

Ace of Maids

CUSTOMISED TRAINING SOLUTIONS

#3

DOMESTIC COOKING

COME HOME TO A HEALTHY HOMEMADE DINNER EVERY DAY

This chef-made cooking programme hosted in your kitchen, involves 2 or 3 classes, each about four hours long.

CLASS 1

We visit your home and teach basic kitchen skills to your domestic worker. This class covers personal hygiene, kitchen hygiene, knife safety, and preparing to cook. The recipes for this class are standardised, allowing us to accurately assess each student's abilities against their peers. This assessment provides a clear indication of how many classes your domestic worker might need to become kitchen-confident and ready to cook independently.

- Traditional Roast Chicken Pieces (can be replaced with Grilled Chicken Fillets, cooked on a gas hob to accommodate load shedding)
- Classic Beef Stew
- Spaghetti Bolognaise
- Mashed Potato
- Pumpkin Fritters
- Creamed Spinach

Shopping lists are provided before each class.

CLASS 2

Following the first class, we're ready to teach various topics based on your preferences. Choose from several menu options (see attached). We try and cover various cooking techniques, explaining the reasoning behind the specific recipes in each class. Menu options are all adaptable to suit your needs.

“

Thanks for the great service! Christine learnt so much under Claudia's guidance. Meals have never tasted so good! David was always easy to reach and so accommodating to adjust services around load shedding and no water! I strongly recommend Ace of Maids.

”

Lorraine, Google review

TRAINING OPTIONS

RECOMMENDED

Foundation cooking class

R2,490

One 4-hour class

A standard introduction to cooking, kitchen safety and core techniques.

Further cooking modules

R2,490

Each additional 4-hour class

Choose the dishes, skills and menus that suit your household.

Additional trainee

R950

Per additional trainee, per 4-hour session

Learn together in your own kitchen.

TRAINING INCLUDES

- Travel included across primary Gauteng areas; peripheral areas by custom quote
- One-on-one training in your kitchen
- A user-friendly handbook with training notes and class 1 recipes
- Printed customised recipes for each class thereafter
- WhatsApp support for assistance post-training
- A certificate of completion emailed after the training

Ask us about our additional classes.

Training offered in English, Zulu, Ndebele, Xhosa or Tswana.



www.aceofmaids.co.za



david@aceofmaids.co.za



+27 61 985 7230



5 star rating on Google