

# Let's Get Cooking!

**Instructor:** Kristi Brummal

**Grades:** 5<sup>th</sup> – and up

*Adults and students may enroll. Students will receive priority enrollment.*

***This course is NOT recommended for students with severe food allergies. If your student has food allergies or sensitivities, please contact the instructor prior to enrolling!***

**Fees:** \$35/month tuition, **PLUS** \$45 **PER** semester supply fee

**STUDENT SUPPLIES – Please bring to first day of class:**

**Apron**

**Food Safe Disposable Gloves**

**1 small bottle olive oil (not extra virgin)**

**1 can fire roasted tomatoes**

**1 can mild green chilies**

**2 yellow onions**

**1 lb AP Flour (roughly 3 cups, this can be in a ziplock)**

**1 stick unsalted butter**

*Maximum Enrollment: 10*

**Course Description:** We will learn about how to cook delicious and nutritious meals and enjoy doing it. Learn safety skills from knives, food, and fire safety. This course is for the beginner to intermediate cook and even for those who have never cracked an egg before!

**Tie up your aprons and Let's Get Cooking!**

**Class Payment Options:** Venmo, check made payable to Kristi Brummal, or exact cash.

**Questions or Concerns? Contact:** Kristi Brummal: [k.r.brummal@gmail.com](mailto:k.r.brummal@gmail.com) or by phone at 405-708-1947

**About the Instructor:** Kristi Brummal is the owner and baker at Homestead Baking, LLC., a small home-based bakery in Newalla, OK. She has been cooking and baking with her family since she was a small child. She spends a lot of time finding, revising, or writing recipes for healthy cooking and baking. She enjoys working with kids, teaching, cooking, gardening, and playing with her kids.



Kristi Brummal

@kbrummal



venmo

