

### What is Chefs' Food Lover's Workshop and who can attend?

Chefs' Food Lovers Workshop is open to any and all PFG Milton's customers; both current and potential customers. The program was developed to be an opportunity for our customers to learn the latest in foodservice innovation, trends, culinary techniques, fundamentals of cooking, and modern food trends.

### What's the purpose of these classes?

In our demonstration classes, guests learn by watching the chefs prepare innovative concepts while providing step-by-step procedures for each dish. This relaxed, interactive format encourages informative discussions, while providing each of our guest with the resources to produce quality meals and creative concepts based on each guest needs. Personal recipes packets are provided for each guest as well as tastings of the dishes prepared.

### Why should my customer attend this event?

To learn culinary techniques through a wide variety of cooking classes, whether they are an owner, executive chef or line cook. Our Chefs' Food Lover's Fundamental Series focuses on essential cooking techniques, proper equipment selection, and how to improve profitability through culinary arts. The classes we offer each month explore different ethnic cuisines, seasonal topics and special interests.

### Will guest chefs be featured?

Yes! In our Food Lover's demonstration classes, our guest chef's prepare full menu preparation step-by-step with a focus on techniques and innovative plating styles. Each guest are provided recipes to take notes and write comments as they watch and learn the important fundamentals of culinary techniques, ingredient choices, equipment selection and plating techniques. Classes are interactive, and guests are encouraged to ask questions.

### How do I sign up?

Very easy! Just spread the word about this great resource and opportunity to improve on all aspect of cooking. E-mail Chef Shular ([dshular@pfgmiltons.com](mailto:dshular@pfgmiltons.com)) the contact name, establishment name, customer number (if available), contact information and number of guest. It's just that simple! **RSVP required for ALL workshops.**

We want to fill each seat at these events so get the word out, and if they can't make it this time we have classes scheduled each month beginning in January. We can accommodate 50-60 guest but seats are first come first serve, so move quickly.

### Our next workshops are scheduled for:

- Feb 3** Valentines Day "Creative Concepts"
- March 24** Seasonal Brunch Ideas for Easter And Mother's Day
- April 7** Insight into Latin American Cuisine
- May 12** "A Creative Approach to Grilling"
- June 9** "In Depth Look into American Regional Cuisine"
- July 14** Innovative and Cost Effective Methods to On/Off Premise Catering

### Where:

Food Sales East  
1485 Lakes Parkway  
Lawrenceville, GA 30043

### Time:

9:00 am

If you have any questions please give me a call! Remember this is a resource for all of our current and potential customers. It's like going to culinary school for free, with a little something for everyone.

As the popularity of these events grows; we will be hosting the **Chefs' Food Lover's Workshop** in different locations around the metro area and beyond to accommodate all of our customer needs.

So please use this to your advantage, how many people can say that we have an Olympic Gold medalist at your disposal, **Yes we brought home the GOLD!!!!**

And everyone in this company has a piece of that Gold Medal!



PFG Milton's CEC Daryl Shular Presents...

*Chefs' Food Lover's Workshop*

