

Basic Knife Skills

Knives set the stage for successful cooking. Practicing on a variety of fruits and vegetables, Chef Patrick guides you through key techniques, tips and tricks. Topics include: knife types and construction, purchasing, sharpening, safety and cutting boards. A 50% discount is offered to additional friends, family or colleagues who would like to join in.

Please note: Additional participants will be required to bring in their own knives for the lesson.

90 minutes \$90

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