



THE COOKING STUDIO

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lecookingstudio.com

Meet Shelby Fahrni Chef, Owner, The Cooking Studio

Some people discover their passion at a young age, and, for chef Shelby Fahrni, that passion was cooking. At the tender age of four, she stumbled upon a food television show that would change her life forever. The host was preparing Cornish game hens stuffed with rosemary and lemon, and young Shelby was captivated. She knew right then and there that she wanted to be the one trussing those hens and creating culinary masterpieces.

With unwavering determination, Shelby promptly wrote her mother a grocery list and embarked on her first cooking adventure. She fearlessly taught her mother the technique of stuffing tarragon between the skin and meat of the hens. It was a defining moment that marked the beginning of Shelby's culinary journey.

Growing up in a military family, Shelby had the opportunity to experience various food cultures as she moved from one place to another. Her family's journeys took them to Alabama, Georgia, Kansas, Washington, and even Seoul, South Korea. Each location offered a unique culinary landscape, exposing Shelby to a world of flavors and techniques. This early exposure ignited her curiosity and deepened her love for food.

After completing her formal education, Shelby graduated from culinary school in 2015. That same year, she successfully passed her America Culinary Federation exams, a testament to her dedication and skill. Specializing in traditional Italian cuisine, Shelby had the privilege of working closely under the guidance of the renowned Chef Lidia Bastianich in the Batali & Bastianich brands. It was an invaluable experience that further honed her culinary expertise. Seeking new challenges and opportunities, Shelby ventured into the world of fine dining. She joined the team at Eddie V's, where she

served as a chef and travel trainer. She helped open restaurants in Chicago, Orlando, Denver, Kansas City, Boston, King of Prussia, and Charlotte. Her commitment to excellence and her passion for sharing knowledge made her an invaluable asset to the restaurant.

In 2018, Shelby's culinary journey took an exciting turn when she was featured on an episode of "Guy's Grocery Games". It was a thrilling experience that showcased her skills and brought her passion for food and teaching together. Inspired by this unique opportunity, Shelby decided to create The Cooking Studio.

The Cooking Studio became Shelby's platform to share her culinary expertise with others. Combining her love of food and teaching, she developed a range of cooking classes and workshops for aspiring chefs and food enthusiasts alike. Through The Cooking Studio, Shelby aims to inspire and empower others to explore their own culinary potential.

Chef Shelby Fahrni's journey from a four-year-old enthusiast to a seasoned culinary professional is a testament to her unwavering passion for food. Her early exposure to diverse food cultures, her dedication to honing her skills, and her commitment to sharing knowledge have shaped her into the remarkable chef she is today.

As Shelby continues to make her mark in the culinary world, her journey serves as a reminder that following one's passion can lead to extraordinary achievements. Whether she's trussing Cornish game hens or teaching aspiring chefs at The Cooking Studio, Chef Shelby Fahrni embodies the joy and artistry of cooking, inspiring others to embrace their own culinary adventures.



About The Cooking Studio

Tucked away in the heart of Telford, Pennsylvania, a new culinary haven has emerged, captivating the taste buds and culinary aspirations of home cooks. The state-of-the-art Cooking Studio, under the expert tutelage of Chef Shelby Fahrni, promises an extraordinary experience for those looking to enhance their culinary skills. Whether you're a novice or an experienced home cook, Chef Shelby's cooking classes offer an immersive and educational journey, providing participants with the knowledge, techniques, and confidence to create gourmet meals in their own kitchens. Let's dive into the delectable world of the exceptional Cooking Studio in Telford.

Chef Shelby Fahrni, a seasoned culinary artist with an impressive repertoire, brings her passion for cooking and teaching to Telford's newest Cooking Studio. With years of experience working in renowned restaurants and leading culinary workshops, Chef Shelby has honed her skills to deliver exceptional culinary education to aspiring home cooks.

The Cooking Studio boasts a state-of-the-art kitchen, thoughtfully designed to provide a comfortable and professional environment for students. Equipped with high-end appliances, cutting-edge tools, and spacious workstations, the kitchen ensures an ideal setting for hands-on learning. Chef Shelby believes that having access to a well-equipped kitchen is paramount to creating an immersive culinary experience, and this vision is reflected in every detail of the studio. Chef Shelby Fahrni's cooking classes are the heart and soul of the studio, designed to inspire and educate home cooks of all levels. From fundamental techniques to advanced gourmet recipes, the classes cover a wide range of culinary topics. Each session focuses on a specific cuisine, culinary style, or theme, allowing participants to explore various flavors and cultures.

Participants can expect a personalized approach, as class sizes are kept intimate to ensure individual attention and guidance from Chef Shelby herself. Whether you're interested in mastering classic French techniques or exploring the vibrant spices of Asian cuisine, the cooking classes offer a diverse array of themes to cater to different culinary interests.

The hands-on nature of the classes empowers participants to actively engage in the cooking process, from prepping ingredients to executing intricate cooking techniques. Chef Shelby's warm and approachable teaching style creates an inclusive and welcoming environment, fostering a sense of camaraderie among participants.

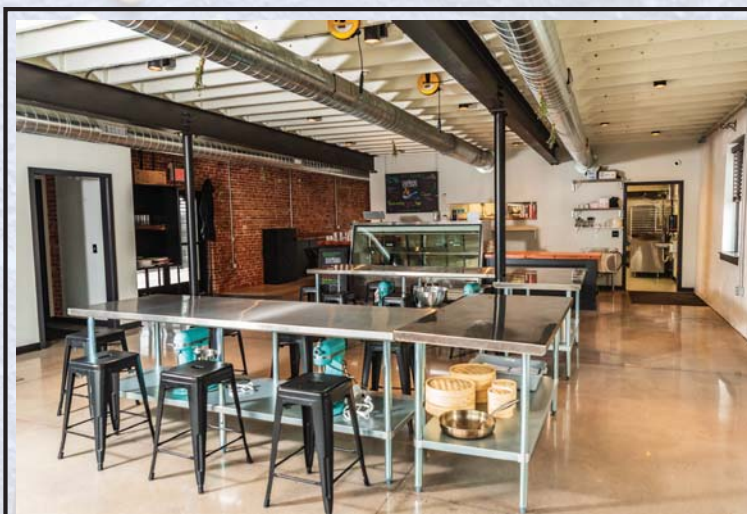
Beyond technique and recipe instruction, Chef Shelby emphasizes the importance of understanding ingredients, flavors, and the creative process of cooking. She shares her extensive knowledge and insider tips, helping participants develop a deep appreciation for the artistry and science of culinary creations.

The impact of Chef Shelby Fahrni's Cooking Studio extends far beyond the kitchen. By imparting invaluable culinary skills and knowledge, the studio enables individuals to elevate their cooking abilities, leading to healthier, more creative, and enjoyable meals at home. The confidence gained in the kitchen often extends into other aspects of life, fostering a sense of empowerment and accomplishment.

Additionally, The Cooking Studio serves as a hub for community engagement. It brings together individuals who share a common passion for food and cooking, creating a space for connections,

friendships, and the exchange of culinary experiences. The studio also collaborates with local suppliers, farmers, and artisans, promoting sustainable practices and supporting the local economy.

Chef Shelby Fahrni's Cooking Studio in Telford is a testament to the power of culinary education and the joy of cooking. With its state-of-the-art kitchen, immersive cooking classes, and Chef Shelby's expertise, the studio offers an exceptional opportunity for home cooks to refine their skills, expand their culinary horizons, and indulge their passion for food. Whether you're seeking to master new techniques or simply embark on a culinary adventure, The Cooking Studio in Telford is a destination that promises to delight and inspire aspiring home cooks for years to come.



The Cooking Studio August Classes

- Kids camp – August 7-10 (Monday-Thursday) Ages 6-12
- Kids camp – August 14-17 (Monday-Thursday) Ages 12-17
- Knife Skills – Saturday 8/5 3:00-4:30 PM
- Modern Italian – Saturday 8/5 6:30-9:00 PM
- Dim Sum – Thursday 8/10 6:30-8:30 PM
- Greek Cuisine – Friday 8/11 6:30-9:00 PM
- Italian American – Saturday 8/12 2:00-4:30 PM
- Pierogi & Other Polish Specialties – Saturday 8/12 6:30-9:00 PM
- Sushi Making – Thursday 8/17 6:30-8:30 PM
- Steakhouse Favorites – Friday 8/18 6:30 PM
- Dim Sum – Saturday 8/19 2:30-5:00 PM
- Rainbow Pasta – Saturday 8/19 6:30-9:00 PM
- Knife Skills – Tuesday 8/22 6:30-8:00 PM
- Summer Grill Master – Thursday 8/24 6:30-8:30 PM
- Tamales & Tres Leches – Friday 8/25 6:30-9:00 PM
- Sushi Making – Saturday 8/26 2:30-5:00 PM
- Greek Cuisine – Saturday 8/26 6:30-9:00 PM
- Gnocchi Lab – Thursday 8/31 6:30-8:30 PM

