

What is Well Bread Culinary Centre?

Well Bread is a private cooking school located in downtown Whitehorse. It is owned and operated by born-and-raised Yukoner Chef Catherine (Cat) McInroy. Well Bread is a centre dedicated to only teaching home-cooks how to cook and bake. This is not an intimidating, professional, cooking school, but rather a small school that uses equipment you would find in the average home kitchen and uses ingredients that come from the local farmers and grocery stores. Classes and lessons are for all ages and skill levels.

On-Site Classes at Well Bread

You can expect to have a focused lesson on a culinary theme (Mexican, Korean, or Mediterranean for example) or a specific item such as pastry or pasta (for example). A typical class lasts about three hours. Whatever you make at Well Bread you will have the opportunity to eat onsite and take home any leftovers. On-site classes require a minimum of 6 guests who are all in the same social bubble/work bubble/or family bubble. The recipes, ingredients, and everything else you need for the class is provided in your fee. You just show up and we take care of everything else.

In-Your-Home, Private, One-On-One Lessons

Chef Cat will come to your home and give you a hands-on, three-hour cooking or baking lesson. You choose the food items you want to learn to make. This is a great opportunity for a person of any age to learn independence in the kitchen. Chef Cat teaches at your pace and will guide you through every step of the recipe(s) and help you create the dishes you have always dreamed of making. You are responsible for purchasing the ingredients required for your lesson and having the necessary equipment needed to make the recipes. Most home kitchens contain items such as a peeler, box grater, saucepan, frying pan, cookie sheet and baking pan. Unless it is a specialized dish, you likely have all the equipment in your kitchen already. Chef Cat will provide you the recipes for your lesson in advance so you will have time to collect the ingredients already in your pantry and purchase anything else you may need.

Examples of classes and lessons Ethnic cuisines such as Indigenous Canadian, Thai, Vietnamese, Korean, Ukrainian, Russian, Hungarian, Mexican, South American, Persian, British, Scottish, Irish, Indian (Asia), Brazilian, Chilean, Mediterranean, Spanish, Italian and more. Specific items such as pasta, pierogi, pastry, cookies, cakes and cake decorating, croissants, chocolate, sugar art, butchering, sausage making, smoked meats, keto, gluten free, and much more. Want your child to learn to make dinner when they get home from school? Concerned your elderly parent cannot cook for themselves? Can't get your spaghetti sauce to taste like you want it to? Do you love hosting dinners for friends and family but end up exhausted and in your kitchen for the entire dinner party? Conquer all those culinary challenges and more in the comfort of your own home kitchen with Chef Cat by your side.

COVID-19 precautions Chef Cat and the staff at Well Bread sanitize the facility before and after your class. We wear full face shields or masks, require everyone to sanitize and wash their hands upon arrival and provide disinfecting solutions to use during the on-site classes. For at home lessons – Chef Cat brings everything she needs to protect you and herself in your home: face mask, sanitizer, indoor shoes, apron and hand towels for herself. She will not come to the lesson if she is feeling sick or has come into contact with anyone from outside the Territory in the last 14 days. If we both take precautions to keep each other safe, we can focus on the culinary lesson and create amazing food together.

Chef Cat is the only female Chef in Northern Canada who holds Red Seal Certification in both Cooking and Baking. She was chosen by The Globe and Mail as one of Canada's Rising Star Chefs for 2021. She is a culinary panelist for EnRoute Air Canada's Best New Canadian Restaurants. She studied cooking with Le Cordon Bleu, Baking and Pastry Arts at SAIT, heritage foods at Welbeck School of Artisan Food in England. She is a member of The Baking Association of Canada, The Bread Bakers Guild of America, The International Association of Culinary Professionals, Women Chefs and Restaurateurs and the International Society of Female Professionals. Chef Cat is married and has two grown children who both learned to cook and bake by her side. Chef Cat spends her summers gardening, foraging, fishing, and enjoying the beautiful Yukon outdoors.