

Culinary Delights

Cooking School Continuing Education Schedule

Renew your interest in cooking while improving your skills. Whether you need to start with your basic classes or have progressed to more advanced techniques, you'll find the classes you are looking for and instructors who will inspire you. Please wear closed-toed shoes, long-sleeved shirt and bring an apron.

Fri. March 20, 1 p.m. – 5 p.m.

Welcome the Springtime

Chef Elke

Welcome the season with enchanting small pastries such as the summer bonnets and plant some Cookie "Flowers" for your gourmets at home or the office. Cost \$ 25



Sat. March 21, 8 a.m.– 12 p.m.

Knife Skills 101

Chef Mark

Learn to slice, dice, julienne and brunoise with confidence and skill. Note the characteristics of a quality knife and how to care for and handle the prized tool of the kitchen. End of class we will enjoy a light meal of tortilla soup and Caesar salad. Cost \$ 25



Sat April 11, 8 a.m. – 12 p.m.

Get Ready for Easter



Chef Elke

Learn how to create a delicious and charming pastry for the Easter table. Create adorable chicks from sweet dough for your family's Easter basket. For the savory palate we will make unique Easter appetizers. Cost \$ 35

Fri. May 22, 6 p.m. – 10 p.m.

Teens in the Kitchen with Mom

Italian Cuisine (ages 13 – 18)

Chef Mark

Teens will gain skill and confidence in the kitchen as they create these delicious Italian dishes: focaccia, shrimp on linguine with a light pesto, classic Caesar salad, and mango tart. Cost \$ 45 per team

Sat. May 23, 8 a.m. – 12 p.m.

A Breakfast for Winners

Chef David

A Breakfast for Winners is always a treat, especially from your own kitchen. Menu items will include: biscuits and gravy, brunch casserole, gourmet breakfast tacos and cinnamon rolls. Cost \$ 45

Fri. July 31, 6 p.m. – 10 p.m.

Dog Days of Summer Baking for Man's Best Friend

Chef Elke

Get "paws on" instructions on how to provide home-baked, scrumptious treats for your dog. If you are training your puppy, rewarding your very personal security system or just want to delight your loyal friend, these treats will have tails wagging. Cost \$ 35

Sat. Aug. 1, 8 a.m. – 12 p.m.

Dinner at Dave's Table

Chef David

Country cooking at its finest featuring chicken fried steak, skillet southern fried chicken, mashed potatoes, fried okra, stewed tomatoes and fresh fruit pie. Learn the techniques of family cooking. Cost \$ 45

Fri. Aug. 7, 6 p.m. – 10 p.m.

In the Kitchen with Mother and Daughter

Chef Elke

Get your daughter excited about cooking. Join Chef Elke where the basics are passed down inspiring the next chefs of the home. They will gain skill and confidence in the kitchen while preparing handmade pasta from scratch. Enjoy. Cost \$ 35 per team

Sat. Aug. 8, 8 a.m. – 12 p.m.

Casserole Bubbly

Chef Mark

This class places an emphasis on restoring the flavor and taste of these much loved, but forgotten one-dish wonders, filled with quality ingredients will appeal to any busy family or hurried host or hostess; a breakfast casserole, entrée casseroles, and a dessert casserole. Cost \$ 45

Fri. Aug. 14, 8 a.m. – 12 p.m.

Hello, Cupcake! Irresistibly Playful Creations

Chef Elke

Surprise your friends at the next summer garden party with your whimsical cupcake creations. No baking skills or fancy pastry equipment is required. Just bring yourself and have some fun. Cost \$ 35

Sat Aug. 15, 8 a.m. – 2 p.m.

Father & Son Smoking and Grilling

Chef Mark

Chef Mark will guide you through the enjoyments of grilling and smoking. Identifying and selecting the right grill or smoker. Preparing rubs, marinates and sauces, wood preparation and selection. Products to be prepared for the students during the course: BBQ Ribs and BBQ, chicken. Appropriate side dishes will also be prepared. Bring an appetite. Cost \$ 55 per team

Sat. Oct. 16, 6 p.m. 10 p.m.

Essentials of Cooking Soups

Chef David

The Chef instructor will demonstrate one of the most fundamental elements of cooking - the preparation of chowders, cream soups, as well as cold soups. You will sample various recipes and leave with the confidence to re-create these recipes at your home. Cost \$ 35

Contact Information:

Hospitality Programs

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Call for reservation's and registration information

Basic Cooking Class



Hands-On Cooking

