

June 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.

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CLASS TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	CLASS TIME
	2	3	4	5	6	7	8	
10 a.m.	Breakfast Breads & Muffins	Menu	Cooking Pork & Veal	Menu	Fruit Desserts	The Whole Hog Frances Wilson	Simple Summer Entertaining Jodi Liano	10 a.m.
2 p.m.		Purchasing Meat Bob Helstrom		Fruit Desserts				2 p.m.
6 p.m.	Prof. Pastry	Basics I Jodie Liano	Prof. Pastry					6 p.m.
10 a.m.	9 Review of Classic Sauces	10 Menu	11 Cooking Beef & Lamb	12 Menu	13 Rich Breads	14 Prof. Pastry	15 Spanish Flavors Penelope Alzamora	10 a.m.
2 p.m.		Cooking Meat	Cooking of Mexico Penelope Alzamora	Rich Breads				2 p.m.
6 p.m.	Prof. Pastry	Basics I Jodi Liano	Prof. Pastry					6 p.m.
10 a.m.	16 Marinating & Grilling Lawrence Gossel of Nopa	17 Menu	18 Hors d'Oeuvres	19 Menu	20 Petits Fours Secs	21	22 Simple Summer Entertaining Jodi Liano	10 a.m.
2 p.m.		Catering		Petits Fours Secs	Culinary Party	Pastry Party		2 p.m.
6 p.m.	Prof. Pastry	Basics I Jodi Liano	Prof. Pastry					6 p.m.
10 a.m.	23 Cooking for TV Tori Ritchie with Christina Ricci	24 Cooking for TV Tori Ritchie with Christina Ricci	25 Cooking for TV Tori Ritchie with Christina Ricci	26 Cooking for TV Tori Ritchie with Christina Ricci	27	28 Seafood & Sauces Malcom Jessop & Tom Worthington	29 Seafood & Sauces Malcom Jessop & Tom Worthington	10 a.m.
2 p.m.								2 p.m.
6 p.m.								6 p.m.
10 a.m.	30 Three Days in Italy Jen Knapp							10 a.m.
2 p.m.								2 p.m.
6 p.m.								6 p.m.

Next Month