

April 2008

All 10:00 a.m. and 6:00 p.m. classes during the week are **PARTICIPATION** classes where the students do the cooking.
All 2:00 p.m. classes are **DEMONSTRATIONS** given by the Culinary Chef/Instructor unless otherwise noted.

Download this month as a pdf

CLASS TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	CLASS TIME
		1	2	3	4	5	6	
10 a.m.		Menu	Soups	Menu	Field Trip!	Foods & Wines of Spain Jessica Lasky & Shelley Lindgren	Foods & Wines of Spain Jessica Lasky & Shelley Lindgren	10 a.m.
2 p.m.		Soups	No. Italy Carlo Middione	Breads				2 p.m.
6 p.m.		Basics III Jodi Liano	Prof. Pastry	Italian Christine Makuch				6 p.m.
10 a.m.	7 Breads & Preserves	8 Menu	9 Flour-Based Sauces	10 Menu	11 Custards & Caramel	12 Prof. Pastry	13 Ceviches & Latin Appetizers Penelope Alzamora	10 a.m.
2 p.m.		Flour-Based Sauces	Central Italy Carlo Middione	Custards & Caramel				2 p.m.
6 p.m.	Prof. Pastry	Basics III Jodi Liano	Prof. Pastry	Italian Christine Makuch				6 p.m.
10 a.m.	14 Pasta & Salads	15 Menu	16 Emulsion Sauces	17 Menu	18 Choux Pastry	19 Omnivores Delight Margaret Hemley	20 Cook Like a Chef Malcom Jessop	10 a.m.
2 p.m.		Emulsion Sauces	So. Italy Carlo Middione	Choux Pastry				2 p.m.
6 p.m.	Prof. Pastry	Basics III Jodi Liano	Prof. Pastry	Italian Christine Makuch				6 p.m.
10 a.m.	21 Pizza, Calzone & Focaccia	22 Menu	23 Cooking Fish	24 Menu	25 Dessert Souffles	26 Prof. Pastry	27 Easy Weeknight Cooking Jodi Liano	10 a.m.
2 p.m.		Cooking Fish		Dessert Souffles				2 p.m.
6 p.m.	Prof. Pastry	Basics III Jodi Liano	Prof. Pastry	Italian Christine Makuch				6 p.m.
10 a.m.	28 Methods of Cooking esp. Eggs	29 Menu	30 Cooking Shellfish					10 a.m.
2 p.m.		Handling Fish & Shellfish Tom Worthington	Mexico Penelope Alzamora					2 p.m.
6 p.m.	Prof. Pastry	Basics III Jodi Liano	Prof. Pastry					6 p.m.

Next Month