

## Kingdom A&S Tournament June 7-9 2013: TEACHER'S CLASS SUBMISSION FORM

<b>SCA Name (no titles):</b>	Else Hunrvogt
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<b>Class Name:</b>	Food Hygiene for Preserved and Cultured Foods – Case Reports and Rounds		
<b>Class Description:</b>	The Food Safe curriculum provides an excellent starting place for food hygiene with standard cooking techniques, but does not always address preserved or cultured foods. This discussion will serve as an opportunity to apply the knowledge learned in the prior class to find solutions to challenges encountered in working through recipes and creating preserved and cultured foods in a safe fashion.		
<b>Class Fee (if applicable):</b>	None	<b>Class Length (in 1 hour increments):</b>	1 hour

Put "X" in box to the right of applicable answer:

<b>Number of Students:</b>	Unlimited	X	Limited		If Limited: Number of Students	
<b>Class Type:</b>	Discussion	X	Demonstration		Hands-On Workshop	
<b>Class Level:</b>	Beginners		Intermediate	X	Advanced	

Click inside box and start typing – box will expand as you go.

<b>Instructor will provide:</b>	
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<b>Students should provide:</b>	Bring your questions and problems encountered in the course of working through recipes
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Room Setup Requests (Put "X" to the right of applicable answers):

Room Setup	Need	Room Setup	Need	Room Setup	Need
Traditional Classroom		Sink/Fridge Access		Outdoor Space	
Dance Floor		Whiteboard		Electrical Plug	
Other (Describe)					