

Cooking Classes



<u>Description</u>	<u>Class Topics/Themes</u>
<p>Cooking classes are great ways to extend your teachings beyond the regular school day and also allow your students time to socialize.</p>	<ul style="list-style-type: none">• Desserts• Healthy Snacks• 30 minute meals• Meals on a budget or budget friendly• Regional or World Cuisine• Specialty and Holiday Meals• 5 ingredient recipes• Meals on the Go!• Crockpot meals or one dish meals
<u>Ideas for How to Conduct</u>	<u>Tips</u>
<p>You can conduct these classes several ways, depending on your resources.</p> <ul style="list-style-type: none">• Have students pay \$3-5 per class• Have students pay a lump sum for the entire year• Have to go packages ready so that students may make and take.• You could offer to only club members or encourage other students to come as well. If charging for supplies (allow members to get a discount)• You may even get businesses and/or parents to donate needed materials.	<ul style="list-style-type: none">• Make sure to take pictures and document (for submitting to FCCLA magazine and/or newspaper; or for using as Star Events)• You could also encourage students to bring a friend (for promoting the club), a parent or a younger sibling.

*These events can be held monthly or weekly, depending upon time and resources available. (Monthly usually works best for me because of other events like actual club meetings, community service projects, fundraisers and more)

*You could add extra fees to membership or class dues to help create these types of events or fundraise money to specifically fund these types of events.