

## **Cooking Classes in Knoxville - Home Party Style - For Children, Teens and Adults - Call Today**

*How many of us want our children, whether young or old, to learn how to cook? Sometimes it's just so we can get a little help. Sometimes it's so that we know they can cook for themselves. Often, both parents work. The time for learning is now.*

**Feb. 4, 2010** - [PRLog](#) -- NEW cooking classes in Knoxville, for children of all ages, teens, adults and even kids going to college who have a love of food and a need to survive. Truthfully, millions of kids go off to college these days without a clue of how to even make a box of mac and cheese. Do you know why? Because they weren't taught how to love to cook at an early age.

Cooking is easy if you're taught how to read a recipe and what to do with the ingredients. It's kind of like shopping -- for girls. And building a model airplane -- for boys. It only takes the desire and the ability to follow directions. It's something everyone can do, everyone needs to do and it's a need that we'll always be able to use.

Recently, I went to a party for a friend of mind who called and asked me to come over and watch what her guests were cooking. "Cooking? You're making your guests do the cooking?" I immediately thought how strange that was but it aroused my curiosity. So I went. The party was called a Wooden Spoon Party. The group of guests was just younger than teenagers around 11 and 12 and there were about 12 of them. I thought it was somebody's birthday but it was just a group of kids who got together to learn how to cook. Fascinating idea. And it was a blast to watch.

The Wooden Spoon Chef - as she called herself - as it turns out was, in fact, a pastry chef from the D.C.area. She had at one time cooked for a Chef in Manassas, VA where the President's Cup tournaments were held. Her many tips and techniques for cooking have inspired others to learn how she does what she does -- so well. The Wooden Spoon Chef shows her guests the instructions, the techniques, the grocery list and the execution of each meal. Her method of teaching is easy to understand and adjustable for different age groups. I was so amazed when I watched how she grabbed the attention of even the young ones.

At this particular party, parents migrated to the other room to 'hang out' while their children were learning. It wasn't long into the demonstration when the mothers began to trickle into the kitchen area to see what was going on. Children were busy cracking eggs, measuring shortening, plating pasta and grating cheese. It was amazing at what was going on and the final result was a dish that even the mothers couldn't stop talking about.

Wooden Spoon Parties gives you a selection of dishes to choose for the party demonstration. Upon booking the party, you get to choose from a menu selection from which two dishes will be selected. The normal party for young children runs 2 hours at \$30 per child. The times and cost may vary somewhat for the older ones dependent upon what dishes they choose and how many they want to prepare during that demo.

At the end of the demo, we were all amazed to find out that the hostess had to provide nothing but the kitchen and the Chef provided all the food as part of the cost of the guest fee. It was a win-win situation. I asked the hostess how she came about picking her guests to which she replied, "I pick a date and pass around a sign-up sheet at work. The parents who sign their children up for class pay \$30 at that time. If i prepay for the entire party for 10 children, my child gets to learn for free."

The Wooden Spoon Chef said she is planning a week-long summer camp. "Casserole Camp" is in the

planning stages at this time and will end with a cook-out for the parents put on by the campers. A date will be set more definitely by the end of March and sign-ups will begin.

For more information regarding Wooden Spoon Parties, please visit the website at [www.WoodenSpoonParties.com](http://www.WoodenSpoonParties.com). You may email them directly at [bookme@woodenspoonparties.com](mailto:bookme@woodenspoonparties.com) or call 865-386-3794 to book a party.

I promise you the children will have the time of their lives. One mother said the first time they attended a Wooden Spoon Party her son rebelled because it was "for girls". She said by the end of the party, he was giving instructions to the other guests and has become a real inspiration in their kitchen at home. She said, "Not only did he have a great time and love the learning, but he wants to teach us something that he learned - all the time."

Another mother said, "The Chef was hilarious. The kids learned so much by the way she taught. She did it in a way they'll never forget and she kept us all laughing. The kids all asked when the next party was."

I heard the Wooden Spoon Chef say to the children, "Kids, Make this your motto. IF IT'S MADE IN MY HOME, IT'S HOMEMADE." I'd never heard it stated that way but it's so true. Lots of things come in boxes and are excellent products, like cake mixes. Chef says, "Companies spend a great deal of time perfecting mixes so we don't make mistakes. And you know what? They do it well."

Where else can you drop your children off, have them occupied AND learning, have them fed and inspire them to help you in the kitchen -- all at the same time for \$30. Give them a call. You'll be glad you did.

Call them today and book your party. Ask about the party incentive they have for prepaying and/or having 10 or more guests.

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See [WoodenSpoonParties.com](http://WoodenSpoonParties.com) for more information on the home-party program designed to teach your children how to cook, no matter how old they are. This program is great for children, both male and female, who are going off to college and don't know how to cook a full meal -- and a healthy one at that. There is no limit to learning how to cook.

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