

Farm Fusion Cooking Class Schedule and Description

www.farmfusion.org



More classes will be added periodically, and dates may change, so be sure to subscribe to the newsletter for updates.

Classes are for Adults over the age of 18 unless noted as a child or teen class- some exceptions will be allowed by emailing first. Private cooking classes (5 or more people) can be all ages with discounts for children under 12. Any class can be held as a private class – just email or call before booking.

What is the cancellation policy?

Class registrations are non-refundable. However, if you can't attend, we will try to help you transfer your registration to another class. It's important to our staffing and resources that we do this 3 days before the class you planned to attend. If it is less than 3 days before the class you are welcome to give or resell the class to a friend or family member. Sorry, but missed classes can't be made up.

It is very rare for us to cancel classes due to weather, but we'll email you if that should happen.

What is the refund policy?

We require a minimum of 6 students per class. If less than 6 students are registered then class will be cancelled due to low enrollments and you will be notified by email. Refunds will be issued for all cancelled classes.

What if there is a waitlist?

If the class you want to register for is full, please add your name to the waitlist and we'll email you if an opening comes available. We may decide to add an additional session to satisfy demand so you'll want to be sure we have your best contact information. You don't need to pay when putting your name on the waitlist, you can pay when there is an opening and you register for the class.

What about wine and beer?

You are allowed to bring a bottle of wine, or beer to pair with your dishes during class, but of course you must be 21yrs or older.

Additional information: Food allergies can be accommodated, please email us about them when registering for class.

Knife Skills	Date Night/Friends Night
<p>Learn the basics of knife skills:</p> <ul style="list-style-type: none">• Julienne, batonnet, slice, dice, chop and mince• Salsas and chutney fresh from garden produce;• Stir fry using farm-raised, organic chicken• Variations of the traditional French fry (sweet potato fries; beet fries; zucchini fries!!!)	<p>No experience necessary in this fun, interactive evening out! Dawn will teach you how to make a 4-course meal sure to impress anyone, but without the intimidation. We will make an appetizer, soup or salad, main course and, of course, dessert.</p> <p>Feel free to bring your spouse, family member, friend, or colleague for an evening of fun entertainment!</p> <p>Sample Menu:</p> <ul style="list-style-type: none">• Prosciutto, Whole Milk Ricotta and Melon Skewer

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	<ul style="list-style-type: none"> · Homemade Pasta · Cajun Chicken Pasta Alfredo · Easy Italian Cannoli
<p>Sushi and Asian Cuisine</p> <p>Learn how to cook Asian cuisine using time-tested recipes. Asian cuisine includes several major regional cuisines, we will focus on 5 recipes. Sushi; Vietnamese spring rolls; Chinese dumplings; Braised Pork Belly and more. Menu may change based on availability of farm fresh produce and season.</p>	<p>7 Days? 7 Ways!!</p> <p>What can you accomplish in one day that will last the entire week? We will focus on dishes that are quick, easy, and nutritious that can be stored in the refrigerator or freezer and taken out each night of the week to feed yourself and/or your family in 30 minutes or less. 5 Ingredients or less is the main focus. Vegan, vegetarian, and meat-lovers will learn how to be proactive and think ahead so you can focus on other things during the week.</p>
<p>Ooh la la, Cheese Please!</p> <p>Learn how to make soft cheese using cow's milk and goat's milk. Ricotta, mozzarella, burrata, and cream cheese.</p> <p>Using the homemade cheese, we will put together amazing cheese and charcuterie boards to be eaten in class.</p>	<p>The Art of Bread Making</p> <p>Learn how to make different types of bread. We will make:</p> <ul style="list-style-type: none"> Leavened and unleavened bread Sweet breads Non-traditional breads (tortillas; sopapillas)
<p>Mother Sauces</p> <p>Curious about how to make an amazing sauce? Want to learn what the secrets of creating 5 sauces that are the base to all delicious dishes?</p> <p>Veloute; Hollandaise; Bechamel; Espagnole; and Tomato Sauce</p> <p>Learn what goes into each of the 5 mother sauces and create recipes using the different sauces.</p>	<p>Tweens/Teens Who Love to Cook</p> <p>This class is for anyone ages 10-18 who loves to cook and learn about the farm life</p> <p>The cooking lessons will be based off of what's available that day, but you can expect to learn:</p> <ul style="list-style-type: none"> • Creative appetizers • Pasta from scratch or stuffed pretzels • Cooking meat on a stick (yakitori) • Salad • No bake desserts or cupcakes with a twist

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<p style="text-align: center;">Cheese Curds and Intro to Hard Cheeses</p> <p>Curious about making hard cheeses? In this class you will learn about how to make cheddar cheese and Italian cheese while making cheese curds to be eaten during class. You will sample other cheese and learn about putting together amazing cheese platters.</p> <p>4 recipes using cheese curds as the main star will be taught and eaten during class.</p>	<p style="text-align: center;">Farm-to-Table Creations- Pasta and Sauces!</p> <p>Learn how to make different types of pasta:</p> <ul style="list-style-type: none"> • Traditional egg noodle (farm-fresh eggs from right outside the barn); • Red, green, black, orange and pink pasta <p>Create tantalizing sauces to accompany your homemade pasta:</p> <ul style="list-style-type: none"> • Marinara • Alfredo • Pesto <p>Create fresh ricotta cheese to top your sauce. Using cow or goat milk, we will learn many ways to make this delicious soft cheese.</p>
<p style="text-align: center;">Hunter's Field-to-Plate</p> <p>Bring your game meat to class to learn how to make dishes your family will love to eat!!! Lessons on quail; goose; venison; elk; and pheasant. Class recipes will be based off of the game meat that will be in class.</p> <p>When signing up for this class, keep in mind you must have your own game meat to bring to class. Call before scheduling to get all of the details.</p>	<p style="text-align: center;">Holiday Gifts and Baskets</p> <p>Looking for a fun gift idea for teachers/neighbors/friends? Learn how to make unique holiday gifts centered around food. Herbed goat cheese and homemade crackers; jellies and chutneys; salted caramels; and more.</p> <p>You will make one complete basket to take home, and sample everything you make.</p>
<p style="text-align: center;">Celebrate Italy - Pizza- the Crust, the Cheese, and the Sauce!</p> <p>Learn how to make 30-minute mozzarella using the freshest of cow's milk (right here in Fort Collins, CO). You will be taught homemade pizza crust (gluten-free option) and we will top our pizzas from a variety of farm-fresh produce and organic sausage. Learn:</p> <ul style="list-style-type: none"> • 3 different pizza dough recipes • 3 pizza sauces • 2 homemade soft cheese recipes • The secret to amazing pizza! 	<p style="text-align: center;">Kids in the Kitchen/ Kinderchefs</p> <p>Open to kids 6 years old and up and a parent or adult partner! We will learn the basics:</p> <ul style="list-style-type: none"> • Knife skills • Safety in the kitchen <p>Classes will include savory dishes or baked goods depending on the theme of the class. All kids' classes are hands-on! Recipes packets are yours to take home after eating all the creations of class.</p>
<p style="text-align: center;">Interactive Birthday Parties</p> <p>For all ages, not just for kids. Watch a cooking demonstration and then get hands on with some fun competitions against the guests of your party. Every skill level will have fun!</p>	<p style="text-align: center;">Team Building</p> <p>Looking for a unique way to boost employee engagement and relations? Team building events for office groups and/or new hires. Cooking competitions; farm competitions and activities.</p>