

Four Play
Men's Classes
Four classes over Four weeks

Payment Details

Full payment is required 4 days before class.
Contact Sam if you wish to work out other payment schedules.

All classes are hands on and at the end of each session you get to sit and relax, eat and comment on the food you have cooked and chat with you fellow "chefs".

Week 1

Get down and dirty cleaning freshly caught SA squid and preparing other local seafood. Learn the art of cooking seafood in a variety of styles so it is tender and delicious. Also match and prepare accompanying side dishes. After cooking sit down mingle, network and eat.



Week 2

We focus on BBQing with flavour; How to cook a perfect Rib Eye; How to BBQ great side dishes. Then we tackle plating up and presenting your dishes with style.



Week 3

Salads - definitely not "just green leaves"! Easy nibbles and simply delicious desserts. Menu planning, wine matching and delegating for the big party.



Week 4 The Dinner, usually Saturday

3pm start prep, break to dress up and then guests arrive for 7.30 for dinner.

The Big Day. Organising, cooking, enjoying, fun and a special surprise for all your hard work.

To book go to:

www.samsbitontheside.com/booking.html

and fill in the online booking form.

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Sam's Bit On The Side