



Workforce Training and Lifelong Learning

Course Schedule-Community Culinary Classes - Winter/Spring 2024

Travel the globe while learning culinary skills for professional or personal use!

This is a 4 part series of courses. Each series is 5 weeks long. You may register for all 4 or just the ones you are interested in. All materials are included with complete hands-on instruction from a professional chef. Local guest chef demos will also take place. Those looking for professional certifications of Line Cook and Pastry Cook through this series must take all 4 and will be given internship opportunities.

Each course set is \$250. The total for all 4 course sets is \$1,000.

Class will be held on Mondays, from 4:00-8:00pm.

FRANCE - February 12 - March 11, 2024

Part I: *Garde Manger-*

Learning the importance of the “Cold Kitchen” Canape Basics, Cold food platters, Compound Salads

Part II: *Mother Sauces*

Learning the 5 Mother Sauces from which every sauce served can be tied back to.

Part III: *Pastry*

Beginning Pastry Techniques

Part IV: *Proteins and Classic Dishes*

Part V: *Putting it Together for the Perfect Meal*

ITALY - March 18 - April 22, 2024

(no class, Mon. April 1)

Part I: *Sauces*

Part II: *Pastas*

Making Dough & Filled Pastas

Part III: *Charcuterie*

Part IV: *Proteins and Classic Dishes*

Part V: *Bread Basics*

PASTRY - April 29 - June 3, 2024

(No class Monday, May 27)

Part I: *Basic Baking Techniques*

Part II: *Sweet vs. Savory*

Part III: *Quick Breads vs. Yeast*

Part IV: *Pies, Cakes, Cobblers, & Crisps*

Part V: *Mousse, Buttercream, Meringue, & Souffles*

PARTY PERFECTION - June 10 - July 22, 2024

(No class June 24, July 1)

Part I: *Hors D'oeuvres*

Part II: *Menu Planning & Food Costing*

Part III: *Buffet vs. Plating*

Part IV: *Designing an Event*

Part V: *ServSafe*

Food Safety Certification