



SKILL SET – WEEK 12

The final class of our foundational cooking series is a dynamic culmination, designed to apply all learned skills to the art of entertaining. Students will focus on preparing dishes for 10 to 15 people, bridging the gap between home cooking and small-group entertainment.

The session will cover:

- efficient recipe scaling
- menu planning
- time management
- emphasizing organization and teamwork as students collaborate on a multi-course meal.

Beyond cooking, a significant portion of the class will be dedicated to plate decoration. Students will learn techniques for transforming dishes into visually stunning presentations through demonstrations and guided practice in sauce drizzling, edible garnishes, and creative plating.

The instructor will offer tips on color, texture, and composition, encouraging personal style while maintaining elegance. The class concludes with students plating their creations and a communal meal, celebrating their progress and newfound skills. This session aims to build confidence, foster creativity, and instill the joy of sharing beautifully presented food.

Participants will leave with practical experience in menu planning, batch cooking, and plate decoration, ready to host memorable gatherings and continue their culinary journey with enthusiasm.

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