



Chef Ron L. Askew

Culinary Education & Food Program Services

Chef Cultures LLC | Kirkland, WA

Phone/Text - [425.471.5391](tel:425.471.5391) | Email - chefron@chefcultures.com | Website - chefcultures.com

Purpose

I partner with organizations to deliver practical, engaging culinary education and food-literacy experiences that strengthen kitchen confidence, deepen understanding of ingredients and culture, and support community wellness - while aligning with an organization's mission and standards.

What I Offer

Culinary Instruction (In-Person & Demonstration)

- Hands-on or demo classes for adults, teens, and families
- Seasonal cooking, foundational techniques, and skills-based series
- Culturally rooted classes (global traditions, regional cuisines, heritage foods)

Food Literacy & Curriculum Development

- Class series design, lesson plans, and teaching guides
- Skill progressions (beginner to intermediate), recipes, and sourcing notes
- Educational content connecting cooking to nutrition, culture, and sustainability

Farm-to-Fork & Place-Based Experiences

- Harvest-to-kitchen programming with local farms and markets
- Ingredient education (seasonality, varieties, storage, waste reduction)
- Garden-to-table and regenerative agriculture learning integration

Program Support & Consulting

- Kitchen workflow and class station setup recommendations
- Recipe testing and scaling for class formats
- Staff training support and operational guidance for consistent learner outcomes

Ideal Engagement Formats

- Single classes (2-3 hours), themed workshops, or seasonal series
- Private group experiences (team-building, community events)
- Youth + guardian 'cook together' formats

Why Work With Me

- 40+ years of professional culinary leadership and instruction
- Calm, clear teaching style that welcomes diverse skill levels
- Strong emphasis on safety, organization, and learner success
- Deep commitment to scratch cooking, responsible sourcing, and community impact

Next Steps

I'm happy to discuss your goals and propose a simple plan (format, audience, timing, and sample class concepts).

Offerings can be tailored to fit your space, staffing, and program needs.

chefcultures.com