



F U N C L A S S E S . F R E S H I D E A S .

SPECIFIC CLASS PROPOSAL

☐ **WINTER** (January – March) deadline August 1

☐ **SPRING** (April – June) deadline November 1

☐ **SUMMER** (July – September) deadline February 1

☐ **FALL** (October – December) deadline May 1

Name of proposed class: _____

Name: _____

Address: _____

Phone: (day/night/message) _____

E-mail address: _____

Best method to communicate (phone, fax, E-mail, or postal mail?) _____

SCHEDULING: Please put a "1" for first preference, and a "2" for second preference in the squares below corresponding to the days and times you would most like to teach. Put a "NO" in the boxes of the days and times you DO NOT WANT TO or CAN NOT teach. We will attempt to schedule you during your preferred day and time.

	Sun	Mon	Tues	Wed	Thurs	Fri	Sat
Morning							
Afternoon							
Evening							

List any **specific dates** you are **not available** for teaching:

Do you prefer to have your class clustered or spread out? _____

PROPOSED CLASS DESCRIPTION to print in schedule:

DESCRIBE CLASS FORMAT

☐ **Demonstration** (may involve a little student participation)

☐ **Hands-on** (some demonstration and at least 1/3 student participation)

Please provide a short personal biography (approximately 50 words) suitable to appear in print in our PCC Cooks schedule. Provide information about your experience or philosophy and perhaps something fun, light, or surprising about yourself.

☐ **USE BIO ON FILE**

1. Please list proposed recipes and include a draft or shopping list of each. All ingredients **must be** available at PCC stores. This can be on a separate document or attachment if it is easier.

2. Is this menu vegetarian? _____

3. Does this menu contain:

<input type="checkbox"/> Meat	<input type="checkbox"/> Poultry	<input type="checkbox"/> Seafood
<input type="checkbox"/> Dairy	<input type="checkbox"/> Eggs	<input type="checkbox"/> Wheat

4. What unusual cooking tools or other special equipment would you require for this class?