



Make fine cooking **second nature**SM

What Our Clients Have to Say!

“Chef Joey teaches you everything you need to know about cooking ... I will start by using the class handouts to prepare meals ... on my own to boost my confidence and eventually begin experimenting using the skills and knowledge gained from class...”
Eric, Mortgage Broker – Basic Essentials

“I came into the class wanting more cooking knowledge and better preparation skills. The class definitely helped me with both of these goals. I feel confident that I will now cook smarter than before.”
Michael, Software Engineer – Basic Essentials

“I really enjoyed the class. I would definitely recommend it to anyone interested in learning to improve their culinary skills! The hands-on approach was great. I also liked all the tips. They were very useful and I can use them in everyday meal preparation. Since the first class I have already applied the skills and concepts at home.”
Kathy – Basic Essentials

“I truly enjoyed the class! It was very informative and interesting ... I hope to attend future classes!”
Selma, Massage Therapist – Basic Essentials

“... I’m more willing to try some new things and break away from only cooking a few favorite dishes... I also very much enjoyed doing the dinner party and think that was an awesome way to finish the class!”
John, Engineer – Basic Essentials

“I will apply the concepts and skills to all my cooking from here on forward. I don’t cook much but this has encouraged me to want to!”
Patty, Executive Assistant – Basic Essentials

“The class was very informative and gave me some great cooking tips... I would definitely take another class from Chef Joey again. It was a great hands-on experience. Chef Joey was a great instructor and made the class very enjoyable.”
Alison, Architect – Primary Skills

“The class was so much fun! ... I’m now going to cook meals for my friends – and impress them!”
Artis, Elementary School Teacher – Primary Skills