

About Us

Wynton's World cooking school *for the home chef* offers a culinary essentials program for working adults. Hands-on learning is the best way for you to develop culinary intuition. Through the curriculum, you will gain (1) an intuitive sense of taste and seasoning, (2) a working knowledge of ingredients, (3) and professional work habits that are second to none.

Designed to propel you into your optimal food career, our curriculum is taught by experienced chef instructors. WWCS delivers an intimate private-school experience with small classes limited to 8-10 students that are taught in our teaching kitchen. The program can be completed in four months. WWCS is not a cookie-cutter program. Whether you're interested in a restaurant career or another food-career path such as catering, or food entrepreneurship, our curriculum will support your personal career goals.

Program Description

Whether you're an amateur or beginner in the kitchen looking to progress beyond boiling water or an advanced home cook wanting to take your cooking to the next level, the 12 Week Basics Series is just right for you. In this cooking program, we go beyond merely teaching you recipes to explore the cooking techniques that are the foundations for all recipes. Understanding what's "under the hood" of a recipe (what makes it work) helps you pull it off to perfection every time. You'll learn the basic science and proper cooking methods that will make all cooking a breeze, from quick weeknight family meals to entertaining for a crowd!

WYNTON'S WORLD

969 N Harrison Ave
CARY, NC 27513

Tel: 919-694-5188
Website: www.wyntonsworld.com
Email: info@wyntonsworld.com

12-WEEK CULINARY BASICS PROGRAM





Weekly Description

WEEK 1: KNIFE SKILLS

We start your training with basic, essential skills in the kitchen and working with your most important tools – your knives.

WEEK 2: SEARING, SAUTE, STIR-FRY

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WEEK 3: STOCKS, SOUPS, POACHING

Day three in your training: omnipresent stocks and a natural next step to creating delicious soups. topics).

WEEK 4: PAN & DEEP FRYING

We continue our technique of cooking foods either fully or partially submerged in “liquid” with a twist – this time our “liquid” is oil. We’ll check out pan and tool options, discuss oil differences, knowing the right temperatures, proper breading procedures, and seasoning methods.

WEEK 5: STEWING, BRAISING, STEAMING

We take cooking with liquids even further this week by submerging tasty proteins and veggies in liquids and slowly cooking them! Learn how to properly brown meat, what pan to pick (and why), what are the best veggies and cuts of meats and fish to use for this style of cooking and how to cook everything to perfectly delicate tenderness.

WEEK 6: ART OF SAUCES

And speaking of flavor, get ready for French mother sauces and all their international friends. We’ll take our newfound stock expertise to make age-old culinary master sauces.

WEEK 7: ROASTING & BAKING

In Week Seven we begin to utilize the oven as our heat source for cooking. This new medium means fun new challenges to explore. We’ll learn about searing, trussing, brining, convection, picking the right tools for the job, determining doneness, and choosing the right oven temperatures.

WEEK 8: GRILLING & BROILING

One of the greatest tools we have for cooking our favorite foods is the grill. Nothing imparts such a wonderful flavor and who can deny the beauty of perfect grill marks?!

WEEK 9: BREADS & DOUGHS

No meal is complete without good, comforting bread. Whether it’s for a sandwich or soaking up the last bits of a delicious sauce, bread has a place as a well-loved staple in our diet.

WEEK 10: QUICKBREADS & BATTERS

In the second part of our bread extravaganza, we switch our leavening agent from yeast to good old sodium bicarbonate (baking soda) and its jazzed up cousin, baking powder.

WEEK 11: PASTA, STARCHES, GRAINS

No proper culinary training would be comprehensive without an exploration of pasta, starches and grains. We’ll go beyond pasta and rice to learn about ingredients such as couscous, spelt and quinoa.

WEEK 12: THE ART OF FINGER FOODS

Hors d’oeuvre, which literally means “out of work” but translates to “outside the meal,” is a one-bite item that’s either stationary or passed and served separate from or prior to a meal. An hors d’oeuvre is typically finger food and might refer to, among other items. Other examples: (Amuse Bouche, Spanish Tapas, Canape...)