



READY TO BOOK?

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

CONTACT:

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WELCOME TO IN MY OWN KITCHEN

Out of Home Cooking Classes

Feed yourself well, all within your budget

Moving out? Sick of toast dinners or instant noodles? These classes teach real-world cooking skills to help you eat well, save money, and avoid relying on takeaway. No fancy equipment or 20-step recipes. Just real food, real quick.

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?

Ever wanted to feel confident in the kitchen but didn't know where to start? These beginner-friendly cooking classes help take the fear out of food prep.

Whether you're a total beginner or just want to brush up on your skills, we'll explore delicious, easy meals together in a fun, supportive environment.

- ✓ Tailored to your skill level
- ✓ Flexible with dietary needs & food preferences
- ✓ Learn in your own kitchen
- ✓ Ingredients & budget-friendly options



EXPLORE THE MENU – CLASS THEMES

1. Survival Cooking for Beginners

- One-pan meals
- Cooking rice, pasta & grains
- Basic meal prep
- Quick proteins (chicken, tofu, eggs, beef)

2. Meal Prep Like a Pro

- Freezable options
- Batch cooking & storage
- Grab-and-go breakfasts & snacks

3. Budget Bites: Cooking for One or Two

- Ingredient stretching
- Leftover magic
- Budget-friendly proteins & sauces

4. Takeaway at Home: Fakeaway Favourites

- DIY ramen, burgers, stir-fries
- Loaded fries & nachos



EXPLORE THE MENU – CLASS THEMES

5. Breakfast, Brunch & Snacks

- Smoothies, overnight oats
- Eggs 3 ways
- Easy toast toppers & snacks

6. BBQ & Grill Basics

- Grilling meat & veggies
- Marinades, sides & BBQ skills

7. Cooking for a Crowd

- Big-batch ideas
- Pizza night, grazing boards, party dips



What You'll Gain

- Confidence in the kitchen
- Weekly meal structure
- Nutrition without stress
- Budget-saving tips



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