

EVENTS BY CHEF ROSANA

Resident Chef Cooking Classes



www.chefrosana.com



Hello
there!

I am so pleased to provide you with the following Resident Chef cooking classes guide.

In addition to an assortment of the finest foods and beverages, a knowledgeable and experienced staff, events by Chef Rosana boasts an award winning, celebrity Chef that will make sure your event is flawless and delicious. Furthermore, we have strong relationships with the area's best vendors for any additional needs. Your dedicated event planner will work with you to design the best social or corporate cooking class based on your needs.

Once you are ready to discuss your upcoming class contact us directly at info@chefrosana.com or 813.444.3708.

Thank you for the opportunity to provide you with this guide. We very much look forward to the opportunity to work with you and to make your occasion a momentous one.



Chef Rosana

Chief Deliciousness Officer

About Chef Rosana

Rosana Rivera has been a successful entrepreneur and Chef in the Tampa Bay area for over 17 years, co-creating the culinary vision behind some of the area's favorite eateries including Piquant, Xilo Mexican, and Chef & the Baker, among others.

She is a rare breed of both culinary artisan and successful entrepreneur. Born at the hem of three generations of Puerto Rican cooks, their love of food and country made an early impression. Chef Rosana spent five years traveling and crafting her foodie palate as Coin USA's VP of Sales in Latin America. In 2006 she opened her first business and left the corporate world. While building her business, Rosana furthered her education and obtained her AA Culinary Arts from the Arts Institute Tampa. Chef Rosana's MBA in Business Sustainability from Marylhurst University soon followed.

Over the course of her career Chef Rosana has been featured in Tampa Magazine, South Tampa Magazine, Voyage Tampa, Tampa Bay Business Journal, winning 2015's Businesswoman of the Year - Hospitality, Tampa Bay Metro, Creative Loafing's Best of the Bay awards, Tampa Bay Times, Friends of the James Beard Foundation & Whiskey Tampa Foxtrot. Chef Rosana has also been the featured speaker for Tampa Bay Urban Land Institute, Creative Mornings St. Pete & Lean In - Buckhead chapter, Femmes in Food at The Edition, the Tampa Latin Chamber of Commerce & Pinellas Hispanic Chamber of Commerce. In addition, Chef Rosana collaborates with Royal Rice as Culinary Ambassador, Archer Roose Wines with their Global Cuisine Initiative, Humanity Wine Co. & SkillPop.

Most recently, Chef Rosana was featured in People en Espanol, the TODAY show and competed in Food Network's Beat Bobby Flay, advancing to face Bobby Flay and beating him with her signature beef empanadas. The winning recipe for Beef Empanadas is one of the featured recipes in the Bobby Flay cookbook - Beat Bobby Flay, Conquer the Kitchen with 100+ Battle Tested Recipes. Currently, she is working on her lifestyle brand - Chef Rosana, crafted for Home and Kitchen, an e-commerce retailer of hand crafted gourmet foods and custom kitchenware for the discerning epicurean, as well as luxury catering, private fine dining & cooking classes. In her spare time, she likes to travel, read, practice yoga, and dream up new business adventures.



Our Classes



1

Skill Hands-On Classes

Skill based, in person cooking classes perfect for small groups (average of 12 to 30 people) allowing social interaction amongst guests, and perfect for when time or space is a constraint. These are great options for single or no kitchen spaces, residential buildings, and corporate venues, among others.

2

Virtual Classes

Menu or cuisine based cooking & baking classes perfect for family & friends gathering virtually, or team building experiences. Perfect for connecting with people across multiple locations or countries. ALL our virtual classes are hands-on and guests cook alongside the Chefs.

3

Demonstration Classes

Multi-course dinner demonstration in which the Chefs show guests how to prepare several courses, followed by each course plated or served family style for guests to enjoy. Perfect for intimate dinners or Chef's Table experiences.

4

Workshops

Multi- Day cooking and baking classes perfect for the advanced cook/baker or Industry professional. Most of these classes take place at our kitchen in Pinellas Park.

Pricing Guide

The following is our starting pricing guide per person. Prices subject to change without notice. Additional fees apply for service.



Skill Hands-on Classes

12 to 30 people

\$30 to \$35 per person

Virtual Classes

12 to 200 people

\$15 to \$25 per household

Demonstration Classes

6 - 16 people with Multi Course Dinner

\$125 and up

Workshop

2-12 people

\$225-500 per day

*Starting price per person. hands-on, workshops & demonstration classes includes all materials & food. Virtual classes include all hand-outs and guides, students can cook along.

Class Menu



Class Menu

Cheese & Charcuterie

Every guest learns the art of cheese cutting, how to make salami roses & prosciutto ribbons. Each guest is able to make their own 5 inch board and enjoy it right after.

1-hour active time, 1.5 hours total time approximately

\$30 per person Hands-On

\$20 per household Virtual

Charcuterie Cones

Every guest learns the art of making charcuterie cones. Each guest is able to make 2 charcuterie cones and enjoy them right after.

45 mins active time, 1 hour total time approximately

\$20 per person Hands-On

\$20 per household Virtual



Crêpes

Master the art of making perfect French Crêpes, from batter to cooking. This class is offered as 1 Crêpe station for every 2 guests. Guests take home spatulas & starter kit.

45 mins active time, 1 hour total time approximately

\$25 per person Hands-On

\$20 per household Virtual

Sushi

Every guest learns the art of making maki sushi rolls, from rice preparation to rolling technique. Each guest is able to make 2 rolls and enjoy them right after with their favorite fillings & accompaniments. Guests take home their own maki roll mat and chopsticks.

1 hour active time, 1.5 hours total time approximately

\$35 per person Hands-On

\$20 per person Virtual

Class Menu



Class Menu

Pasta

Every guest learns the art of making semolina pasta dough from scratch and hand-roll pasta in different shapes. Guests take home a pasta dough starter kit. Additional pasta-making tools are available for purchase. In this class, guests will also learn how to make 1 sauce from scratch so they can enjoy their pasta during class.

1-hour active time, 1.5 hours total time approximately

\$30 per person Hands-On

\$20 per household Virtual

Paella

Master the Art of making Paella with this immersive experience. This class is offered as 1 Paella station for every 2 people. In class, guests make their seafood paella from scratch while nibbling on tapas & cheese. Ingredients are available for non-seafood guests. Guests take home a paella starter kit.

1-hour active time, 1.5 hours total time approximately

\$35 per person Hands-On

\$20 per household Virtual



Pizza

Learn how to make pizza dough from scratch and the perfect techniques for hand stretching. Guests have the opportunity to customize their pizzas while nibbling on house-made pizza. Guests will get to grill OR bake their pizzas during class. Guests take home their pizza pans.

45 mins active time, 1-hour total time approximately

\$25 per person Hands-On

\$20 per household Virtual

Class



Class Menu

Focaccia

Learn how to make focaccia from scratch, how to stretch, garnish, bake, and use focaccia in many styles, including sandwiches and pizza. Guests take home their focaccia pan and enjoy a selection of house-made focacceria.

1-hour active time, 1.5 hours total time approximately

\$25 per person Hands-On

\$20 per household Virtual

Thai

In this class, we will teach our guests how to master pad Thai. From cooking noodles to stir-frying ingredients, this class will delight guests with this quintessential Thai dish. This class is offered as 1 wok station for every 2 people. Guests take home a pad Thai starter kit.

1-hour active time, 1.5 hours total time approximately

\$35 per person Hands-On

\$20 per household Virtual



Chinese Fried Rice

In this class, we will teach our guests how to master Chinese fried rice. From cooking rice to wok frying ingredients, this class will delight guests with this quintessential Chinese dish. This class is offered as 1 wok station for every 2 people.

Guests take home a fried rice starter kit.

1-hour active time, 1.5 hours total time approximately

\$35 per person Hands-On

\$20 per household Virtual

Class Menu



Class Menu

Tacos

Learn how to make corn tortillas from scratch and Chef Rosana's go-to guacamole & chicken chipotle. This class is offered as 1 station for every 2 guests. Guests take home a tacos starter kit.

1-hour active time, 1.5 hours total time approximately

\$35 per person Hands-On

\$20 per household Virtual

Canning: Jams

In this class, we will teach our guests how to make hot canning: jam preserves. This class is offered as 1 canning station for every 2 people. Guests take home a canning starter kit and will nibble on savory bites with different types of jams.

1-hour active time, 1.5 hours total time approximately

\$25 per person Hands-On

\$20 per household Virtual



Canning: Pickling

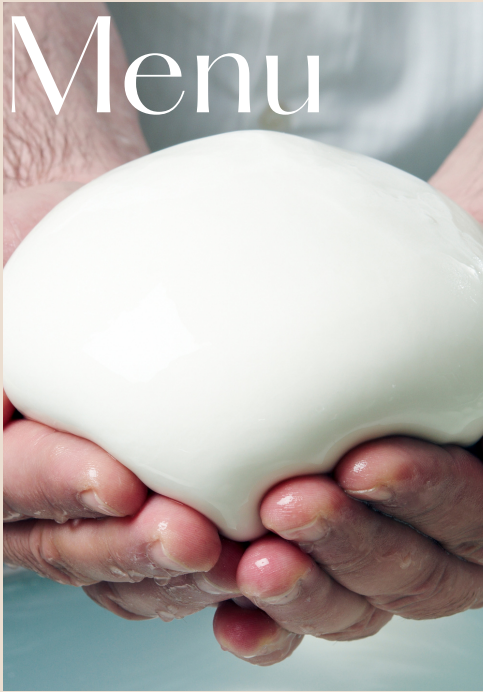
In this class, we will teach our guests how to make pickled veggies. This class is offered as 1 canning station for every 2 people. Guests take home a canning starter kit and will nibble on savory bites with different types of pickled items.

1-hour active time, 1.5 hours total time approximately

\$25 per person Hands-On

\$20 per household Virtual

Class Menu



Class Menu

Mozzarella 101

Learn how to stretch along and create fresh mozzarella from scratch. Each guest will get their mozzarella stretching station and will take home a starter kit. Guests will nibble on fresh mozzarella bites featuring global flavors.

1-hour active time, 1.5 hours total time approximately

\$35 per person Hands-On

\$20 per household Virtual

Brunch 101: Benedicts

In this class, we will teach our guests how to make perfect eggs benedict. This class is offered as 1 station for every 2 people. Guests take home a hollandaise starter kit and get to enjoy their brunch right after.

1-hour active time, 1.5 hours total time approximately

\$25 per person Hands-On

\$20 per household Virtual



Brunch 101: Omelets

In this class, we will teach our guests how to make perfect French-style Omelets. This class is offered as 1 station for every 2 people. Guests get to enjoy their brunch right after.

1-hour active time, 1.5 hours total time approximately

\$25 per person Hands-On

\$20 per household Virtual

Class Menu



Class Menu

Decorating Sugar Cookies

Learn how to decorate sugar cookies in different shapes and sizes. This class is perfect for Holiday & seasonal themes. Each guest has the opportunity to decorate several cookies and nibble on delicious savory treats.

1-hour active time, 1.5 hours total time approximately

\$25 per person Hands-On

\$20 per household Virtual

Holiday baking: Gingerbread

Learn how to decorate gingerbread cookies OR gingerbread house in different shapes and sizes. This class is perfect for Holiday & seasonal themes. Each guest has the opportunity to decorate several cookies or 1 Gingerbread house and nibble on delicious savory treats.

1-hour active time, 1.5 hours total time approximately

\$25 per person Hands-On

\$20 per household Virtual



Holiday baking: Pies

In this class, we will teach our guests how to make their own sweet pies. This class is perfect for Holiday & seasonal themes. Each guest has the opportunity to create several hand pies and nibble on delicious savory treats.

1-hour active time, 1.5 hours total time approximately

\$25 per person Hands-On

\$20 per household Virtual

Additional Fees & Services



Chef Rosana Fees

Chef Rosana fees apply to Hands-On & Virtual Classes. Demonstration classes carry additional fees. Workshops include all fees.

\$300
per event

Traveling Fees

Chef Rosana fees for out of state events or classes. Does not include cost of food, travel costs including airfare, mileage or lodging.

\$500
per day out of
State & after a
30 mile radius
/ \$2.50 per
mile In State

Staff Fees

Servers
Bartenders
Mixologist/Sommelier
Sous Chef/Alternative Chefs

\$180
\$200
\$250
\$200

Pricing does not include gratuity

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We had the best night because of you and your team! It was definitely a memorable night. Thank you for the delicious food and all the details that went into making it so perfect. Will book again!

~ M.K. THOMPSON

TAMPA, FL



Let's Get Started!

Once you have reviewed this guide you may be asking, what is next?

First, sleep on it! Think about your theme, favorite classes on the menu, and your event needs. Next, contact us with feedback. Don't forget that this is only a starting point and we can customize anything to your liking.

Follow up with a budget and allow us to make adjustments to fit your budget needs (and not the other way around!). We are a team and we are here to serve your needs.

Let's get the conversation started as soon as possible! Once budget is finalized, it is time to schedule your event and move to the preliminary estimate.

I look forward to talking with you soon and learning about your event. Best way to reach me is by email to get the conversation started and schedule a call.

Can't wait!

XOXO,

Chef Rosana



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