

There are several **online WFPB cooking courses** designed for beginners and experienced cooks alike. Here are some top options:

1. Forks Over Knives Cooking Course

- **By:** Forks Over Knives & Rouxbe
- **Format:** Self-paced online course with instructor feedback
- **Includes:** Video lessons, cooking techniques, meal prep guidance
- **Best for:** Beginners who want a structured approach to WFPB cooking
- **Cost:** ~\$49/month or ~\$399 one-time
- **Website:** forksoverknives.com/cooking-course

2. Rouxbe Plant-Based Professional Certification

- **By:** Rouxbe Culinary School
- **Format:** 6-month intensive online program
- **Includes:** In-depth cooking techniques, meal planning, plating skills
- **Best for:** Those who want professional-level WFPB cooking skills
- **Cost:** ~\$1,299
- **Website:** rouxbe.com/plant-based

3. PCRM Food for Life Cooking Classes

- **By:** Physicians Committee for Responsible Medicine (PCRM)
- **Format:** Virtual classes with live instruction from certified instructors
- **Includes:** Cooking demos, nutrition education, meal planning tips
- **Best for:** Those who want nutrition education alongside cooking skills
- **Cost:** Varies (some free, some paid)
- **Website:** pcrm.org/good-nutrition/food-life

4. Plant-Based Cooking Course by The Culinary Gym

- **By:** Chef Katie Mae (affiliated with TrueNorth Health Center & McDougall Program)
- **Format:** Video-based online course
- **Includes:** Oil-free, SOS-free (salt, oil, sugar-free) cooking techniques
- **Best for:** Those following strict WFPB guidelines
- **Cost:** ~\$297 (one-time)
- **Website:** theculinarygym.com

5. Brownble Online Plant-Based Cooking School

- **By:** Kim Sujovalsky (vegan chef & educator)
- **Format:** Subscription-based online learning
- **Includes:** Cooking techniques, meal prep, batch cooking strategies
- **Best for:** Those looking for ongoing new recipes & cooking inspiration
- **Cost:** ~\$12/month
- **Website:** brownble.com