



create it. plate it. enjoy it.

How to Book a Cooking Lesson with Me

Option 1 – Basic

💡 *You shop, I guide!*

1. Choose a recipe plan and get in touch
2. I provide a shopping list and recipes so you can shop for the ingredients or use what you already have.
3. We confirm a lesson date, location, and any applicable travel costs
4. You receive an invoice for the lesson cost.

Let's cook! 🎉

Option 2 – 50/50

💡 *I take care of the shopping, you just cook!*

1. Choose a recipe plan and get in touch.
2. I organise and purchase the ingredients for the lesson.
3. We confirm a lesson date, location, and any applicable travel costs.
4. You receive an invoice covering the lesson, ingredient cost, and a \$20 service fee

Let's cook! 🍽️

Option 3 – Bespoke

💡 *Custom cooking experience designed just for you!*

1. Get in touch with your ideas and what you'd love to learn.
2. I create a personalized recipe plan and source all the ingredients.
3. We confirm a lesson date, location, and any applicable travel costs.
4. You receive an invoice covering the lesson, ingredient cost, and a \$45 service fee.

Let's cook! 🧑🍳



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Additional Information

◆ Travel Costs

A travel fee may apply from Everton Park, starting at \$25. Contact me for specific pricing.

◆ Why Cook in Your Own Kitchen?

Cooking in your own space helps you build confidence using your own utensils and setup. You'll be able to recreate the dishes easily, turning them into your go-to favourites!

◆ Getting Your Kitchen Ready

Before the lesson, I'll provide tried-and-tested recipes that are flavourful and easy to manage. You'll check if you have the required utensils—if not, I'll bring what's needed so you can decide if you want to invest in them later.

◆ How Ingredients Work

To keep things flexible and budget-friendly, I don't include ingredients in the base price. This allows you to use what's already in your fridge and pantry, reducing waste and extra costs. I provide a shopping list a week in advance so you can add any missing items to your usual grocery run. If you need me to source ingredients, I can bring them for an additional cost.

◆ What Style of Recipes Do I Teach?

My recipes use everyday ingredients, ensuring they're easy to find and affordable—unless you have a taste for truffle, of course! 😊

✉ **Ready to book? Let's chat!** Contact me at **0423 450 363** or inmyownkitchen@gmail.com