

Advanced French Culinary Workshop

Students that have attended a Blue Ribbon summer camp, or the equivalent, can join us for an advanced course on classic French cooking. Traditional French techniques are considered to be one of the world's most refined and elegant culinary styles. It is renowned for both its classical ("haute cuisine") and provincial styles. Many of the world's greatest chefs are or were masters of French cuisine. Additionally, French cooking techniques have been a major influence on virtually all Western cuisines, and almost all culinary schools use French cuisine as the basis for all other forms of Western cooking.

Learning objectives for this camp:

1. Students will be able to execute most traditional French culinary techniques, learn exceptional knife skills and be able to make the five classic (mother) sauces.
2. Students will learn good menu design and be able to create a cohesive menu from unlimited recipe resources.
3. Students will be able to make shopping lists from those recipes, coordinate the execution and timing of those recipes, and plate and garnish their creations.



As a graduation project students will work in small groups to completely design, cook and serve a seven course meal (including starter, salad, pasta, homemade sorbet, entrée, dessert, and cheese course) to their family and friends at the Graduation Dinner Party.

FOR ALL AGES

July 26 – 29, 2010

9:00 a.m. – 3:30 p.m. Monday – Wednesday

11:00 a.m. – 7:00 p.m. Thursday

Sample Advanced Curriculum

Monday:

French Cooking Methods

The Art of Seasoning and Flavoring: Spices, Herbs and Flavoring Agents

Graduation Menu Development and Recipe Selection

Tuesday:

Sauces and Dressings: Classic and Modern Day
Graduation Menu Recipe Selection and Shopping Lists

Wednesday:

Basic Baking & Pastry Principles, Methods & Techniques
Graduation Dinner Planning and Organization

Thursday:

Presentation: Food Plating and Garniture
Graduation Dinner Preparation and Service

\$500 Camp Fee

\$300 Supply Fee* includes:

- an advanced cookbook
- knife case
- knife sharpener
- diploma
- daily gourmet lunch
- daily culinary ingredients

\$400 Deposit required for registration

7 Course Thursday Night Graduation Dinner 6:00 pm:

(Includes starter, salad, pasta, homemade sorbet, entrée, dessert, and cheese course. Guests are invited to bring wine if they would like to enjoy it with dinner. Blue Ribbon cannot supply wine.)

\$75 per person (all ages)

* Supply Fee payable to: “Inspired”

Register 2 siblings for any camps and receive 15% discount off of each.

Early Registration Special: Register for 2 camps before May 5th and receive 20% discount off of the second camp.

Only one discount applicable per child.

Call us at (206) 328-2442 if you have any questions or if you wish to sign up.

Blue Ribbon Cooking School

2501 Fairview Ave. East

Seattle, WA 98102

(206) 328-2442 fax: (206) 328-2863

info@blueribboncooking.com www.blueribboncooking.com