



Master Chef



Right, you can all boil an egg and make spaghetti bolognese but can you be a master chef?

We are not talking about a bangers and mash meal but some real classy stuff. You might need some cooking classes for a start. Then refine your skills using a camp location, open fire and cardboard box ovens.

Things you need to learn

- How to cook all sorts of stuff really well
- How to put a menu together
- How to bake
- How to serve food
- Nutritional value of food
- How to shop for quality food
- How to operate a budget
- How to sharpen knives

Then its down to business, getting the menu and ingredients together and setting out to create your feast.

It will call for refined dining, so silver cutlery to go with the enamel and plastic plates and of course you have to dress up for dinner.

Invite a special guest to enjoy your company and judge the results.



Internet link 1
Internet link 2
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