



Virtual Cooking Club Q&A

How exactly does this work?

You pay a flat monthly fee of \$39.99 each month. This subscription gives you access to all our live, virtual classes, our exclusive Facebook Group, and 10% off merchandise* in the store.

We send out your recipes and ingredients in advance so you can cook along or choose to watch, ask questions, and cook later with the replay.

What if I can't make that day/time?

No problem! We'll send out a replay link to all members. This link is watchable for two weeks after the class, and you can still submit questions to chef@prepcookingclasses.com. Our chefs will contact you to answer any questions you have or address them in our next class.

I'm not very tech-savvy...

Our platform is foolproof! We'll send you a direct link to join our Zoom class and an email with the recipes. If you have any issues logging on, you are welcome to give us a call, and we'd be happy to help.

When does this renew? Is it month to month?

This subscription renews every 30 days. For example, if you subscribe on November 4, you will be billed again on December 4 and have access to all virtual classes and/or events in that time frame.

Any other perks?

So many perks! As a member, you get access to all of the below:

Virtual Classes: With the Virtual Cooking Club Membership, you can access all Virtual Classes within your billing cycle. These simulate in-person classes as closely as possible and are conducted via Zoom, which allows you to turn the camera on, see each other, and chat with the chef. If you aren't comfortable being on camera, no biggie! Keep your camera off, your mic muted, and sit back and enjoy the show. You can also type questions in the chat box for us to answer.

Discounts: All members get 10% off store merchandise!*

Private Facebook Group: You gain access to our PREP Cooking Classes community Facebook Group. Here, members share recipes, photos, advice and interact with our chefs, each other, and our owner.

I don't like those recipes/ that food.

You're in luck! Here at PREP, we focus heavily on teaching methods and techniques. Our chefs are always happy to review substitutions or alternatives. Our classes strongly emphasize knife skills, recipe interpretation, and flavor profiling. We venture far beyond the limits of specific recipes; the teachings can be applied to virtually any dish.

I already know how to cook.

Est. 2004 in Seal Beach, California

prepcookingclasses.com (562) 430-1217 hello@prepcookingclasses.com



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That's great! We offer more of an experience. We are technique-based, not recipe-based. We welcome all skill levels. From children and young adults to advanced home cooks and even professionally trained chefs--we guarantee every skill level will walk away with something new, big or small!

Where can I find the equipment, oils, and vinegar the chefs always use?

In our store! Every tool we use in our classes is available for sale in our shop in sunny Seal Beach, California. We love [Enfuso](#) Balsamic Vinegars and Olive Oils. Enfuso is a small, local, family business right down the street from us. We carry their full line of products in our store, and everything is available to ship (shipping rates apply).

Where are the Virtual Classes Conducted?

Our Virtual Classes are conducted live on Zoom in our kitchen in Seal Beach, CA. We would love to have you visit us!

Can I buy this as a gift?

Yes! Call us at 562-430-1217 between 11-5 PST, and we'll take care of that for you. Please have your gift recipient's name, email, and phone number readily available. You can also purchase our Virtual Cooking Club as a gift in 1, 3, and 6-month increments. You can view all of our gifting options [here](#).

I would like to unsubscribe

You can cancel anytime by logging into your account on our website, followed by My Account > Subscriptions > Cancel.

**consumables and sale items excluded*