREP's 6 <sup>th</sup> Annual Gingerbread House Extravaganza
<b>11</b> 1-3:30p \$65 Kids (All Ages) PREP's 6 <sup>th</sup> Annual Gingerbread House Extravaganza	<b>12</b> 6:30-9p Learn To Cook Wk 3of3	<b>13</b> 11a-1:30p \$75 Holiday Entertaing: December in Paris ■■■■■■■■■■■■■■■■■■■■ 6:30-9p \$75 Cocktail Party Appetizers and Hors d'oeuvres	<b>14</b> 6:30-9p \$75 Cocktail Party Appetizers and Hors d'oeuvres	<b>15</b> 6:30-9p \$75 Celebrate Julia Child	<b>16</b> 11a-1:30p Learn To Cook Advanced Wk 3of3	
<b>18</b> HAPPY	<b>19</b> HOLIDAYS	<b>20</b> HAPPY	<b>21</b> HOLIDAYS	<b>22</b> HAPPY	<b>23</b> HOLIDAYS	<b>24</b> HAPPY
<b>25</b> HAPPY HOLIDAYS	<b>26 through 29</b> KIDS HOLIDAY COOKING CAMP Ages 8-13 Monday-Thursday 11a-1:30p \$250				<b>30</b>	<b>31</b>
		<b>27</b> 6:30-9p \$75 Cooking with Wines and Spirits	<b>28</b> 6:30-9p \$75 Lessons in French Pastry	<b>29</b> 6:30-9p \$75 Artisan Breads		

### Perfect Edge Knife Sharpening Available at PREP

Get a professional, razor sharp edge on all knives, scissors, garden tools and most blades.  
Knives sharpened on Mondays (except the 5<sup>th</sup> Monday of any month). Drop off anytime, pick up Tuesdays anytime.

## PREP KITCHEN ESSENTIALS

12207 Seal Beach Blvd, Seal Beach CA 90740 562-430-1217

We are located in Seal Beach, CA, in the Shops at Rossmoor, between Peet's Coffee and Ann Taylor, near Chico's and Coldwater Creek

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

**Registering for Single Classes:** For online registrations, a confirmation is automatically sent to the "Bill To" email address as provided in the order. We cannot be responsible for undelivered or bounced back online confirmations due to spam filters or firewalls. For phone registrations or for registrations made at our store, a confirmation will be provided at that time. Arrive 15 minutes prior to your class as classes start on time. If you have a coupon or gift certificate for the class, please mention when registering and these must be presented at check-in. **Credits and Refunds:** Should you need to cancel a reservation for a class, you will receive a full refund for any cancellation made four (4) days before the class date. Cancellations made three (3) days or fewer before the class date will incur a 30% "cost of goods" fee with the remainder put on a Cooking Class voucher that can be applied toward a future class. No refunds, exchanges or vouchers will be given to cancellations made on the day of the class or no shows. Changes and cancellations may be made in person or by calling our store at 562-430-1217. Due to timing issues we cannot accept or honor email or voicemail cancellations. In the event we cancel a class a full refund will be given. **Substitutions and Class Format:** We reserve the right to substitute ingredients, menu items, recipes and instructors. Our classes are hands-on and participatory in style. Exceptions are classes labeled as "Demonstration" or "Demo" or "Lecture". By signing up for or enrolling in a class you agree to this policy. Please see our website for our cancellation policies on series classes.