



## HOME COOKING COURSE WITH CHEF LAKIE

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“For the things we have to learn before we can do them, we learn by doing them.” - Aristotle

Have Chef Lakie  
**come to your house** to help  
your **house-keeper** or even  
**yourself** with  
basic cooking for your family  
and kitchen management.

RATES:

3 DAY (2HR) SESSIONS – R4500.00

5 DAY (2HR) SESSIONS – R7000.00

(Excluding a Callout fee of R\_\_\_/session,  
depending on where you are located)



# PRACTICE MAKES PERFECT

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Quick and Easy to follow Recipes



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# COURSE OUTLINE

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All sessions are tailored to suit each student's requirements.

You can always let us know what you would like to get out of the course, and we tailor-make your sessions to accommodate that.

However, in case of no customized requirements, this is the outline for the course:

- Hygiene & Kitchen Safety
- Kitchen Equipment Familiarity (helping them understand the different equipment you might want them to use in your kitchen, e.g: an air-fryer, oven, etc.)
- Knife Skills (chopping, dicing, cutting plays a huge role in the outcome of the dish. 'What you put in, is what you get out')
- Food Storage (in case of bulk cooking or leftovers, they should know how & where to store those)
- Different Cooking Methods with Practical Dishes for each.
- Food Presentation ('We eat with our eyes first', so finally, they will learn how to plate each dish in an appetizing way)

# WHAT YOU GET

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## The Student Will Get:

- Branded apron, for them to keep.
- Certificate of Completion at the end of the course.
- Recipes for each dish, per session.

The Chef will send through all the ingredients lists for each session, and you should make sure you have everything before the session starts.

In case of a language barrier, the chef will try by all means to communicate with the student in a language they understand better.

The student will have direct communication with the chef even after the course, in case they need some guidance or any kind of help with regards to the course.

The chef will closely work with the student and will see where they need a push, and if more sessions are needed.



## TAILOR MAKE YOUR SESSIONS

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Choose what you would like to learn!

PLEASE LET ME KNOW WHAT YOU WOULD LIKE THE SESSIONS TO COVER, I'LL ALSO CONTRIBUTE TO THE LIST IF NEED BE

### Dishes to be made:

- E.g Braised Chicken
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- —
- —
- —
- —
- —
- —

The choices above will be used to plan each session, also depending on the number of sessions chosen.



## CONTACT:

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CALL/WHATSAPP: 0810073595

WEBSITE: [www.lakiesbites.com](http://www.lakiesbites.com)

EMAIL: [info@lakiesbites.com](mailto:info@lakiesbites.com)

INSTAGRAM: [@lakies\\_bites](https://www.instagram.com/lakies_bites)

LOCATION: Johannesburg, South Africa

(Also available for travel)