

SOUS CHEF AT COOK'S FRESH MARKET



Can you take the heat? Step into the kitchen and spend the day working side-by-side with an award-winning chef. Find out what goes on behind the swinging door of one of the city's top markets, Cook's Fresh Market, as you assist in the creation of some of the market's signature dishes. From house smoked salmon to double fudge mudslides, learn the secrets behind a variety of fresh, modern plates.

- Arrive at the market in the morning to meet the chefs that you will be training under including Ed Janos, one of only 68 Certified Master Chef's in the country
- Slice, dice, simmer and stir as you help prepare the day's menu
- Learn essential skills and tricks of the trade you can apply to everyday cooking
- Take a break and enjoy lunch with a dessert and beverage included
- Includes a monogrammed chef's coat, an instant read thermometer, a professional chef knife and a \$20 gift certificate

Your Gift Locations*

Denver, CO

Availability

Year round, Tuesday through Saturday

Duration

5 to 8 hours depending on the wishes of the participant

Essential Information

Minimum age is 18; all participants must sign a waiver (by parent/guardian if under 18)

Numbers

Experience for 1 working side by side with Chef



*GIFTS ARE REGIONALLY BASED. PLEASE VISIT WWW.EXCITATIONS.COM/REDEEM FOR THE LATEST LOCATION LISTINGS • ED01-10-3739-A