



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

CLASS TITLE: _____

INSTRUCTOR NAME: _____

ADDRESS: _____

PHONE: _____

E-MAIL ADDRESS: _____

AGE RANGE AND FORMAT

- ☐ **ADULTS, DEMONSTRATION** (may involve some student participation)
- ☐ **ADULTS, HANDS-ON** (at least half of the class should be hands-on)
- ☐ **KIDS, AGES:** _____

SCHEDULING: Please indicate the days and times when you are available. Classes will be scheduled based on what makes sense for students, including both weekdays and weekends.

	SUN	MON	TUES	WED	THURS	FRI	SAT
A.M.							
P.M.							

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

CLASS DETAILS

1. What is the goal or focus of the class? List three or four specific skills or techniques students will learn.

2. Please list proposed menu, keeping in mind seasonality. All ingredients **must** be available for purchase at PCC. Include a translation or description of the dish if applicable.

3. Does this menu contain:

☐ MEAT ☐ POULTRY ☐ SEAFOOD ☐ DAIRY ☐ EGGS ☐ GLUTEN

4. What is your inspiration for this class/menu?

5. Our kitchens are stocked in keeping with a home kitchen. Does this class require any unusual equipment? If yes, what and why?

6. Please provide a short personal biography (approximately 50 words). Provide information about your experience or philosophy and perhaps something fun, light, or surprising about yourself.

☐ USE BIO ON FILE

7. If you would like us to include your social media handles for cross promotion, please include them here.

