

UVA Teaching Kitchen: Academic Classes Information

UVA Department of Student Health and Wellness (SHW)

The Teaching Kitchen at Student Health and Wellness is home to the [Hoo's Cooking](#) nutrition education and culinary skills classes. Instructors can collaborate with the Teaching Kitchen to develop hands-on cooking classes that align with their curriculum.

Examples:

- **Science of Cooking** with Materials Science and Engineering
- **French and Latin** with the Summer Language Institute
- **Chemistry, Culture, and Cuisine** with Chemistry
- **Africulture** with African American and African Studies



Scheduling

Contact the [Teaching Kitchen](#) as early as possible in your course planning to check date/time availability and review our [policies for academic cooking classes](#) before submitting your request.

- In addition to the scheduled course time, all classes require 1 hour of prep and 30 minutes of clean-up
- Please note: Thursdays 4:00-7:30 pm are generally not available during fall and spring semesters due to our regularly scheduled programming.

Capacity

On average, up to **20** students per class session can participate live in the Teaching Kitchen.

- Classes may also be recorded and/or live streamed to accommodate additional participants.



Department of
Student Health and Wellness



UVA Teaching Kitchen: Academic Classes Information

UVA Department of Student Health and Wellness (SHW)

Costs

Baseline \$350 per 1-2 hour class session

- Includes food and supplies, facility utilization, full staffing* and program support
 - *Series classes that provide staffing support through Teaching Assistants who complete TK training may be eligible for staffing discount
- Class instruction will be done by you, the course instructor. Additional curriculum development and instruction support may be available for an additional charge.

Menu Guidelines

Select **2-3 recipe ideas** to pitch. Send a copy or a link to a sample of the recipe you have in mind. We will review your suggestions and offer feedback for best fit in the Teaching Kitchen space.

- Select dishes that involve some hands-on skills practice for relatively novice cooks such as students.
 - For example: basic knife skills, how to tell when something is done, or a cooking technique such as sauté or simmer.
- Choose recipes that can be prepared in about 30 minutes. This will likely take an hour in a class setting.
- Consider accessibility and versatility – choose dishes with ingredients that can be found readily in American grocery stores and that allow for substitutions to accommodate allergies or dietary restrictions



UVA Teaching Kitchen: Academic Classes Information

UVA Department of Student Health and Wellness (SHW)

Groceries, supplies, and equipment

The TK is well-stocked with standard appliances, dishes, and ingredients. We can take care of the grocery shopping, using Kroger, Harris Teeter, Food Lion, Wegmans, and/or Whole Foods. **You will be responsible for bringing any specialty ingredients not available at these stores.**

Room set up includes 5 tables, each with 4 seats and a front island with a long countertop.

- All tables have electrical power which can each accommodate a single burner portable induction cooktop.
- The front island has a 4-burner induction stove and a double oven.
- Cookware is stainless-steel, which is compatible with our induction cooktops. We DO NOT have iron or non-stick cookware.
- We have lots of smallware: 3 blenders, a multicooker, 2 immersion blenders, a stand mixer, etc
- We DO NOT have a grill.



Staffing

Teaching Kitchen support staff presence is required.

- Our trained and knowledgeable staff will be on-site to support you in setting up equipment and ingredients before class, assist your students during class, and ensure a safe and clean experience for all throughout your time in the Teaching Kitchen.



UVA Teaching Kitchen: Academic Classes Information

UVA Department of Student Health and Wellness (SHW)

Participant Registration Process

We require all participants to register for cooking classes. We will create and share with you a sign-up form, which collects students' food allergies and a participant waiver form.



Ready to get started?

Pitch us your ideas at hooscooking@virginia.edu!



Department of
Student Health and Wellness

UVA Teaching Kitchen
Student Health and Wellness
550 Brandon Ave
studenthealth.virginia.edu/teaching-kitchen