

## Culinary Arts 2 (FULL YEAR CLASS)

**Prerequisite:** Culinary Arts 1

**Instructor:** Kristi Brummal

**Grades:** 9<sup>th</sup> – 12<sup>th</sup>

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

*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.*

**STUDENT SUPPLIES (please bring to first class):**

**Apron**

**Food Safe Disposable Gloves**

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

**1 can fire roasted tomatoes**

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

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

**1 stick unsalted butter**

*Maximum Enrollment: 10*

**Course Description:** Culinary Arts 2 will be a continuation of Culinary Arts 1. Students will be expected to know the following to enroll: knife safety, sanitization, food safety, and knife skills. We will be expanding our repertoire with more kitchen math skills, cooking skills, baking skills, sauces, appetizers, soups, ethnic foods, menu preparation, culinary career fields, and more. We will be working in the kitchen!!

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

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

**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  
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venmo

