



**THE
COOKING SCHOOL**

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The Cooking School is a platform for you to explore food, culinary and nutrition literacy that will positively impact your food choices and experiences. The main goal of The Cooking School is to expand your knowledge of the culinary world & a healthy lifestyle in a collaborative and team building environment. With our selection of afternoon and evening events, you'll engage with your peers through interactive 'how-to' activities.

For more information, contact Catering Director, Marybeth Hollywood
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Master Chef

Compete together as a team and then finalists will compete against each other in a three course cook off! We will feature all of the famous challenges taken from the hit series Master Chef, by Gordon Ramsay, including the skills test, mystery box, elimination test, team challenge, and finally the pressure test. A great team building event!

Iron Chef

Compete together as a team in preliminary battles and then face individual iron chef competitions! You will be tasked to cook a multicourse meal around a theme ingredient that must be present in each dish. Let the team building begin!

Sushi 101

In this introductory class, you'll learn the basics of making maki-zushi (rolled sushi), including how to shop for the freshest, sustainable seafood and how to use traditional sushi tools. In addition to making several rolls in both the traditional and popular "inside out" styles, you'll be guided through techniques for preparing perfect sushi rice, pickled ginger and wasabi. While dining on your finished masterpiece learn about the history and evolution of Japan's most famous culinary export, as well as tips on how to order and eat in sushi restaurants.

Cheese 101

We'll walk you through a tasting of seven families of cheese--from fresh to bloomy to blue and everything in between...creating a customized experience for you and your guests to ensure everyone an event to remember. Some of our most popular classes include international cheeses, hands-on mozzarella making, and a grilled cheese workshop.

Wine & Cheese Pairing

The marriage of wine and cheese is a timeless craft and creating the perfect wine and cheese pairing is a skill everyone should have. In this class, we introduce wine and cheese pairings that range from the solidly traditional to the whimsically offbeat. We will discuss what makes each so special, and taste a number of the most exciting, unexpected – and delicious – combinations you can experience.

THE COOKING SCHOOL

Wine & Chocolate Pairing

Wine & chocolate are natural partners. Pairing chocolate with complex wine flavors will make your mouth happier than it's ever been. In this special class, we are pairing our favorite chocolates with some of our favorite wine styles.

Mixology

Want to learn about your favorite cocktails in a fun and interactive environment? Mixology classes are not only great for groups and private events but are also a great tool for team building events. This class is perfect for groups who are passionate about modern mixology and who want to expand their knowledge of the craft.

Craft Beer 101

Have you ever wondered what the difference is between an ale and a lager? What exactly is an IPA? How about a dry stout or a sweet stout? What is beer actually made from? Wonder no more as we run through the basics of beer and introduce you to the major beer styles. We'll discuss everything from the craft beer evolution to the founders of this hoppy delight. Whether you're already a beer lover or you are just sipping slowly, we welcome you to join us for some fun times and fun brews.

Whiskey 101

Whiskey, with its myriad styles, regions, and labels, can be intimidating. Why are there so many different kinds of whiskey, and how different are they really? We've all been there at one point or another. The good news is - it's not as complicated as it seems. Whiskeys come in many forms, and we're here to help you distinguish between the three main types (bourbon, scotch and rye) plus show you a few cocktails to remember them by! This class will break down, in the simplest terms possible, the major categories of whiskey out there today.

Old World vs New World Wines

Find out the differences between new world and old world wine and how winemaking practices and regional climate greatly affect the taste of wine. This class will allow you to taste and flavor profile each term so you can better understand and pair them with your favorite foods.

Coffee Cupping

This interactive class will teach the valuable and crucial skill used by all coffee professionals throughout the supply chain. We will cover all of the techniques and protocol for cupping, and will also focus on essential tasting techniques and terminology that is commonly used in the industry. After cupping several coffees, students will have a chance to taste their favorite coffees to see how the flavors on the cupping table translate into the final beverage.

Tea Tasting

During this course, you will live a unique tea experience. You will learn about the history of tea, from its origins to its spread to the west. The class will cover different types of tea, from harvest to cup, and will allow you to taste outstanding Dammann Freres teas, harvested in small plantations, from different parts of the world.

Cooking with Laird Superfoods

Laird superfood is making a positive impact in the art of cooking. This class will give you the unique opportunity of experimenting with recipes by swapping out a key ingredient for one of these amazing superfoods.

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Private Chef Tables

Get up close and personal to the best seats in the house! Let our chefs prepare a 3 - 5 course lunch or dinner highlighting the best of the season's availability. Watch how the dishes come together with an intimate view of all the action.

Private Chef Table & Wine Pairing

Enhance your private dining experience with select wines complimenting each course. A dedicated sommelier available as well to elevate the event even more!

