



# Knife Skills - Learn to slice, dice and

**Start Date: 1/31/2021 11:00 AM**

**End Date: 1/31/2021 12:00 PM**



## Knife skills

Let's begin at the beginning and understand the tools of the trade. In this condensed version of our popular knife skills course, you'll learn how to hold, use and look after your knives to help you glide effortlessly through the prep. We've taken thousands of student chefs, enthusiastic cooks and complete beginners through their knife drill to help improve their skills and confidence.

Once we've talked all things sharp, we'll set to and make a minestrone and shred some stir fry vegetables together both designed to help you get consistent and confident with your knife work. Of course, our other sessions feature different types of knife skill, but this is a great starting point on your journey.

Please note this an interactive Zoom cookery session from the comfort of your own kitchen.

We'll send a shopping list and tell you what equipment you'll need one week before your session. They will be standard kitchen items you would normally find at home. We'll also send you the recipes and a work plan. The recipes will serve two; for the sake of your classmates and fluency of the session, please don't attempt to cook more than two portions.

The day before your event we'll send you a ZOOM invite, so make sure you have the app downloaded.

At the agreed time, we'll fling open our kitchen doors and let you in so we can cook together!

It's one ticket per person and places are limited so that everyone gets the most out of the session and