

LIME KITCHEN TRAINING

COURSES & CLASS SCHEDULE 2021

- AUG 2-6. ▶ 5 DAY BEGINNERS
- AUG 9&10 . ▶ UNIVERSITY STUDENTS
- AUG 17TH . ▶ 7-12YR OLD (ADVANCED KIDS)
- AUG 18TH . ▶ 13-15YR OLD KIDS
- AUG 19TH... ▶ 7-12YR OLD (INTERMEDIATE KIDS)
- AUG 21ST . ▶ LITTLES (4-6YR OLDS)
- SEPT 3RD . ▶ THAI COOKING
- SEPT 6-10 . ▶ 5 DAY BEGINNERS
- SEPT 25 . ▶ BBQ 101
- OCT 1 & 2 . ▶ NATURAL FOOD PRESERVING
- OCT 4-8 . ▶ 5 DAY BEGINNERS (LAST ONE OF 2021!)
- OCT 22ND . ▶ INDIAN COOKERY
- NOV . ▶ BAKING & CAKE DECORATING (LAST
26&27 CLASS OF 2021!)

LIME KITCHEN TRAINING

ADULT COURSES & CLASS OUTLINE 2021

7-12YR OLDS

9AM - 12.30PM

Intermediate

Learn to make pasta & sauce from scratch. Bake & decorate cupcakes.

3,000 per child
Thurs 19th Aug

7-12YR OLDS

9AM - 1.30PM

Advanced

Learn to make shortcrust pastry & tarts. Make burgers (including the buns) from scratch. *Veg option avail.

3,500 per child
Tues 17th Aug

13-15YR OLDS

9AM-1.30PM

Advanced

Learn to make pasta & sauce from scratch. Make stock, Risotto & mousse.

3,600 per child
Weds 18th Aug

LITTLIES

(4-6yr olds with an adult)

9am - 11am.

Come for a couple of hours of fun - they'll make & decorate cupcakes & biscuits.

2,000 per child
Sat 21st Aug

UNIVERSITY

STUDENTS

9.30AM-4.30PM

Two Day Course:

Learn about basic food & nutrition, shopping on a budget & meal planning. How to cut corners and cut costs, cooking with leftovers, sauces, stir-fries. Includes lunch.

12,000 per student
Aug 9 & 10th

KIDS COOKING PARTIES

Why not do something different, something exciting, something that will last a lifetime? We can host upto 10 kids (over 6yrs) in a safe but fun learning environment.

- Cakes, cookies, cupcakes, muffins
 - Tarts, pies, pizza
 - Pasta & sauces
- Learn safe knife skills and kitchen tips

Price from **kes2,500** per child for a 2hr session for group bookings.