



WELCOME TO IN MY OWN KITCHEN

For home cooks who want to elevate their skills—without the stress.

These classes are designed to help you build confidence, learn refined techniques, and cook food that feels restaurant-worthy (but is totally doable in your own kitchen). Whether you're here to impress guests or just shake up your weekly routine, you'll walk away with new skills, fresh ideas, and dishes you're proud to share.

Class Details

🕒 Duration: One - Two Hour Lessons

\$ Cost: Starting from \$65 per person + ingredients

📅 Availability: Weeknights and Saturdays

📍 Location & Travel:

Classes held in your home. Travel surcharges may apply for locations beyond 20 mins of Brisbane Northside (Everton Park).



WHY CHOOSE IN MY OWN KITCHEN?

Because cooking should feel good—not intimidating!

At In My Own Kitchen, you won't find chef ego or complicated instructions. What you will find is a relaxed, hands-on space where learning feels natural, questions are always welcome, and flavour comes first.

Whether you're a curious home cook or someone returning to the kitchen with fresh enthusiasm, these classes are designed to build confidence, spark creativity, and leave you saying, "I actually made that!"

Here's what sets us apart:

- Skills that stick – Learn techniques you'll use every day, not just one-off recipes
- Personalised and welcoming – A friendly approach making learning fun and pressure-free
- Real food, real confidence – No shortcuts to flavour, but plenty of shortcuts to make cooking more joyful
- Taught by a chef who gets it – Professional experience meets a down-to-earth teaching style



EXPLORE THE MENU – CLASS THEMES

Home Cook, Upgraded

Everyday techniques that take your cooking to the next level—perfect browning, confident seasoning, and better plating

Flavour First

Explore bold, balanced flavours from around the world with recipes that excite (without overwhelming your pantry)

Finish Like a Chef

Learn how to sear, glaze, reduce, and garnish like a pro. Small skills that make a big impact on the plate

Scratch-Made Secrets

Make your own pasta, dressings, pickles, butters, and more. Simple from-scratch elements that add serious wow

Weeknight Wow

Quick dishes that still feel special—learn time-saving techniques that don't compromise on flavour.



WHAT YOU'LL LEARN

- Simple chef techniques to enhance flavour, texture, and presentation
- The why behind great cooking—so you can apply skills across any recipe
- From-scratch basics like pasta, sauces, and vinaigrettes
- Finishing touches that make a meal feel special
- Practical tips to cook smarter, not harder



READY TO BOOK?

- EASY BOOKING WITH CUSTOM QUOTES AVAILABLE
- PUBLIC LIABILITY INSURED AND FOOD SAFETY CERTIFIED
- BLUE CARD REGISTERED
- BASED ON BRISBANE NORTHSIDE

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