



Food with Style Packages

**BESPOKE
PRIVATE
COOKING
CLASSES**



PRIVATE PACKAGES

BESPOKE COOKING CLASSES

By Chef Jan Cranitch

Are you ready to take your cooking to the next level?

I am an experienced chef with a passion for cooking and sharing my knowledge through bespoke classes. I work with individuals, groups and corporate teams to create unforgettable experiences that combine flavours and premium ingredients to a theme of your choice.

ABOUT MY BESPOKE PRIVATE COOKING CLASSES

Private Cooking Classes are designed entirely for you. Packages start at \$99 (pp) for a basic three course meal. I work with clients to select starters, mains and desserts to suit their personal taste and dietary requirements. Whether you struggle to boil an egg or consider yourself a pro – there is something for everyone. My classes aim to inspire others to feel confident in the kitchen to cook with love.

With many years of experience in the kitchen and teaching others how to cook, my classes offer:

- Interactive hands-on experience
- 3-course meal
- Cooking tricks and insights
- Valuable hosting and food styling tips
- Recipes you'll love

BY APPOINTMENT ONLY



Note, a \$200 deposit will be required to secure your booking date.

PRIVATE CLASS PACKAGES

To book a private cooking class in your home choose one of these packages.

Chef
Jan's

OPTION 1

BRONZE PACKAGE

\$99 per person (minimum 7 people)

3 hour private class with 3 course meal

Includes your choice of:

- 2 Sensational Starters
- 1 Mouth-watering Mains
- 1 Delicious Desserts

Chef
Jan's

OPTION 2

SILVER PACKAGE

\$150 per person (minimum 7 people)

3 hour private class with 4 course meal

Includes your choice of:

- 4 Sensational Starters
- 2 Mouth-watering Mains
- 2 Delicious Desserts

Chef
Jan's

OPTION 3

GOLD PACKAGE

\$200 per person (minimum 5 people)

3 hour private class with 5 course meal

Includes your choice of:

- 4 Sensational Starters
- 2 Seafood Mains
- 2 Delicious Desserts

Chef
Jan's

OPTION 4

PLATINUM PACKAGE

\$500 (one-on-one private class)

3 hour private cooking class

Choose to end your class with three course dinner for two,
or fill-up your freezer with weeknight meals.

Contact Jan for Bespoke Platinum Package Options.

Great
for gifts!

PRIVATE CLASS ADD ONS:

+ \$65 per hour for longer service

+ \$65 for additional menu items

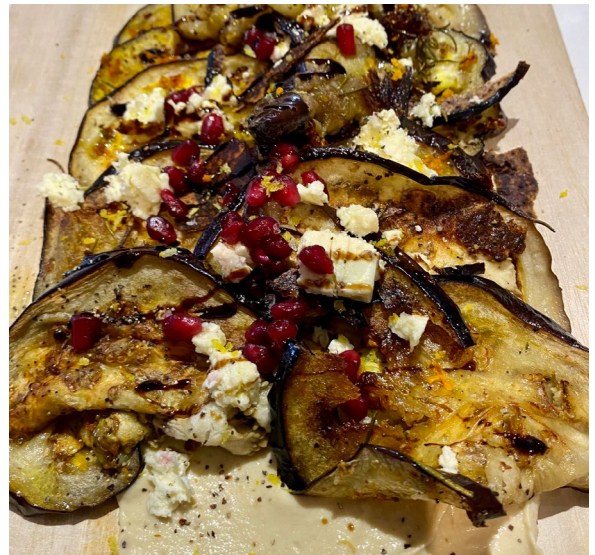
Please note, Terms, Conditions and Cancellation Policy applies. See website for details.

Chef Jan's SENSATIONAL STARTERS

BRONZE • SILVER • GOLD

Starters are served on a planking board and include:

- Home-made breads
- Freshly baked focaccia and cheese bread sticks served with lashings of butter and Labneh bling
- Lavosh leaves rolled with black sesame seed and fresh tumeric
- Served on a bed of fresh salad from my garden; topped with vine-ripen tomatoes, cucumber, pumpkin and balsamic vinegar.



Chef Jan's MOUTH-WATERING MAINS

BRONZE • SILVER

Mains are served with potatoes and a medley of vegetables.



Chef Jan's SEAFOOD MAINS

GOLD

Mains are served with potatoes and a medley of vegetables.



Chef Jan's DELICIOUS DESSERTS

BRONZE • SILVER • GOLD

Desserts are served with berries and cream.





Food with Style



Jan Cranitch is a Brisbane-based qualified chef and teacher.

Chef Jan runs bespoke cooking classes for groups and individuals looking to expand their culinary skills.

Whether you are a beginner or an experienced cook, her classes offer valuable tips, tricks and recipes you'll love.

Jan helps others to build their confidence in the kitchen; with boundless fun and free from judgement.

Contact Jan to book your class today.

Contact Chef Jan 0432 959 677 • jan@cranitch.com.au



JAN CRANITCH