

COME HOME TO A HEALTHY **HOMEMADE DINNER EVERY DAY**

This chef-made cooking programme hosted in your kitchen, involves 2 or 3 classes, each about four hours long.

CLASS 1

We visit your home and teach basic kitchen skills to your domestic worker. This class covers personal hygiene, kitchen hygiene, knife safety, and preparing to cook. The recipes for this class are standardised, allowing us to accurately assess each student's abilities against their peers. This assessment provides a clear indication of how many classes your domestic worker might need to become kitchen-confident and ready to cook independently.

- · Traditional Roast Chicken Pieces Fillets, cooked on a gas hob to accommodate
- Spaghetti Bolognaise
- Mashed Potato
- · Creamed Spinach

Shopping lists are provided before each class.

CLASS 2

Following the first class, we're ready to teach various topics based on your preferences. Choose from several menu options (see attached). We try and cover various cooking techniques, explaining the presence of specific recipes in each class. Menu options are all adaptable to suit your needs.



Thanks for the great service! Christine learnt so much under Claudia's quidance. Meals have never tasted so good! David was always easy to reach and so accommodating to adjust services around load shedding and no water! I strongly recommend Ace of Maids.

Lorraine, Google review

R2290

PER 4-HOUR CLASS

Travel fees may apply for outlying areas.

Additional students R1050.

PACKAGE INCLUDES

- One-on-one training in your kitchen
- An user-friendly handbook containing training notes and class 1 recipes
- Printed customised recipes for each class thereafter
- WhatsApp support for assistance post-training
- A certificate of completion emailed after the training

Ask us about our additional classes.

Training offered in English, Zulu, Sotho, Xhosa or Tswana.







