

About Lawrence

Lawrence is not just the Director of LJ Chinese Cuisine Ltd, but the Head Chef as well.

LJ's has been trading for over 10 years and still remain one of the best Chinese restaurants in the area. Most of the credit has to be given to the high quality and standards that Lawrence insists upon in his kitchen.

Lawrence has been working in the Chinese Cooking industry over 25 years and he feels its time to pass his skills onto others.

Lawrence believes that a good meal relies on the freshness and quality of the produce, good cooking technique and a flair for eye catching presentation.

After many years of working in the kitchen, many of our customers want to meet him and often would like to go into the kitchen to introduce themselves and thank him for the beautifully cooked food they have eaten. Lawrence felt that it would be nice to welcome all these customers and friends to his Kitchen and help them to learn Chinese cooking with him.

Eating well is the most important element involved in cooking. But not many people have the knowledge to cook for this kind of food for themselves. The beauty of Chinese Cooking is Flexibility-you can always add or change the ingredients to suit yourself.

An amazing cooking experience is waiting for you.....Come to LJ's and learn to 'Cook with Lawrence'.



LJ Chinese Cuisine 樂蔭軒



Learn to
'Cook with Lawrence'



Location

**LJ Chinese Restaurant
183a West Street
Fareham
Hants
PO16 0EF**

Cooking Lesson

3 Hours Each Lesson (9:45am - 12:45pm)

(Course will run on every Mondays and Tuesdays, once per month)

(Courses and date may change due to popularity)

(Each class will have a minimum 2 students and Maximum 6 students)

Arrive to fresh Tea and coffee.

1st Hour:

- Introduction
- Explaining the ingredients and raw materials required
- Chef's step by step demonstration
- Questions and answers
- Tasting of the food (if apply)

2nd Hour:

- You will be put into groups and allocated ingredients to prepare, apply your knowledge and start cooking from scratch
- Chef will give assistance and answer any questions you may have

3rd Hour:

- Taste your own cooking
- Experience each other food
- Questions and answers

(By the end of the lesson, I am sure you will be very confident with your own cooking)

Course Title	Time	Date	Fees
1 Stir Fried Skill	9:45 -12:45	Monday/1st week	£65.00
2 Knife Skill	9:45 -12:45	Tuesday/1st week	£65.00
3 Chinese Canapes	9:45 -12:45	Monday/2nd week	£65.00
4 Soup & Prawn Cracker	9:45 -12:45	Tuesday/2nd week	£65.00
5 Dinner for two	9:45 -12:45	Monday/3rd week	£130.00
6 Vegetarian Delight	9:45 -12:45	Tuesday/3rd week	£90.00

1. **Stir Fried Skill** - the basic but most powerful and useful technique of Chinese Cooking. Will demonstrate the stir fried of Rice and how to prepare your rice to be able to cook with any ingredient. This is the Essential Lesson and once you have practice the technique, then you can use it for any of your stir Fried cooking.
2. **Knife Skill** - this is a very important skill for Chinese cooking. Professional Chefs will tell you that the most important piece of equipment in any kitchen is a sharp knife and the ability to use it correctly. This is an essential class for keen cooks of all abilities.
3. **Chinese Canapes** - You will learn one of the varieties. From prepare the raw ingredient to completion. This is a fun class, a lot of little folding pastry and make them look good and well presentable to your guests.
4. **Soup** - how to make basic soup. Then you can add any ingredient as you or your guest like to suit individual need. Our working life is too long and we have not got time to cook a long lasting meal everyday. So, this is the course for you, easy, quick & tasty. Suits our busy lives. This course will also show you how to cook prawn cracker.
5. **Dinner for two** - will include one starter and two main dishes to take home. This can surprise your other half or special guests. (more advance level, will need some basic knowledge of chinese cooking.)
6. **Vegetarian Delight** - will include a starter and one main dish for our special guests who are Vegetarian or on a special diet or simply just wish to learn some Vegetarian cooking.

