

Professional Cooking Fundamentals

VIDEO TRANSCRIPT: PROFESSIONAL COOKING FUNDAMENTALS COURSE

[Scott Conant speaking] Hi! I'm Scott Conant – restaurateur, James Beard Award Winner and Master Chef at Sur La Table Online Culinary Institute. I've spent years as a professional chef, all over the world. And no matter what kitchen I'm cooking in or what dish I'm preparing, there are critical culinary skills I need to use every single day. That's why we've designed our Professional Cooking Fundamentals course.

[Scott Conant] With over 100 lessons, recipes, and activities you'll explore this same critical culinary knowledge – and discover everything from food safety and kitchen tools to how to grind and toast your own spices, all from the comfort of your own home. Plus, I'm sharing some of my personal tips and tricks to help you reach your professional culinary dreams. Looking forward to seeing you in the kitchen.