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✉ meryl@merylschoolofcooking.co.za
🌐 www.merylschoolofcooking.co.za

Cooking Kids

A lifelong investment and so much fun

The 8 lesson course is a wonderful way of learning the life-long skill of cooking and baking, in a non-threatening, fun environment. The interactive course, compiled and implemented by Meryl Erasmus, is specifically designed for primary school age.

During this term, the children will learn new skills in cooking, baking, hygiene, knife skills, knowledge and use of fresh herbs, and lots more.

Learning to cook is a skill which will assist them throughout their lives so make sure you sign your son or daughter up, as only a limited number of children can be accommodated each term.

Course Details:

Dates:

Wednesday 1 February
Wednesday 7 February
Wednesday 15 February
Wednesday 22 February
Wednesday 1 March
Wednesday 8 March
Wednesday 15 March
Wednesday 22 March

Time:

2.15pm to 3.30pm

Venue:

1 Wingfield Road, Kloof (corner of Emolweni and Wingfield Roads)

Cost:

R1360, which includes all ingredients, recipes and juice
The full amount can be deposited into the below account by the 30 January, alternatively, R680 to be deposited before the 30 January and a further R680 paid by the 28 February

Requirements:

An apron, a pen and containers to take extra food home

Please see course details and the application form attached. For more information please contact Meryl on 031 764 6577 or on 083 794 6577.



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Course Details for Term 1, 2017

LESSON 1 - INTRODUCTION

Knife skills, safety and hygiene

- Creative Doughnuts

LESSON 2 –

- Vegetable and bacon farmhouse pies

LESSON 3 –

- Crispy topped Macaroni and Cheese

LESSON 4 –

- Apple Crumble Pie and home-made custard

LESSON 5 –

- Frittata and side vegetables in season

LESSON 6 –

- Chocolate fudge bars

LESSON 7-

- Chicken Soup and breads

LESSON 8 –

- Red Velvet cup-cakes and how to pipe the icing



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BOOKING FORM FOR KLOOF JUNIOR PRIMARY EXTRA MURAL COOKING LESSONS

To be emailed to meryl@merylschoolofcooking.co.za by the 25th January 2017

Name of parent _____ Name of son/daughter _____

Age _____

Address _____

Telephone/cell number _____

Email: _____

COST AND PAYMENT TERMS

PAYMENT DETAILS: EFT Payments only, please no cash or cheque deposits

R1360, which includes all ingredients, recipes and juice
The full amount can be deposited into the below account by the 30 January,
alternatively, R680 to be deposited before the 30 January and a further R680 paid by
the 28 February

Bank Details for EFT: **Regret no cheque or cash deposits**
Meryl's School of Cooking
First National Bank
Cheque Account, Kloof
Branch code: 221526
Account number: 62023852488
Reference: Surname/ Wed Cooking Kids
Proof of Payment to: meryl@merylschoolofcooking.co.za

INDEMNITY:

I, the undersigned, confirm that Meryl and Meryl's School of Cooking will not be liable or held responsible for any injury or loss which occurs whilst present on their property or whilst attending the cookery course, and hereby indemnify them against any claim of such nature.

Signed: _____ Parent/Guardian

Date: _____
