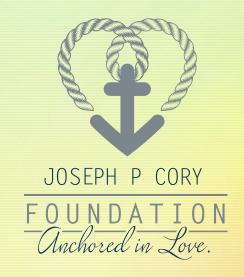
"How to Think Like a Chef"



From Planning to Plating











Nada And Her Cousin Bo In Croatia







Focus for Today: Preparing foods that are easy, delicious, and provide optimal health and wellbeing.

- Cooking Technique Basics
- Choosing the Best Food Options
- Understanding Food Combinations
- Cooking Demonstration



It's a process.

How to Think Like a Chef!

Progress as you learn the basics, just like the professionals.

- Master Cooking Tecniques
- 11 Understand food-body balance
- 2 Use only the freshest ingredients
- 12 Taste, taste, taste!
- 3 Grow you own Buy local
- 13 Have fun!
- Get it together Pre Prep
- Understand flavor combinations
- 6 Plan ahead with what you have
- Assemble an attractive plate
- 8 Be thrifty and use everything
- Don't be a slave to recipes
- 10 Simplify





Cooking Techniques

Grill

Pan Fry

Sauté

Boil

Roast

Bake

Poach

Simmer

Broil

Steam

Blanch

Braise

Stew

Dehydrate

Blend





















RECIPE

RECIPE NAME

INGREDIENTS

PROCEDURE

NUMBER OF SERVINGS

TIME TO PREPARE TIME TO COOK

TOOLS NEEDED



DR. ANAHITTA JAFARI

Dr. Anahitta Jafari, Ph.D., is an expert in nutritional science and herbalism. As a certified iridologist, 6th generation traditional Persian healer, Author, and professional food therapist, she is officially recognized internationally in the holistic domain as an expert on health and spirituality, and named the "Kitchen Physician©".

February 18, 2021 10:00 AM Biwa Pavilion Morikami Park Delray Beach, FL



"Your Health Is Your Wealth Series"



FYI

- Our next class is on March 18, 2021
- Sign up for our newsletter, great for kids and adults
- Volunteer with us!
- Email us your photos for social media
- Email questions to info@josephpcoryfoundation.org









