



Feast Gourmet Kitchen Shop stocks unique brands like Demeyere stainless steel cookware from Belgium, Staub enameled cast iron cookware from France and Global cutlery from Japan. Our selection of kitchen gadgets will help you out of the fire and into the frying pan. If you have a task we have the tool. Silicone bakeware, beechwood utensils, professional quality stainless steel kitchen tools and more.

Feast can help you spice up your meal with one of our numerous varieties of spice blends, gourmet salts and creative rubs. Our olive oil and vinegar bar is stocked with organic and infused olive oils and balsamic vinegar for the perfect finishing touch to any meal. International ingredients as well as many Michigan Made foods are available for the curious cook or just the avid eater. Feast has the perfect compliments to any meal or recipe.

Feast offers cooking classes for both the novice as well as the seasoned cook. Groups come together, cook together alongside our professional chefs and then eat together. We work to meld the best recipes and techniques with an easygoing approach. Our goal is to make your time in the kitchen both enjoyable and memorable. Our events are interactive, community building, and most importantly, fun!

Location:

Harborvue Plaza
495 N. Fenway Dr.
Fenton, MI 48430

Landmarks- The shop is in Harborvue Plaza along Silver Lake Rd. just east of the US-23 /Silver Lake Rd. [Exit. 79]

We are happy to be neighbors with [Eclections](#) and [Allure Hair Co.](#)

[Click For A Map](#) | [Take a Peek](#)



The Details

Payments Accepted:

Visa, Master Card, Discover, American Express, Cash, Check

Gift Cards:

Feast Gourmet Kitchen Shop sells gift cards in-store that can be loaded with any amount requested by the customer. Gift cards can be used on merchandise as well as on cooking classes.

Location- Cross Streets:

Silver Lake Rd.
US-23 Exit 79
Fenway Drive

Location- Parking:

Harborvue Plaza has ample parking for all the businesses located within the development.

Private Events:

Feast Gourmet Kitchen Shop can accommodate small groups of 6-12 for private classes, corporate team building events and small dinner parties.

Cooking Classes:

Capacity- 10 Students can attend a demonstration style class; 8 students can attend a hands-on class.

Opening Date:

July 10, 2017

Square Footage:

Approx. 1400 square feet

Feast Gourmet Kitchen Shop | Cooking Classes: 495 N. Fenway Dr., Suite 3, Fenton, MI 48430

P. 810.373.2199

e. info@feastcookingschool.com

W. www.feastcookingschool.com





About The Business

Feast Cooking School LLC was founded in 2010, originally established and operated as Epicurious Cooking School. In 2014 the business was re-named Feast Cooking School by founder and chef Sean Gartland.

Feast operated as primarily an in-home cooking lesson service, taking appointments on a regular basis from a growing list of private clients. Classes were held in the kitchens of the client's home and were formatted as hands-on or demonstration style events based on the request of the host. On average Feast would provide lessons for groups of 6-8 guests.

In April of 2014 chef/owner Sean Gartland began to work with the Flint Farmers' Market and Flint Food Works as the Culinary Director. In this time the Flint Farmers' Market moved to a new facility in Downtown Flint. The new space afforded options for Feast Cooking School to host cooking classes for the public. With a large demonstration style kitchen in the Market as well as 2 commercial kitchen spaces within the Flint Food Works, Gartland was able to develop a wide range of both demonstration style as well as hands on courses that could be offered to the public through www.feastcookingschool.com.

The opportunity to grow the private business organically through word of mouth and referral business while still offering public classes at the Flint Farmers' Market allowed Gartland to further explore the possibility of opening a physical location.

As a Fenton resident, along with his wife and 3 children, Gartland felt that it was important to focus on locating the business close to home. The City of Fenton was the logical best choice. In April of 2017 he signed a lease for a space in the Harborvue Plaza along Silver Lake Rd just outside of downtown Fenton. Feast was transformed into Feast Gourmet Kitchen Shop | Cooking Classes and opened on July 10, 2017.

Feast Gourmet Kitchen Shop | Cooking Classes: 495 N. Fenway Dr., Suite 3, Fenton, MI 48430
P. 810.373.2199 e. info@feastcookingschool.com W. www.feastcookingschool.com





About The Chef / Owner

Sean Gartland is a Flint, MI native and graduate of Johnson & Wales University in Providence, Rhode Island. Following graduation from the Johnson & Wales Culinary Arts program, Gartland spent time cooking in various Michigan hotels and restaurants such as the Trillium Restaurant at the Grand Traverse Resort and Forté in Birmingham. With the blessing of the great chef that he was working under he moved on to Chicago. His experiences working in restaurants like Zealous, Charlie Trotters To Go and North Pond (to mention a few) opened his eyes to a whole new world in terms of technique and tastes. Living and working in such a vibrant city, with so many cultural influences to draw from, was a priceless experience. He was honored to be hired as a chef instructor at The Chopping Block Cooking School just as owner Shelley Young was expanding her business. Working along someone who was so dedicated to spreading the joy of cooking to everyone around her was the most influential step in his career. It is there that he discovered the powerful impact of teaching others to cook and love food.

He was thrilled to be offered a position with the Flint Farmers' Market as its Culinary Director and excited to be part of the Flint Food Works culinary business incubator. As the Flint Farmers' Market turns the page on a new chapter of its history Gartland will be working to bridge the gap between the public and the great local food producers who make the Market their home. He is happy to say that from here on out he dedicated to bringing the knowledge and skill that has been passed along to him by so many great chefs to the Market guests and fledgling businesses of the Flint Food Works



Link To Images from Feast Gourmet Kitchen Shop- [CLICK HERE](#)