

BOOK NOW

Get started with a phone call or fill out
our private event form online
newschoolofcooking.com/events

(844) 895-4224

events@newschoolofcooking.com

CULVER CITY
8690 Washington Blvd.
Culver City, CA 90232

PASADENA
525 E. Colorado Blvd.
Pasadena, CA 91101

NewSchoolofCooking



NEW SCHOOL OF COOKING

Team Building Events

EST. 1999





Many more interactive culinary programs are available. Or, let us create a custom program for your group. For more information or to book your workshop today, contact NSOC at (844) 895-4224



CULINARY TEAM BUILDING

Laugh, learn and even have a meal with a group of your peers as you whip up sauces, master the perfect grill marks, spruce up your menu planning or kick start a guiltless gourmet meal plan.

New School of Cooking offers several culinary team building programs, for groups of all sizes (and budgets), that can help foster better communication, intrapersonal skills and leadership. Our programs can also serve to celebrate a birthday, anniversary or other milestone event, or simply as a unique way to recognize group efforts and successes.

Pick from any of our interactive culinary seminars, or let New School of Cooking create a custom program to meet your goals and objectives. Group sizes typically range from 10, 20 or 40 people, with scheduling based on your calendar (mornings, afternoons or evenings available).

Led by Executive Culinary Trained Chefs NSOC own award-winning culinarians, your group can experience ‘The Joy of Cooking’ as a team, and reap the benefits for years to come.

RECIPES FOR SUCCESS

MEALS IN MINUTES

Yes, cooking is fun. Finding the time, maybe not so easy. In this program, we will explore ways to prepare stellar meals in a quick and efficient manner. In today’s busy world, time is always the most precious commodity, but your palette doesn’t have to suffer. We’ll show you how you can maintain an active lifestyle without sacrificing quality, healthful meals.

COOKING 4KIDS

Getting kids to eat healthy foods can be a real chore but teaching them to love and enjoy foods of all types is certainly achievable. Bring the kiddies into the kitchen and let them get into the mix. In this program, we introduce the younger generations to fun food preparation techniques and interactive activities that will help to expand their palates and break the fast food frenzy.

PARTY FAVORITES

Small bites can make a big impression. Learn the art of preparing showstopping party foods and stay clear of frozen hors d’oeuvres at your next fete. Stuffed or skewered, filled or topped, create the perfect bite-size morsels and learn to present them artfully. In this program, you’ll gain the confidence you need to plan the perfect party menu and wow your guests with your skill and talent.



GET YOUR GRILL ON

Think beyond the traditional burger and dog barbecue menu, and experience a slew of new flavors and techniques designed specifically for your at-home grill. In this program, we’ll introduce you to rubs, marinades and zests that will put some punch into your protein, and spice up your sides. And, we’ll help you master the art of the perfect grill mark!

FRESH & HEALTHY

Now it’s time to share! In this program, we’ll teach you to prepare some of the best sustainable fresh & healthy meals while imparting some of the simplest and straight-forward ways to ‘health up’ your at-home meal plan. You’ll be able to wow your friends and family with exciting and delicious meals that taste even better than the ‘sinful’ stuff.

A NIGHT IN TUSCANY

Let us create an Italian menu with your favorites that you can learn to cook from home. Choose from courses with Freshly Hand Made Pasta, Anti-Pasto Salad, Tuscan Baked Chicken, Hand-Tossed Pizza, and Fresh Italian Style Vegetables