



Community Education Fall 2023

Learn with a Chef: Basic Knife Skills

Instructor: Chef Instructor Victoria Birdsong

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Course Description:

Nothing is more vital to the mastery of cooking than knife skills. Learn about knife construction, proper techniques for cutting and how to slice, dice, julienne, and chiffonade. Clark's own McClaskey Culinary Institute Chef Victoria will share techniques and tips in our MCI kitchen.

Learning Outcomes: *As a result of taking this course, students will:*

Outcome #1: Learn about different types of knives.

Outcome #2: Learn about different types of knives cuts.

Outcome #3: Demonstrate different knife cuts.

Course Schedule:

Saturday: September 30th Basic Knife Skills

- ❖ How is a knife made?
- ❖ Difference between knife cuts
- ❖ Practice knife cuts

Class Evaluation: Class evaluations are sent by email. Sometimes the email will be delivered to your "junk mail," but we can assure you it's from Clark College only. Your responses are completely anonymous. If you do not see your evaluation immediately after class, look in your junk mail and send it to your email address. If you do not receive an evaluation, please email Continuingeducation@clark.edu or call 360.992.2939.

Inclement Weather:

If the College cancels due to icy conditions you can find this on the college website www.clark.edu ~ If Community Education concludes that the weather is too hazardous we may also decide to cancel this class. In that case you will receive both a phone call and email. Make certain that we have your correct contact information by viewing the class roster.

Looking for classes? Visit our Community Education webpage: www.clark.edu/cce/