

April 2018

Ready to Get Schooled?

School of Food offers interactive and educational programming for cooking enthusiasts, food entrepreneurs, and everyone in between. We foster a food learning environment that empowers people with the skills, knowledge and experience to make their mark in the kitchen, and on the world.

Book your class at www.schooloffood.org!

WEDNESDAY APRIL 4

Crafting the Perfect Pitch

Business Training Workshop | 6:30–7:30 PM
@ Union Market in DC

SATURDAY APRIL 7

Artisanal Breads

Culinary Class | 11 am–12 PM

SUNDAY APRIL 8

Champagne Brunch

Culinary Class | 11 am–12 PM

MONDAY APRIL 9

Your Right to Start a Business

Business Training Workshop | 5–7 PM

FRIDAY APRIL 13

Tapas Y Pinchos

Culinary Class | 6:30–9:30 PM

SATURDAY APRIL 14

Champagne Brunch

Culinary Class | 11 AM–2 PM

Knife Skills

Culinary Class | 2:30–5:30 PM

WEDNESDAY APRIL 25

Distribution Opportunities

Business Training Workshop | 5–7 PM
@ Union Market in DC

FRIDAY APRIL 27

Noodles from Around the World

Culinary Class | 6:30 – 9:30 PM

SATURDAY APRIL 28

Molecular Gastronomy

Culinary Class | 11 AM – 2 PM

Gastro-Pub Night

Culinary Class | 6:30 – 9:30 PM

Visit us at Light City!

SATURDAY APRIL 21 | 3-5PM

701 E PRATT ST. BALTIMORE, MD 21202

Food Labs @ Light City

Join School of Food for a one-of-a-kind demonstration on Molecular Gastronomy: Cooking with Science!

More about Food Labs @ Light City: Acclaimed food advocates and chefs explore the world of food in talks and demonstrations, examining how food is grown, accessed, eaten and innovated, and how our attitudes toward what we eat may change the trajectory of society.



a humanim social enterprise

School of Food is proud to be a Humanim Social Enterprise. We are passionate about growing Baltimore's local food economy through training, job creation and food business technical assistance. As a Baltimore-based 501(c)(3) we are committed to training and hiring community members with barriers to employment.

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CULINARY CLASSES

Artisanal Breads

Bake it till you make it.

The foundation of all breads are created equal: flour, yeast, salt and water. But let's be honest, the best breads are the ones you'll be baking in this class. Learn how to make the dough and bring home the bread in all its classic French forms, from Baguette to Brioche. You know you've made it to next level kitchen skills when you can bake your own bread at home!

Knife Skills

Ready to Sharpen Your Knife Skills?

Once you got knife skills, you got life skills. Learn how to use the most important of chef tools and seriously transform your time in the kitchen. We cover the basics, from maintenance and form to the fundamental cuts you need to know. By the end of class, you'll have chopped, minced and diced your way to next level kitchen skills that will last you for life.

Molecular Gastronomy

Get all Neil Degrasse Tyson with it

Explore the chemistry of food + how science changed cooking. In this class you'll learn the social and conceptual foundations of this very modern food tradition, while experimenting with your own scientific food creations, from sous vide egg to edible charcoal. Whether you would have given a left leg to eat at elBulli, or you have no idea what we're talking about, by the end of this class you'll be able to incorporate these unique techniques into your own, home-grown experiments.

Noodles from Around the World

The Pastabilities are Endless

From Soba to Spaghetti, pasta plays a starring role in many of our favorite international cuisines. This multicultural pasta class will explore both eastern and western approaches to pasta making, taking you through the various cultural differences that influence pastas from around the world. After that, you'll master the science and technique of creating unicorn pasta dough – the kind that never lets you down and will follow you anywhere in the world you want to go.

Gastro-Pub Night

Wings Fit for Queens & Kings

Transform the pub grub classics you know and love into high-end fare that would make itself at home on any four star dining table. In this class you'll tackle twists on classics like truffle fries and crispy pig ears, plus fancy pants secrets to All-American favorites like cheese burgers and wings. Not to mention, when and how to add flavor with your favorite beer. Our Pub Night is all about kicking back with some brews while learning the tried-and-true techniques of those celebrated chefs that made Gastro Pub fare one of the world's most popular food concepts.

Tapas Y Pinchos

Conquistadors are Made, Not Born

Conquer the mesmerizing landscape of tapas and pinchos. From papas bravas to tigres (stuffed mussels), this class will take you on a journey from Madrid to Bilbao to Asturias, featuring native small plate dishes from all your favorite regions in Spain. While we can't guarantee you'll learn how to roll your R's, you'll leave class with some tantalizing tapas recipes, plus a great appreciation for the simple yet robust techniques behind traditional Spanish cooking.

BUSINESS TRAINING WORKSHOPS

Your Right to Start a Business

Learn about licensures and regulations + get your legal and policy questions answered! We're teaming up with the Institute for Justice to talk about your rights to start a business, common barriers to entrepreneurship, entrepreneurial advocacy and challenging restrictive laws.

And There's More!

Check out our full roster of classes at www.schooloffood.org