

Knife Skills Boot Camp

VIDEO TRANSCRIPT: KNIFE SKILLS BOOT CAMP COURSE

[Scott Conant speaking] Hi! I'm Scott Conant – restaurateur, James Beard Award Winner and Master Chef at Sur La Table Online Culinary Institute. Staying sharp in the kitchen is important. That's why we've designed a Knife Skills Boot Camp -to help hone your culinary skills.

[Scott Conant] In this course you'll learn how to choose your personal chef's knife and practice professional cuts with 2 hours of delicious recipes and practice activities, all from the comfort of your own home. Plus, I'll share some of my personal tips and tricks for slicing your way to success. Looking forward to seeing you in the kitchen.