

Wickedfood Cooking School

Tel: 076 236 2345 • e-mail: sunninghill@wickedfood.co.za • www.wickedfood.co.za



2013 - Ideas for group, corporate & team building classes

(See terms & conditions at the end of this document – minimum charge 12 students, all prices exclusive of VAT)

Wickedfood® Cooking School runs classes (subject to a minimum of 12 people) throughout the year at its purpose-built cooking studios, in the mornings and evenings 6 days a week. The venue is also available for corporate and private functions - birthdays, kitchen teas, and dinner parties with a difference.

Our classes are hands-on, where every person gets to participate in the preparation of the dishes. They are also a lot of fun where you not only learn new skills, but get to meet people with similar interests. For corporate groups these classes are a novel way of creating staff interaction or entertaining clients.

Wickedfood® Cooking School is an ideal venue for group and corporate functions. The school lends itself to a variety of group activities, from customer entertaining and relationship building, to team building, staff assessment and incentives, or competition cooking, where up to 4 groups of a maximum of 12 per group, each cooking the same 6 dishes, can be pitted against each other in a fun, safe environment. An added advantage is that due to the nature of our hands-on classes, participants never feel threatened or moved outside their comfort zone as in many other team building activities.

Key managers are easily able to assess staff members' skills with regards to problem solving and team interaction. Hosts are able to spend substantial time communicating with customers, during the class, as opposed to other activities such as golf days where they are limited to an isolated group of people for the duration of the activity.

Class format

Classes run in the mornings from ±09h00, and in the evening, from latest 18h00 (or at earlier times convenient to clients), and run for approximately 3–3½ hours, including eating the meal prepared, at the end of the class.

The format of each class is as follows:

- Introduction to the preparation of all the dishes to be cooked. We work on a minimum of 6 dishes per class. Each class is a separate module where a full menu is prepared.
- The class is divided into groups, and each student gets involved in preparing the various dishes (you get your hands dirty, but we provide the use of aprons, so come in comfortable clothes and shoes, preferably non-slip gym shoes).
- At the end of the class, participants sit down together and enjoy the food that they have prepared.

What is included in the price?

- Extensive notes and recipes;
- All ingredients and the use of aprons to wear while cooking (we also have branded aprons for sale and with enough lead-in time can have these embroidered with company logos);
- Soft drinks and limited white and red house wine by the glass
- The meal at the end. Bring only your enthusiasm and willingness to learn.

About Wickedfood Cooking Schools

Wickedfood® Cooking School is an educational facility, offering tuition in a wide range of culinary skills to the public and corporate world in a fun, safe environment. We run classes (subject to a minimum of 12 people) throughout the year at its purpose-built cooking studios, in the mornings and evenings 7 days a week. The venue is also available for corporate and private functions - birthdays, kitchen teas, and dinner parties with a difference.

Our classes are hands-on, where every person gets to participate in the preparation of the dishes. They are also a lot of fun where you not only learn new skills, but get to meet people with similar interests. For corporate groups these classes are a novel way of creating staff interaction or entertaining clients.

Our first classes were run from restaurant premises in Illovo in October 2001. In May 2002, the school was moved to a purpose-built kitchen in Fourways, accommodating up to 16 students per class. Over the next 2 years the school developed a highly successful formula that is in great demand to both individual clients and the corporate environment.

A new school opened in Montecasino, Fourways, Sandton, in mid 2004. Our newest school opened in Sunninghill in August 2007. The schools can accommodate up to 60, in hands-on classes in state-of-the-art, purpose-built, teaching kitchens and offer over 30 classes (including special [halaal](#) options) specifically for the corporate and group market.

Past students' comments:

"Thanks for the wonderful afternoon. Everyone thoroughly enjoyed themselves and we will definitely be back."
Sharon Plint - Health Science Academy.

"Last night was a really memorable, spectacular occasion and one which will be remembered by us fondly for a long time. I know that I will definitely be making use of Wickedfood's services into the future. Thank you for your innovative approach to relationship building - I have no doubt that last night went a long way to further cementing our business friendship." **Ed Grondel, CEO, FNB Homeloans** (e-mail from FNB to Sablehomes in response to a series of corporate entertaining events that Sablehomes organised at Wickedfood® Cooking School).

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(See terms & conditions at the end of this document – minimum charge 2 teams, all prices exclusive of VAT)

Think Master Chef with a fun twist. We supply an identical **mystery basket** of ingredients **and recipes** to each team and they then need to interpret them, come up with a 3-course meal with side dishes, in a set time frame. Apart from the fun aspect, this is also a novel way of entertaining clients, a great form of teambuilding, or ideal opportunity of assessing various staff members' abilities to work together and solve common problems.

Format

- Participants are divided into 2 to 4 teams, each team consisting of between 6 and 12 participants. (We also have limited menus for up to 60 participants, contact the school for details);
- Each team is colour coded by apron and counter, and has its own cooking station with identical implements, a 5-plate gas hob and oven;
- On arrival, our instructor will run through the workings of the kitchen and judging criteria (see below), talk about the ingredients, and discuss recipes tips;
- Participants will then separate into the various teams and be given 15 minutes to strategize, and then a maximum of 2 hours to prepare the meal;
- We will provide each team with a counter assistant who will oversee the working of the equipment as well as assist with basic cooking techniques, and judge the teams' progress;
- Our head instructor will co-ordinate the cooking, and provide a pressure element, with the counter assistants, to the teams;
- Once the time is up, our judging panel will choose the winning team - prizes are at the discretion of the client (we stock some great products, contact us for details);
- Participants are then able to sit down and enjoy the meal they have prepared.

Judging criteria

The whole idea of Wickedfood Cooking School is for participants to have a fun outing. Although we would like to create a competitive edge, it is not the intention of the school to place undue pressure on participants. Counter assistants will progressively make observations and score the team throughout the cooking period. At the end of the cooking, they, together with the instructor, will do an overall appraisal of each counter where they will look at amongst other things:

- Ingredient and time usage;
- Neatest workers;
- Most creative dishes.

Included in the price

- All ingredients, notes and the use of our branded aprons. (We also have various coloured aprons for sale);
- Limited soft drinks, and house red and white wines. (See point 6 of our terms and conditions below)

Mystery basket choices

Hearty Home cooking - (code mc HHC 3/1) – (R4 750 per counter excluding VAT) **Halaal friendly.**

Including 2 whole chickens, chickpeas, assorted salad greens, potatoes, vegetables, bread, lemons and eggs.

Italian - (code mc It 3/3) – (R 4 940 per counter excluding VAT) **Halaal friendly.** Including tuna, grated pecorino, capers, anchovy, peppers, aubergines, eggs, polenta, chicken thighs, tinned tomatoes, aubergines, mushrooms, cauliflower, Arborio rice, frozen berries.

Thai - (code mc Thai 3/1) – (R5 050 per counter excluding VAT) **Halaal friendly (excluding beef).**

Including chicken fillets, beef sirloin steaks, assorted salad greens, chillies, rice, chilli paste, coconut milk, springroll wrappers, sago, fruit, noodles.

Mexican - (code mc Mex. 3/2) – (R5 260 per counter excluding VAT).

Including minced beef, chicken, chilli, cheese, a basket of Mexican vegetables, tacos, tortillas, Mushrooms and rice.

Ideas for group, corporate & team building classes

(See terms & conditions at the end of this document – minimum charge 12, all prices exclusive of VAT, only specially marked menus are suitable **Halaal, please advise when booking if you require a halaal menu please note that our other classes are not vegetarian and halaal friendly – see also terms below**)

All classes below are suitable for competition cooking programmes,

Hearty Home cooking

Simple, uncomplicated food perfect for any night of the week or lazy weekend lunches. Our Hearty Home Cooking classes are for anyone who wants to keep it down-to-earth.

Class 1 - (Code HHC 3/1) – (R4 750 per counter excluding VAT). **Halaal friendly**

- **Hummous** – chickpea dip, a delicious snack or easy starter, served with crostinis or with flat breads.
- **Crostinis** - ideal finger snacks, with dips.
- **Roast Chicken** - How to make the perfect roast with little fuss.
- **Roasted potatoes** – an easy accompaniment to roast meats.
- **Sweet carrots** – with parsley, always a crowd pleaser.
- **Garden salad** – fresh and healthy, make in minutes.
- **Lemon mousse** – a delicious end to any meal, ideal to make in advance.

Class 2 - (Code HHC 3/2) – (R5 150 per counter excluding VAT).

- **Hummous** – chickpea dip, served with crostinis or with flat breads.
- **Crostinis** - ideal finger snacks, with dips.
- **Carrot, cumin and coriander soup** - served hot or chilled, with sour cream.
- **Roast beef sirloin** - with a mustard cream gravy.
- **Roasted tomatoes** - perfect accompaniment to roasts.
- **Mashed potatoes** - with a sophisticated twist, quick and easy.
- **Chocolate pots** - made in advance, easy to prepare, everybody's favourite.

Vegetarian Class

Vegetarian food has come a long way from the '70s concept of brown rice and roast nuts. Today it is regarded as a definite alternative lifestyle, with well-planned meals balanced nutritionally. Apart from the magnificent array of fresh vegetables that are available almost all year round, there are also a myriad grains, pulses and nuts

Class 1 – (Veg 3/1 - R 4 940 per counter excluding VAT) **Halaal friendly**

- **Courgette and feta fritters** – served with a yoghurt sauce.
- **Butternut soup** – with mango chutney and coriander pesto visually stunning, yet quick.
- **Thai green vegetable curry** – with mixed root vegetables
- **Sweet potato chips** – roasted in the oven served with coriander pesto.
- **Herb Rice** – fragrant rice, infused with herbs and spices.
- **Fruit crumble** – quick and easy, ideal with any fruit.

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Italian

Italian cuisine is noted for its regional diversity, abundance of difference in taste, and is known to be one of the most popular in the world. The main characteristics of Italian cuisine is its extreme simplicity.

Class 1 (code It 3/1) – (R 4 940 per counter excluding VAT) **Halaal friendly (excluding desert).**

- **Melanzane with mozzarella** - grilled eggplant, topped with mozzarella and tomato.
- **Zuppa Di Verdure** - a classic Italian vegetable soup with a delicate taste.
- **Braised chicken with mushrooms** - a classic dish for chicken pieces.
- **Wet polenta** - with butter and cheese, the classic way of serving polenta.
- **Bean salad** - ideal summer dish with poultry or fish.
- **Tiramisu** - A Tuscan chilled trifle, with custard, espresso, mascarpone and biscuits.

Class 2 (code It 3/2) – (R 4 940 per counter excluding VAT) – **Halaal friendly.**

- **Tuna crostinis** - a delicious snack, with tuna and white beans.
- **Cauliflower frittata** - ideal with both cauliflower and broccoli.
- **Deville chicken** - a famous Florentine speciality, butterflied, marinated and cooked on an open fire, or fast roasted.
- **Eggplant and pepper stew** - delicious as an accompaniment to grilled meats and fish.
- **Potatoes with Lemon** – based on a recipe from River Café in London, great with fried meats and roasts.
- **Individual rice puddings** - delicious rice cakes served with fruit purée.

French

The French have an ongoing love affair with food, attention is paid to the quality, flavour, and appearance of food. It is a pure, nearly religious, sensory experience. What once was subsistence is now an object of daily, living art. Mastering the art of French cooking is considered by many to be the pinnacle of culinary achievement. It can be done with a few practiced cooking methods, signature ingredients, and just a dash of panache.

Class 1 (code Fr 3/1) – (R 4 940 per counter excluding VAT) – **Maximum 3 counters).**

- **Chicken liver pâté** - a smooth creamy blend of liver and cream, an ideal starter with melba toast.
- **Milk soup** - with a potato, leek and onion base.
- **Coq au vin** - chicken braised in red wine with baby onions and mushrooms.
- **Potato gratin** - sliced potatoes baked with cream.
- **Green peas** - with braised baby onions.
- **Crème caramel** - a classic family dessert with a caramel sauce.

Spanish

Spanish cuisine is down-to-earth, uncomplicated food, based on the ingredients available locally or the crops grown regionally. In this cooking class we introduce 'the people's cuisine'.

Class 1 (code Spn 3/1) – (R 4 940 per counter excluding VAT) **Halaal friendly.**

- **Garlic mushrooms** - with a coriander, garlic dressing.
- **Tortilla Española** - the popular Spanish frittata, with potato, light and crusty.
- **Gazpacho** - made with sweet, ripe tomatoes, bursting with flavour.
- **Chicken in an almond sauce** - Arab-inspired, with almonds and fried breadcrumbs.
- **Poor mans' potatoes** - a classic Spanish dish, with peppers.
- **Spanish salad** - originating from the Moors, with a vinaigrette dressing.
- **Orange and almond tart** - popular in southern Spain.

Portuguese

At the heart of Portuguese cuisine is the use of quality ingredients prepared simply to preserve their distinctive flavours. Portuguese food is renowned for being lusty and robust. Because Portuguese cuisine is easy to prepare, and uses very basic equipment, it is often described as peasant food. The use of seasoned pork, strong olive oil, garlic and onions contributes to the image of strongly flavoured, simple cooking.

Class 1 (code Port 3/1) – (R 4 940 per counter excluding VAT – maximum 3 counters) – **Halaal friendly**

- **Chicken livers** – with a spicy peri-peri sauce, a delicious starter.
- **Caldo verde** – the most popular Portuguese vegetable soup, made with kale.
- **Chicken peri-peri** – marinated whole chickens in a home-made peri-peri sauce, and roasted.
- **Portuguese salad** – combination of grilled peppers and tomatoes, with cucumber, dressed with oil and vinegar.
- **Bay leaf potatoes** – one of the most popular side dishes in Portugal, perfect with roasts and poultry.
- **Crème caramel** – the Portuguese way, in a ring mould.

Greek

This Greek cooking class is a simple introduction to Greek cuisine. The Greek diet is the perfect example of traditional Mediterranean eating. It's based around a variety of colourful and flavourful foods that are high in nutrients and low in animal fats.

Class 1 (code Greek 3/1) – (R 4 940 per counter excluding VAT).

- **Tzatziki** - cucumber and yoghurt dip.
- **Cannellini bean soup** – one of Greeks national dishes, a hearty vegetarian soup.
- **Moussaka** - two classic ingredients, minced meat and aubergine, combined.
- **Savoury rice** - popular throughout the Eastern Mediterranean for special occasions.
- **Greek salad** - with tomatoes, cucumber, olives and feta cheese.
- **Baklava** - layered pastry with nuts and syrup.

Middle Eastern

Roughly speaking the Middle-East sweeps south from Egypt through Israel, Lebanon, Jordan and the Arabian Peninsula, through to Iran and Turkey. Although the cuisines of the various countries may differ, there is a common thread, especially regarding mezzes, stuffed vegetables and rich sweetmeats. Today it is the Lebanese who dominate the region, with Lebanese chefs found in most of the top restaurants throughout the region. If any race lives to eat, it is the Lebanese, a nation of entrepreneurs who find any excuse to mix business with the pleasures of eating.

Class 1 (code ME 3/1) – (R 4 750 per counter excluding VAT) – **Halaal friendly**

- **Baba ghanoush** - aubergine dip, favourite throughout the Middle East.
- **Hummous** – a dip found on most mezza tables throughout the Middle East.
- **H'reesy** – a classic Lebanese dish of creamed chicken and wheat.
- **Bean stew** - French beans with tomato and onion sauce.
- **Lebanese rice** - rice mixed with vermicelli, delicious with stews.
- **Tabbouleh salad** - delicious buffet summer salad made with parsley and burghul.
- **Baklava** - layered pastry with nuts and syrup.

Thai

Thai cuisine places emphasis on lightly prepared dishes with strong aromatic components. Thai cuisine is also known for being quite spicy as well as balancing the four fundamental taste senses in each dish or the overall meal: sour, sweet, salty, and (optional) bitter. Learn how to balance these tastes in this cooking class.

Class 1 (code Thai 3/1) – (R5 050 per counter excluding VAT) **Halaal friendly (excluding beef salad)**

- **Fresh springrolls** – filled with crunchy vegetables and served with a Thai dipping sauce.
- **Tofu and tomato soup** – a fragrant mix of fresh vegetables, complementing the tofu.
- **Green Thai chicken curry** – the classic authentic Thai curry, full of fragrance and flavour.
- **Thai beef salad** – spicy, sweet & sour, popular in restaurants throughout Thailand.
- **Stir-fried noodles** - dry fried, one of Thailand's best known noodle dishes.
- **Thai cooked rice** – basic staple with all Thai meals.
- **Sago pudding** - ideal cooling pudding after a fiery curry.

Class 2 (code Thai 3/2) – (R5 150 per counter excluding VAT) **Halaal friendly (excluding beef curry)**

- **Fish cakes** - favourite street food, perfect with a cucumber salad, and ideal starter.
- **Cucumber salad** - an ideal accompaniment to fish cakes and barbecued meats of the north.
- **Tom Kha Gai** - Chicken and coconut milk soup, a quick meal in a bowl.
- **Stir-fried beef curry** - with a thick rich coconut cream sauce.
- **Tofu salad with vegetables** - an ideal cooked vegetarian salad.
- **Thai-fried rice** - Thailand's answer to fast food, prepared with cooked rice and egg.
- **Sago pudding** - ideal cooling pudding after a fiery curry.

Flavours of Vietnam

Famous for its lively, fresh flavours and artfully composed meals, Vietnamese food and cooking is the true 'light cuisine' of Asia. Abundant fresh herbs and greens, delicate soups and stir-fries, and well-seasoned grilled foods served on, or with, rice are the mainstays of the Vietnamese delicacies.

Class 1 (code SEA 3/2) – (R4 750 per counter excluding VAT) **Halaal friendly**

- **Fresh springrolls** - a classic snack, springrolls wrapped in lettuce leaves and served with herbs.
- **Vietnamese salad platter** - an integral part of most meals, often used as wraps.
- **Pickled carrot salad** – a versatile fresh salad, delicious as part of a Vietnamese salad platter.
- **Tofu, tomato and chive soup** – a clear broth, versatile, ideal to complement of the dishes.
- **Caramel chicken** – one of Vietnam's great dishes, sweet and spicy braised chicken pieces.
- **River rice** - cooked rice flavoured with lemongrass, shrimp and shallot paste.
- **Coconut crème caramel** - originally French, but now a firm favourite with a delicate coconut flavour.

Indian

Indian food is a diverse and extraordinary one, reflecting a complex layering of cultures through history and based on religious beliefs, geography, climate and availability of ingredients. India's range of cuisine can amaze even a connoisseur. The exotic tastes, hues and textures of Indian food have ensured a steady growth in popularity in the West. Join us in discovering these incredible dishes in our Indian cooking class.

Class 1 (code Ind 3/1) - (R 4 940 per counter excluding VAT). **Halaal friendly**

- **Potato patties** - popular street food, with chutney.
- **Kashmir chicken** - a mild dish combining spice nuts and yoghurt, very rich.
- **Dahl** - lentil stew popular throughout India.
- **Shredded greens** - quick dish ideal for any curry meal.
- **Tomato and onion salad** - found on most Indian and Pakistani dinner tables.
- **Basmati rice** – basic staple with most Indian meals.
- **Sago pudding** - a good hot weather cooling dessert.

Mexican - please note none of these classes are vegetarian and/or halaal friendly.

The history of traditional Mexican food is a long and complex one, and every bit of the complexity is reflected in the sheer variety of flavours in Mexican cuisine. Present day Mexican cuisine has evolved into something truly extraordinary. Join us in this Mexican cooking class as we blend the exotic flavours with that of the new world flavours.

Class 1 (code Mex. 3/1) – (R5 050 per counter excluding VAT).

- **Burritas** - flour tortillas filled with shredded dried beef, with a slight biltongy flavour.
- **Guacamole** - an avocado pear dip with onion, chillies and tomato, with tacos.
- **Salsa Mexicana** - a salsa served with nearly every dish.
- **Tortilla soup** - a classic Mexican soup combining chilli, tomato, avo and tortillas.
- **Chicken with a poblano mole sauce** - legendary dish with a chocolate, chilli sauce.
- **Mexican-styled rice** - referred to as a dry soup, rice with tomatoes, onion and chillies.
- **Tequila mousse** - popular dessert with a strong tequila flavour.

Class 2 (code Mex. 3/2) – (R5 260 per counter excluding VAT). *Quick and easy salsas, dips and fillings, for nachos, tostadas and tortillas, perfect for al fresco dining.*

- **Chilli strips with cheese** - a delicious chilli, cheese and onion filling for tacos and tortillas.
- **Chicken tostadas** - shredded chicken with refried beans and feta, on tortillas.
- **Refried beans** - a must on shredded chicken.
- **Salsa Mexicana** - a salsa served with nearly every dish.
- **Picadillo** - meaning finely minced beef, with onions, tomatoes, raisins and almonds.
- **Green salsa with avo** - a hot avo salsa with chillies.
- **Mushroom salsa** - with jalapeño peppers ideal for vegetarians.
- **Rice pudding** - Mexico's favourite pudding in most restaurants, served hot or cold.

South African

A blend of South Africa's best known dishes, reflecting the diversity of the various ethnic groups, and also showcasing the crossover of flavours between the various traditions.

Class 1 – A taste of tradition (code - SA Trad 3/1) – (R5 050 per counter excluding VAT – maximum 3 counters). **Halaal friendly**

- **Samosas** - popular amongst both Cape Malay and Indians as a festive 3-sided pastry snack.
- **Spicy lentil soup** – originating from India, this dish has become a fresh shebeen winter warmer.
- **Tomato bredie** – with a slight sour taste, made with chicken, beef or lamb, variants of the dish are found amongst the Cape Malays and in the shebeens around the country.
- **Chakalaka** - a vegetable stew with varying degrees of chilli, popular as a cheap street food with pap.
- **Pap and spinach** – a stiff porridge, the spinach adding both texture and flavour.
- **Milk tart** – a popular baked milk custard pie, with a strong cinnamon flavour.

Cooking with Jamie Oliver, Gordon Ramsay and Bill Granger

Based on the Jamie Oliver, Gordon Ramsay and Bill Granger cookbooks. With enough notice (± 3 weeks) we are also able to get individual copies of the relevant books for each participant, price dependent on book).

Jamie Oliver introduces us to his concept of naked food, and shares his simple, feisty, and delicious recipes that combine bold flavours with fresh ingredients. Oliver's cookbooks appeal to anyone who wants to prepare fantastic meals but doesn't want to spend all night cooking. This cooking class proves that even kitchen novices can make the perfect meal.

The naked chef (code - JONC 3/1) – (R4 940 per counter excluding VAT – **maximum 3 counters**) – **Halaal friendly**

- **Fresh tomato and sweet chilli soup** - with basil and olive oil, fiery refreshing cold soup.
- **Pasta with mushrooms** - ideal with different mushrooms and handmade pasta.
- **Perfect roast chicken** - with fresh herbs and roast potatoes.
- **Braised cabbage with bacon and peas** – a delicious lift for cabbage.
- **Pear and walnut salad** - with rocket and parmesan cheese.
- **Fruit crumble** - quick and easy, ideal with any fruit.

This class is based on the Gordon Ramsey book. Love him or hate him, he certainly knows his food. In this book, we see a very different side of him, more relaxed, cooking some best-loved versions of classic British dishes

Gordon Ramsay – Cooking for Friends (code - GRCFF 3/2) (R4 940 per counter excluding VAT).

- **Shropshire Summer soup** – a smooth and creamy vegetable soup
- **Farfalle with bacon peas and sage** – a simple yet delicious quick to make pasta dish
- **Braised chicken thighs** – with peas and onions, a French classic
- **Chorizo, mixed pepper and mint couscous** - a great accompaniment to most dishes, with lots of colour.
- **Spicy cauliflower stir-fry** – with distinct Indian flavours, perfect with an Indian meal, fried fish or chicken
- **Pear and frangipane tart** - beautiful tart quick and easy to make, served warm or at room temperature.

Bill Granger is a self-taught cook whose easygoing and joyful approach to cooking is an essential element in his enduring popularity. Bill's trademark is simple, stylish market-fresh food that appeals to the eye and the palate, and his new collection really captures the tastes and flavours of contemporary Sydney.

Bills food (code - BILF 3/3) – (R5 050 per counter excluding) – **Halaal friendly**.

- **Potato cakes** - with smoked salmon and mustard dressing, also good for breakfast.
- **Mushroom soup** - thick, full of flavour and easy to prepare.
- **Cannelloni** - ricotta filled with a fresh tomato sauce.
- **Glazed honey and soy chicken** - on a cucumber salad with a sweet chilli sauce.
- **Spicy roast pumpkin salad** - with feta and olives on a bed of spinach.
- **Chocolate pudding** - deliciously decadent, and self-saucing.

Terms and conditions

By booking for a class it is understood that these Terms and Conditions are understood and accepted by all participants, and that the booking agent or organizer of the group has explained these terms and conditions to all participants.

1. Class content may change from time to time. Apart from the above suggestions, we are also able to tailor-make classes to suit clients' individual needs at an additional cost.
2. Unless otherwise indicated, all classes have a **maximum** of 48 participants in Sunninghill (4 counters, we also have limited menus for up to 60 participants, contact the school for details) with a **minimum** charge for 1 counter (2 for competition cooking).
Counters are set up to accommodate:
1st Counter: 7 – 12 participants
2nd Counter: 13 – 24 participants
3rd Counter: 25 – 36 participants
4th Counter: 37 – 48 participants (60 participants on a special menu, contact the school for details)
3. We supply all ingredients, extensive notes and the use of aprons (we also have branded aprons for sale, and with enough lead in time can have these embroidered with company logos or sales messages). At the end of the class, clients are invited to sit down and enjoy the food they have prepared, an ideal way of interacting with each other.
4. See specially marked menus for **halaal – Please give at least 7 working days' notice**. Please note that due to the format of classes, if **halaal** menus are chosen the whole counter will need to use these ingredients, so **put all the halaal participants in one team**. We can unfortunately not accommodate special dietary requirements and allergies. Please also note that in **the majority of Thai and Southeast Asian dishes**, the use of fish sauce for flavouring, cannot be substituted.
5. As these are hands-on classes, we suggest that participants come comfortably dressed, preferably with flat gym shoes, as leather soles are inclined to slip.
6. For drinks, we supply soft drinks, and limited box red and white wine. **Due to licensing laws, spirits are not allowed to be consumed on the premises**. As all of our classes are hands-on, our knives are sharp and we cook with gas, we need to ensure that participants are in full control of their actions at all times. All cooking participants are asked to **refrain from consuming alcohol prior to the class**, or bringing drinks in to our premises from other establishments in the complex (any participants disregarding these stipulations, will be asked to terminate their participation in the class immediately, and be removed from the complex if necessary).
7. Clients are welcome to bring their own **beer and wine only** to the cooking classes (please deliver to the school premises – contact the school prior to delivery for directions). The School does not have storage facilities and all deliveries must take place no more than one working day prior to the event. If any alcohol is left over, collection must take place no more than one working day after the event. Any alcohol not collected the day after the event will be disposed of. Please also note that we only have very limited fridge facilities for chilling drinks, and clients are advised to supply ice and a storage container to chill drinks for larger groups.
8. We usually run corporate and special events classes on Tuesdays, Wednesdays, Thursdays and Fridays at times convenient to clients (other days are available on request if enough advance notice is given). Classes run in the mornings and afternoons anytime from ±09h00 (or at times convenient to our corporate clients), and in the evening, starting at 18h00, and run for approximately 3–3½ hours, including eating the meal prepared, at the end of the class. **A R500 per counter per hour (or part thereof) overtime levy will be added to all invoices where groups arrive late and/or stay longer than 3½ hours or later than 21h30 (prior arrangements must be made with the booking clerk prior to the function)**. Due to the high demand for the school, classes need to be turned around promptly, to enable our staff to set up for the next group. **This may result in your class having to be cut prematurely short if your group arrives late.**

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9. As these classes are very popular we would suggest that clients book at their earliest convenience. To confirm bookings we would require a 50% non-refundable deposit within 3 days of booking, with the balance paid not later than 14 days prior to the event (classes will not be run, and we reserve the right to re-sell the date, if full fees are not received 14 days prior). **Once bookings have been confirmed, no changes to the dates will be considered if these changes are made less than 14 days prior to the original date, and no refunds will be considered. No refunds will be considered for a decrease in numbers within 7 working days of the booked date**
10. In the event of a confirmed booking being cancelled by the client, they will be liable for all legal fees arising out of the non payment of the invoice.
11. The object of the school is to teach cooking skills in a fun environment, and the emphasis is on hands-on cooking, having fun and socialising. To ensure that our instructors have control:
 - **We are unable to accommodate individuals who are rowdy and unruly as this inevitably leads to a breakdown of the class creating an unpleasant environment for the rest of the group.**
 - We would look to the organizer of the group to make this clear to all participants and to control the group.
 - We reserve the right to terminate the class prematurely should the group become too unruly and we will not consider any refunds.
 - **The booking agent or organizer of the group will be held liable for costs arising from damages caused to property and equipment due to negligence on the part of unruly students.**
12. Although every precaution has been taken to ensure the safety of participants, their belongings and their vehicles, Wickedfood Cooking School and its staff cannot be held responsible for any injuries or other mishaps that may occur while on the premises. By booking for a class it is understood that these Terms and Conditions are understood, and accepted by all participants and that the booking agent or organizer of the group has explained these terms and conditions to all participant.