



CULINARY BOOT CAMPS

ENLIST TODAY FOR A CULINARY ADVENTURE

PASTRY BOOT CAMP – [BAKG330]

Attention all foodies! Kick your pastry skills up a notch with basic pastry training. Fun, yet intensive, this course will help you capture the fundamental techniques that pastry chefs use, while gaining intelligence for creating pastry, baking, and dessert masterpieces.

Do you have an eye for creativity or enjoy the sweeter things in life? Get your hands dirty with flour, chocolate, and sugar while NAIT Pastry Chefs whip, beat and stir you into shape. This action packed five-day patisserie experience will capture the fundamental techniques of all things pastry, including the secrets of artisan bread making, how to work with chocolate, the trick to creating a perfect dessert sauce, and so much more. Get that pastry chef experience and the results will be sweet.

Mon – Fri, July 9 – 13 or July 16 – 20
Fee: \$1,475 plus material fees \$500

CULINARY BOOT CAMP – [CULG305]

Get your culinary skills into shape through lessons on planning and preparation and flavour pairings. Learn to prepare meat, fish, and poultry following professional tips and techniques in poaching, braising, roasting and grilling while incorporating appropriate sauces with the menu items. The course runs over a total of 36 hours, splitting each day into intensive and fun 8 hour sessions.

Tue – Fri, July 10 – 13 or July 17 – 20
Fee: \$1025 plus material fees \$400

GOURMET BOOT CAMP – [CULG306]

Take your culinary skills to the next level with 4 intense days in the NAIT kitchens. Advanced recipes and skills will be taught. The Gourmet Boot camp will require students to tap into their creative side and come ready to play. Your experience and comfort in the kitchen will be an asset when you're asked to put your skills to test with a final day, black box competition.

Tue – Fri, July 17 – 20
Fee: \$1025 plus material fees \$400

CURED MEATS, CHEESES AND PICKLES BOOT CAMP [CULG330]

If you have ever wondered about making charcuterie or salumi at home, or trying your hand at making some fresh cheese or perhaps impressing your guests at the next dinner party with an appetite inducing first course, then this boot camp is for you. This four-day boot camp will introduce you to all of this and more.

We will explore an old world skill, using contemporary techniques and ingredients and turning something simple and pure into something luscious and appetizing.

Tue – Fri, July 10 – 13
Fee: \$1025 plus material fees \$400

TO REGISTER

780.471.6248
nait.ca/bootcamp