

SAN FRANCISCO COOKING SCHOOL

Frequently Asked Questions

CLASS INFORMATION

- **Are your cooking classes hands-on, or demonstrations?**

All of our classes are hands-on, full-participation. This is part of our DNA.

On occasion, we will host book signings and other food events that are demonstrations, so read the description for the event you're registering for.

- **What is the format of a typical cooking class?**

Our classes are hands-on experiences. After a short discussion or demo from your instructor, you should expect to work with your classmates to prepare the menu for the class.

In some classes you will cook on your own and in others you will cook with a team or a partner. Your class, as a group, will prepare the menu in its entirety and in most classes every student does not make every dish.

Throughout your class, your instructor will make it a point to call out key techniques as they happen in each recipe so you're learning about each one throughout the entire cooking process.

Most classes end with the class sitting down as a group to eat what has been prepared followed by a discussion of each recipe. By the time you leave, you will have a working knowledge of every dish that was made so you can take your recipes home and prepare them again and again.

- **What do I need to bring to class?**

Nothing. Just wear comfortable shoes that are sturdy and closed-toed.

The kitchens at SFCS are fully equipped and you do not need to bring anything with you to any of our classes. Aprons, recipes and food all will be provided to you.

- **Do I need to bring a knife to the Knife Skills Class?**

You do not need to bring a knife to the Knife Skills class. The kitchens are fully equipped with plenty of Wusthof knives for you to use during the class.

- **Do I need to eat before class?**

Don't eat before class because you will sit down as class, to enjoy everything you have prepared. But that will obviously be towards the end of the session, so you also shouldn't show up completely starved, either.

Please note, for our evening Bakery and Pastry classes, a light meal will be served so plan accordingly.

- **Do you have classes for beginners?**

If your cooking experience is limited to pushing the button of a microwave and you've never cut an onion, we suggest starting out with our Knife Skills class, which we offer regularly on Sundays at either 9am or 1pm.

- **How do I register for a class?**

You can register online, www.sfcooking.com, or call the school, (415) 346-COOK, and register over the phone.

- **How many students and instructors in your cooking classes?**

Most of our hands-on classes are limited to 14 with a single instructor. This insures your class is an intimate and fun social experience, as well as educational with plenty one-on-one time with your instructor. Larger classes are noted in the class description.

Occasionally, an instructor will be supported with an assistant for certain classes to ensure the instructor is available for one-on-one time with students.

- **Is there an age limit for the cooking classes?**

Our age limit is 18 for all cooking classes unless otherwise noted.

- **Do I need to be enrolled in the Certificate program to take cooking classes at SFCS?**

Classes are open to anyone. No prior culinary experience is necessary.

The only exception is our Cooking Fundamentals Part II series, in which the Part I series is a prerequisite.

- **How many recipes do you make in each class?**

Our hands-on classes are designed to keep you very busy. The number of recipes per class range between 6 and 12, depending on complexity.

- **I am coming to class with a friend; will I be able to cook with them?**

Yes, however, keep in mind that teams and individual work will fluctuate and depend on the format of each class. You might work on one recipe with your friend and then do something with another group, or on your own.

- **What is your refund and cancellation policy?**

A full refund is available up to two weeks prior to a class start date. If you need to cancel less than two weeks prior to a start date, you may request a credit to be used at SFCS for another class. No refunds or credits will be issued less than 5 days until the class start-date.

- **What is the expiration date for class credits and gift certificates?**

Class credits and gift certificates do not expire.

- **Are your gift certificates refundable or redeemable for cash?**

Our gift certificates are not refundable or redeemable for cash. Returns made on gift certificate purchases will be issued as class credit only. San Francisco Cooking School is not responsible for lost or stolen gift certificate codes.

- **What happens if I cannot make it to one of the classes in a series?**

If you cannot make it to a class in a three or six week series, you are welcome to send a friend in your place. Unfortunately, a series class cannot be made-up in the future due to the small size of our classes. Please notify us if you are not going to attend class or if a friend is coming in your place.

- **Are there any substitutions if I am vegetarian, gluten free, or have allergies?**

We're unable to accommodate substitution requests for the in-class work. We've tried and it just doesn't work. However, our instructors will almost always have great ideas for substitute ingredients in the recipes we teach.

That said, if you are interested in a specific type of class that we currently don't offer, please let us know by emailing hello@sfcooking.com!

LOCATION INFORMATION

- **Where is San Francisco Cooking School located?**

San Francisco Cooking School is located at 690 Van Ness Avenue (at Turk). The building is grey with orange awnings on the southeast corner of Van Ness Avenue and Turk Street.

- **Is there Parking?**

The parking situation is quite good.

There is ample metered street parking as well as two parking lots, Opera Plaza Garage and East West Bank Garage, across the street. The entrance to the Opera Plaza garage is located on Golden Gate between Van Ness Avenue

and Franklin Street. It is open 24 hours. The East West Bank garage is located on Turk between Van Ness Avenue and Franklin Street and hours vary.

- **Can I take public transportation to San Francisco Cooking School?**

SFCS is a 10-minute walk from the Bart Civic Center stop and close to several muni lines. The Muni Lines with stops walking distance to the school are: 47 Van Ness, 49 Van Ness, 31 Balboa, 5 Fulton, 19 Polk, 21 Hayes and F Market.

FACILITY INFORMATION

- **How often do you update your class schedule?**

We highly recommend joining our email list, or connecting with us via Facebook or Twitter, to get notified of new classes, waitlist availability and last minute scheduling of visiting chefs.

We create a schedule each season and mailing list members get priority notification before classes are publicly announced.

- **Are you available for private cooking classes and events?**

Absolutely. We have programs available for anywhere between 12 and 32 attendees. For more information, call us at (415) 346-2665, or email hello@sfcoking.com

- **Are you a restaurant?**

At this time, we do not serve meals to the public.

- **What if I want to teach a class at SFCS? What if I have a class suggestion?**

Please send your resume or class suggestion to hello@sfcoking.com.