

# PRIVATE COOKING CLASSES

We offer private cooking classes in both a hands-on and demonstration style. Classes are available Monday-Friday 8am-5pm; after hours and weekends for an additional fee. Participants can add on an optional 1 hour tour of the SFC teaching garden and beehive.

Fill out our [Private Class Request Form](#) to make a reservation.

## Hands-on Cooking Class



2-3 hours, with a full meal, up to 25 people.

Participants work in teams to prepare a full meal, which they enjoy together on site. Instructors are on hand to assist, and provide printed recipes to take home.

Cooking class menus encourage participants to try new foods and healthier options, and feature local, seasonal produce, and ethically-raised meats. Vegetarian and gluten-free options are available by request.

<b>Businesses &amp; professionals organizations:</b>	\$90 per person
<b>Individuals, public sector agencies, &amp; non-profits</b>	\$50 per person
<b>Optional garden tour:</b>	Add \$100 flat fee

## Demonstration Cooking Class



1.5 hours, with taste-sized samples, up to 50 people.

An instructor will prepare one recipe and provide practical cooking tips and nutrition information. Participants taste small samples of the dish and take home a printed recipe.

Cooking class menus encourage participants to try new foods and healthier options, and feature local, seasonal produce, and ethically-raised meats. Vegetarian and gluten-free options are available by request.

<b>Businesses &amp; professionals organizations:</b>	\$45 per person
<b>Individuals, public sector agencies, &amp; non-profits</b>	\$25 per person
<b>Optional garden tour:</b>	Add \$100 flat fee