



WHAT:	Garde Manger Master Class
WHEN:	Wednesday June 21, 2023
WHERE:	Culinary Institute of Charleston at Trident Technical College – Palmer Campus
TIME:	1:00 pm – 4:00 pm
INSTRUCTOR:	Chef Patrick O’Brien
LIMIT:	20 attendees
FEE:	\$25 per person per class

Did you know 100% of watermelon is edible? In addition to edible, watermelon makes an attention-grabbing centerpiece. Join us and learn from Chef Patrick O’Brien, the Carving Ninja, for his hands-on Garde Manger Master Class. Although watermelon will be the star, attendees will learn techniques to carve multiple items.



CLASS ATTIRE: Basic “chef” attire is appropriate. (Close toed shoes, hair pulled back/fastened, bring your own chef’s jacket/apron, extra apron – keep in mind that this is a hands-on carving class).



ABOUT THE INSTRUCTOR:



Chef Patrick O’Brien quickly realized his talent and love for fruit and vegetable carving in the fall of 2012, when he began culinary school. Since then the ‘Fruit Carving Ninja’ has been turning heads with his amazing creations. Patrick travels around the country bringing his fruit and vegetable carvings to trade shows, special events, guest teaching, and culinary competitions. Patrick’s fun loving personality adds to his creativity as he is always trying to find new ways to bring smiles to people through his work. With a coach’s heart Patrick looks forward to all opportunities to share his knowledge and skills with others.