

**I will come to you and conduct a private cooking demonstration/class in the comfort of your home!**

**Do you wish a private cooking class at your home?**

**Here is what we can do**

- We will meet at your place and discuss the food or the specific topic of the cooking class together according to your preferences and wishes. This gives me the opportunity to have a look at your kitchen and the venue in beforehand to plan ahead.
- I will tailor and fine tune the cooking class according to our discussion under consideration of the venue and general set up as well as available space and kitchen equipment.
- I will prepare and provide you with a detailed shopping list and the shopping will be done by you or we can go shopping together which could be fun as well.
- Two days before the event I will come to your kitchen to double check on the produce. This enables me to determine the need for additional items or substitutions depending on food availability.
- One day before the event I will do the necessary preparations for the cooking class to run smoothly. If you would like to be involved we can work as a team during preparation, this is optional though.
- On the day of the event I will be there to finally explain, showcase, prepare, cook, assemble and plate up the food in front of your guests. The food will be of high quality and the way of presentation will be very clean, appealing and contemporary.
- Depending on space and logistic situation there will be the opportunity to have an interactive class
- We will be using your own plates, dishes, cups, platters, cutlery and so forth to create a really personal and private event.
- I will provide interesting information about the food, provide insider tips and tricks about cooking and special techniques and ensure an easy going and relaxed atmosphere.
- I will design, provide and print an individual folder with the menu for you and each of your guests as well as individual recipe cards of the dishes to be cooked.
- I will bring my tools and skills.
- Your kitchen will be left in a way so you won't notice that someone was there.
- Minimum group size 4 people, maximum group size 10 people to ensure maximum quality.

### **Here is why this is a great way to do it!**

- You will have more control and transparency of the costs.
- No hidden, unknown or inappropriate mark-ups.
- No catering equipment needed (depending on the level of equipment available).
- You will have a very tailored, personalized, private, entertaining and unique event.
- Shortest possible way of communication as you will discuss everything directly with the chef who runs the cooking class.
- You will impress your guests by having a private cooking class at home run by an internationally experienced chef.
- Peace of mind as you will always get the best possible result.
- As you (or we, if required) buy the food in beforehand the invoice will include only my travelling costs and the hourly rate (incl. shopping, if required).
- As an extra service and at additional costs professional food photos of your food can be arranged as well as hand signed chefs aprons with LOGO 'Food and Art Sunshine Coast'.

Please feel free to contact me with your enquiries, see details under 'contact'.

I am excited to discuss the event with you and find a solution for your needs!

Thank you very much.

With culinary regards,

Rainer Kruse  
Food and Art Sunshine Coast