

IT'S A MATTER OF TASTE

Now, with the new changes with restaurants across the Country there is a bigger demand for home food delivery programs, home baked goods and personalized home cooking.

You will have your very own dedicated personal chef instructor at the time of week and day that fits your schedule. And no matter where they're held, everything you love about our programs- the camaraderie, the intensive instruction, and the total hands-on culinary immersion- will be the same.

Sustainable Culinary Solutions has the right program for you, so if you're looking for a one time class for friends and family or you're an entrepreneur looking to start your own business or just looking a few extended cooking courses, we have a personalize culinary/baking class for almost every interest.



REGISTER TODAY

Classes fill up quickly, so register early! Please note that enrollment is guaranteed only upon written confirmation from Sustainable Culinary Solutions.

By Phone: 1-844-879-1719

During business hours (7 a.m. – 6 p.m.)

Via The Internet: Log on to the SCS Web site at www.sustainableculinarysolutions.com

or send an email:

info@sustainableculinarysolutions.com

for more information

Share The Love... The Love Of Cooking, That Is! Gift Certificates Available

So why not share these good feelings with a friend, relative, or a group.



Learn more and share the love by purchasing one of our gift certificates: **call 1-844-879-1719 or email info@sustainableculinarysolutions.com**



SUSTAINABLE CULINARY
SOLUTIONS

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PERSONAL CULINARY TRAINING

A Culinary School Brought to YOU!

Hire Your Very Own Executive Chef Instructor



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A GOURMET TREAT • AMAZING CHEFS
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EXPERIENCE THE EXCITEMENT

If you thrill the discovery of a new ingredient, devour every word-written about cooking, and feel an incredible sense of satisfaction when you create a new dish, then you got the makings for your very own private culinary classes. You'll dice and sift and sauté with a famous chef at your side.

We want you to know that you play a crucial part in shaping the way we eat. Food will always help us during these challenging times, so take the time to learn how to cook something delicious and pass on the experience to the ones you love and care about.

Our private culinary classes are more than a course-it's a life-changing experience that you can pass on for generations to come.



ABOUT US

Sustainable Culinary Solutions – a Food Focused company where we share the love for sharing a culinary experience. Our chef/home cook training program was developed to bring the class to you. We have taken today's modern-day cuisine and trends, merging it with some classic cooking techniques, so that you can have the best culinary experience for years to come.

Great Ideas Start at the Table So Keep on Cooking!

Owner/Chef Ali Doesn't Sugar-Coat It

Chef Ali a thirty-year Culinary Veteran doesn't take short cuts. He believes in sharing a Culinary-Dining experience, leaving a taste in your mouth to desire more. He has declared his love and passion for the industry as he believes in sharing Great Tastes, the great flavors and techniques that grandma use to serve.

Through his contemporary hands-on approach Chef Ali will guide you through your very own culinary journey making sure that you will pursue your goals in the kitchen.



CULINARY/BAKING CLASSES

INTRO TO BAKING

Learn the fundamentals of baking as well as those specific to basic breakfast breads.

TECHNIQUES OF HEALTHY COOKING

Discover ways to apply sound nutritional principals to the foods you prepare, examine alternative seasonings and flavoring techniques that allow you to cut the fat content.

KIDS BOOT CAMP

Kids will not eat what they do not understand. This is a 5 day culinary adventure for children of all ages. They will learn the basic fundamentals with baking/cooking in the kitchen so that they can learn to eat better and assist mom in the kitchen making it exciting to help and create.

HOLIDAY COOKING

You'll learn to roast poultry and meats to perfection, make home-made pan gravy, and prepare traditional side dishes.

CULINARY BASIC 20 WEEK TRAINING

This class you will learn the secrets that lead to culinary mastery. This class is one day a week for 20 weeks, choose the day of the week that best works for you.

- Learn to fabricate proteins
- Prepare grand sauces
- Learn the basic fundamentals for breakfast, grains, salads, knife skills, starches, vegetables, etc.

TEXAS BBQ & OUTDOOR GRILLING

Want to become a Pit Master? Then learn the secrets behind a great Texas Pit Master learn to prepare Brisket, Brine Proteins and make house-made BBQ sauces and rubs.

VEGETARIAN AND VEGAN COOKING

Cooking vegetarian doesn't have to be boring, learn to take some of the most popular restaurant dishes and create a wonderful meatless solution. And learn how not to lose the vitamins and nutrients.

MEALS IN MINUTES

If you're tired of washing dishes and taking hours to cook dinner every day then this class is for you. You'll learn to prepare a variety of foolproof recipes that save precious minutes at mealtime without sacrificing flavor.

HOME ENTERTAINING

If you love to throw brunches or cocktail parties then this is the class for you. You will learn the basic principles necessary to create both hot and cold hor d' oeuvres and pick up a few trade secrets.

STEAK & WHISKEY

Cooking a steak just isn't just for the outdoor BBQ, in this class you will learn to pan fry a great tender juicy steak while tasting some great Bourbon Whiskeys that will be a great accompaniment.

SEAFOOD CHAMPIONS

In this class you'll explore topics such as freshness indicators, handling and storage, appropriate cooking methods, sustainability, and nutrition. And learn how to make great seasonal seafood as well as instant sauces to accompany.

CHICKEN 101

Learn to fabricate, sauté, roast, season and prepare basic chicken dishes without drying them out. Once you learn this class say good-bye to dry chicken.

COOKING EGGS

Learn the ins and outs of egg cookery such as: poaching, scrambled, over-easy, omelets and more.

5 DAY BASIC TRAINING

Learn the fundamentals of Knife Skills, Chicken, Egg Cookery, and Fish. This is a 5 week class at one day a week. Choose the day that works best for you.

ITALIAN CUISINE

In this hands-on class you'll embark on an exploration of traditional Italian home cooking inspired by Chef Ali.

ASIAN CUISINE

In this class you will learn sauces, stir frying, ingredients, and rice.



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