



Chef Eric's **CULINARY CLASSROOM**

PROFESSIONAL AND RECREATIONAL CLASSES FOR ALL LEVELS

WELCOME TO *THE CULINARY CLASSROOM*

Offering Professional and Recreational Cooking Classes and cooking instruction for all levels of students. Whether your desire is to take our **Single Recreational Cooking or Baking Classes, 4-week Beginner's Series, Professional-Level, Multi-Week Culinary Chef and Culinary Baking Programs, or our New 8-week Crash Course**, we provide all the service, ingredients and equipment you need to learn to succeed in today's restaurant kitchens and master techniques that you can use at home. Classes encompass current cooking trends and recipes so that your meals taste fantastic. **Bring your creativity and questions as you explore Cooking and Baking to start a new career or impress your friends with your new skills as a Culinary Chef or Baker.** Come Cook and Bake with us while making new friends and having fun!

We also host Private Cooking Celebrations for Adults and Team Building Events for Corporations.

We invite you to stop by and see why people from Catalina Island, San Diego, Santa Barbara, and even Colorado, Wyoming and Hawaii take the time to learn from *CHEF ERIC at the CULINARY CLASSROOM.*

WHY THE CULINARY CLASSROOM?

- Professional Commercial Kitchen and Equipment – Wolf Ranges
- *CHEF ERIC's* Credentials, Experience, Culinary Wisdom and **Great Team**
- **Culinary Crash Course – 8 Weeks – NEW**
- **Culinary Chef I Certification Program**
- Culinary Chef 2-International Cuisines
- **Culinary Baking I/2 Certification Programs**
- Culinary Basics – Home Ec Revitalized
- Recreational Classes – Cooking and Baking
- **Special Couples Nights – Romantic Setting**
- Specialty Beer/Wine/Cheese Pairing Classes
- **Team Building Events for Corporations**
- Cooking Celebrations for Groups–**Adults Only**
- Kids/Teens/Culinary Academy/Summer Camp
- Class Size 10-12 - more One-on-One Instruction
- Student Testimonials confirm the food is fantastic!
- **Convenient Parking/Freeway Close-405/10**

**Maintaining student and client satisfaction is our primary goal at
*The CULINARY CLASSROOM***

We look forward to seeing you here - Until then, eat well and be well!

GIFT CERTIFICATES AVAILABLE VIA EMAIL – THE PERFECT GIFT FOR ANY OCCASION

Call, e-Mail or Register On-Line 24 Hours a Day

Sign up for our Newsletter – we'll send you Class Listings and Seasonal Recipes!

1 Block East of Overland, Just North of Pico - Convenient Parking Just North on Overland

2366 PELHAM AVENUE - LOS ANGELES, CA 90064

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WWW.CULINARYCLASSROOM.COM

CHEF ERIC JACQUES CROWLEY

Chef Eric's mother is a gourmet cook so it is no surprise that he followed in her footsteps and has been a Professional Chef for twelve years, a Professional Chef Instructor for twelve years and the Owner and Primary Chef Instructor at the Culinary Classroom for 6 wonderful years. CHEF ERIC graduated, with honors, from the esteemed Culinary Institute of America in Hyde Park, New York. European-trained, he worked with Chef José Munisa at Via Veneto, Barcelona's longest-running 5 Star Restaurant, as well as with Chef Joseph Russwurm at Munich's Hotel Kempinski, another 5 Star establishment. His training in Europe rounded out his culinary education and enabled him to take his cooking and palate to a higher level of sophistication.

Back in the United States, CHEF ERIC worked with Patina Catering-of the famed Patina Restaurant Group-supervising corporate and personal events from an intimate 4-person lunch or dinner to a boisterous crowd of 2,000 for lunch, dinner or appetizers. He has cooked meals for presidential candidates, vice presidents, show business executives, celebrities and numerous personal clients. He has also prepared elaborate private dinners and specialty meals for country club and consulate guests.

Chef Eric's Chef Demonstrations include Vacation Fest in Santa Monica with Chef Mario Martinoli, The Taste of Santa Monica, The Great Tastes of Brentwood, Bloomingdales Department Store in Century City, and Surf as Restaurant Supply in Culver City. He has appeared on KCRW with Evan Kleiman of Good Food Live and on KFI with Mario Martinoli of The Mario Martinoli Show.

Chef Eric has hosted several television shows at the Culinary Classroom including **Good Day LA**, as they joined us LIVE to see our Children's Culinary Academies/Summer Cooking Camps in action, **E!Entertainment** and **Your LA on Channel 4** as they showcased our very popular Couples Romantic Cooking parties, the **Associated Press** as they highlighted our Children's Summer Culinary Camps, Blind Date as they prepared an elegant meal, BET's version of Blind Date where they decorated cakes, and For Better or For Worse as friends of the groom prepared a wedding cake. He has also appeared as a Guest Chef on CitiCable 3's Community Cooking Television in Torrance. He and Chef Eric's Culinary Classroom have been featured on SoCal.com and LA's The Place – Los Angeles Magazine at lasttheplace.com. He has been written up in the Los Angeles Business Journal, The Orange County Register, the Beverly Press News, and his children's summer programs were written up in Valley Scene Magazine.

In addition to donating thousands of dollars worth of Cooking Classes each year to various Los Angeles schools and charities, Chef Eric is a C-Cap Program Judge and Scholarship Sponsor for the Los Angeles Unified School District (Career Through the Culinary Arts). He is also a Mentor for the Culinary Institute of America (CIA), supporting interns with their requirements to attend the CIA and hosting open houses for potential CIA students.

Since 1999, CHEF ERIC has taught professional and recreational cooking classes to thousands of students; first at a Los Angeles-based cooking school and since founding the CULINARY CLASSROOM in 2003. Many of his past students are successful Restaurant Owners, Chefs, Caterers, Personal Chefs and Home Chefs. His cooking, catering, and teaching career is studded with accolades from students, clients, and employers. His love of gourmet food, cooking, and teaching is apparent. **Come take a class with him!**

"After having CHEF ERIC as an instructor, I went on to excel at the Cordon Bleu school and Patina Restaurant."
Mark Dao, Owner of Un Deux Trois Catering

"Chef Eric and his staff are incredibly knowledgeable; the class layout was well-organized, the ingredients top notch and the recipes delicious!"
Jacquelyn Richey – Culinary Chef I Graduate, Home Chef

"I came into this experience nervous and uneasy in the kitchen. I'm happy to say that I've emerged bold and confident! Thanks to Chef Eric and his crew, I'm looking forward to a lifelong love of cooking and entertaining. On a side note, this class is also great to take with a significant other. It's a fun and creative way to spice up a relationship!"
Eléni Constantine, Culinary Chef I Graduate

TEAM BUILDING EVENTS – COMPANY COOKING PARTIES – CLIENT APPRECIATION PARTIES

The *CULINARY CLASSROOM* is available for your **Team Building Event, Company Cooking Party or Client Appreciation Party** for groups of 10 to 16 for \$100 per person, inclusive. **This hands-on, full-participation Cooking Event** gives you, your clients, guests and employees the opportunity to improve communication and teamwork in a social and fun environment. Many law firms and professional offices use the Culinary Classroom as a place for new employees to meet and work together with co-workers and for appreciation dinners for their employees and clients. We provide some Wine and a Cheese and Cracker tray to get the event started. We also provide a set of recipes for all of your participants!

The kitchen is a time to enjoy the company of co-workers and clients as we have some wine and cheese and crackers while cooking and passing appetizers while we make our delicious menu for your **Brunch, Lunch, Cocktail Party, Dinner or Iron Chef Event with everything from Appetizers, Soups, Salads, Side Dishes, Entrees and fantastic Desserts**. Then everyone sits down in the classroom at a nice table with tablecloths and candles and dines on the fantastic meal you prepare together. We will clear your plates and bring you dessert. This is a perfect event to enhance company morale or show client appreciation. See our website for testimonials and pictures and call us to discuss this fabulous idea for your next luncheon, dinner or cocktail party for you and your employees – an investment well worth the time and a lot of fun for everyone.

Book a date and bring your employees and clients; it's that simple. We design the menu, shop and, most importantly, clean up. We provide the service, ingredients and equipment you need to learn to prepare a meal together. Be a guest at your own event and give your employees and clients an event to remember! Please call us at (310) 470-2640 to discuss this fabulous and economical idea for your next corporate event.

“Thank you very much for your hospitality - we will definitely be recommending your Culinary Classroom to friends and colleagues. We look forward to working with you again.”

Joshua Goeppner, Marumoto & Associates/American Express Financial Advisors Inc. (4-Year Return Client)

“I wanted to thank you and your staff for great hospitality and the wonderful day you provided for our group. We all had a great time and enjoyed the dishes we prepared.

I will definitely recommend your place to my friends and clients for their events.”

Mona Azari, Senior Account Executive, Givaudan Flavors – Team Building Event

COOKING CELEBRATIONS - PRIVATE COOKING PARTIES

Celebrate a **Birthday, Graduation, Engagement, Anniversary, Wedding Shower or other Special Social Event** with a **hands-on, full-participation Cooking Celebration/Private Cooking Party** at the *CULINARY CLASSROOM* for groups of 10 to 16 for \$100 per person, inclusive. Book a date and bring your family or friends; it's that simple. We help you design the menu (we have many to choose from), shop, and most importantly, clean up. We provide some Wine and a Cheese and Cracker tray to get you started. We also provide a set of recipes for all of your participants! Be a guest at your own party and give everyone a great time to remember with a wonderful **Brunch, Lunch, Cocktail Party, Dinner or Iron Chef Event** with everything from **Appetizers, Soups, Salads, Side Dishes, Entrees and fantastic Desserts**. Then everyone sits down in the classroom at a nice table with tablecloths and candles and dines on the fantastic meal you prepare together. We will clear your plates and bring you dessert. See our website for testimonials and pictures and call us to discuss this fabulous idea for your next special occasion. **These parties are for adults only – sorry, we do not host Children's Parties.**

MASTER CHEF AND MASTER BAKING PROGRAMS

Please call our office if you would like to audit a Program Class free of charge!

Passionate about Cooking? Exploring the world of Culinary Arts? Thinking about a career as a Chef? Whatever your goal, we have a program or class for you. Many of *CHEF ERIC*'s students are cooking professionally in restaurants, and as caterers and personal chefs. Many others are simply more confident in their private kitchens cooking for their families, hosting dinner parties and creating wonderful meals and baked items. We assist in career guidance and job placement - work for one of our past students in their restaurants, bakeries, and catering operations or work in our kitchen as a Chef Assistant. Check out our active job board for opportunities available to you.

CULINARY CHEF I - \$2,400

Includes the Culinary Institute of America's Textbook, an Embroidered Chef Jacket and Apron

Thurs, 3/12/09-7/16/09 6:30pm-10:30pm

Tue, 6/23/09-11/3/09 6:30pm-10:30pm

This information-packed series is a condensed version of what *CHEF ERIC* spent years learning as a full-time student at the Culinary Institute of America, with updated recipes for today's environment, including **new Vegetarian Recipes**. All hands-on techniques taught in this course have immediate application in today's kitchen. All ingredients are fresh and unprocessed. During the course final, every student prepares a meal without recipes. The class meets once weekly, 4 hours a week, for twenty weeks. Certificates are awarded upon completion of all 20 classes. Those who complete the course have enough information to pass the County Food Handlers Exam. Delicious food is enjoyed by all at the end of each class. We assist in career guidance and job placement - work for one of our students in their restaurants, bakeries, and catering operations and jump start your career today, or learn how to cook fantastically for yourselves, your families and friends. **If you miss 1 class, you will receive a Certificate of Completion.**

Class #1 - Knife Skills/Introduction to the Kitchen – Knife skills is the most important basic technique to be taught to all culinary students. Also includes basic kitchen equipment and sanitation instruction. **Class #2 – Stocks** – Any chef will tell you that a great stock is the key to many recipes. We make many different kinds. **Class #3 - Grand Sauces** – The Grand Sauces are Hollandaise, Béchamel, Veloute, Demi-Glace and Tomato Sauce. Students acquire important skills for sauce making. **Class #4 – Soups** – Many a great meal starts with wonderful soup. We explore a variety of recipes. **Class #5 - Contemporary Sauces** – Students learn to prepare fresh and tasty modern-style sauces perfect for accompanying all meals, including today's lighter menus. **Class #6 - Breakfast and Egg Cookery** – The pleats on a Chef's hat reflect the number of ways s/he can cook eggs. Students learn the versatility of breakfast and egg cookery with a variety of menus. **Class #7 - Vegetable Cookery** – Proper buying and storage of produce is taught in this class as well as delicious preparations of seasonal items. **Class #8 - Potato Cookery** – Potatoes are an essential item in any kitchen. Several different cooking techniques will be used by students in this important section. **Class #9 - Dry Heat Cooking Methods** – This class focuses on dry heat methods of cooking: sautéing, broiling, grilling, and roasting. **Class #10 - Moist Heat Cooking Methods** – Students will practice moist heat cooking techniques like poaching, braising, stewing and steaming. **Class #11 - Pasta, Rice and Dumplings** – This class will be spent learning the variety of cooking methods for rice, dumplings and pasta. **Class #12 - Appetizers and Hors d'ouvres** – The focus here is on dishes that might be enjoyed as a first course in a multi-course meal, as well as delectable tidbits to be nibbled at a cocktail party. **Class #13 - Garde Manger and Charcuterie** – We will examine the importance of sausages, terrines, pates and smoked items in the kitchen and dining room. **Class #14 - Yeast Doughs and Quick breads** – This class will introduce students to basic and important bread-making techniques and baking skills. **Class #15 - Cakes and Batters** – Here students will learn critical cake-making skills that all chefs know, and learn to frost them with ease. **Class #16 - More Dry Heat Cooking** – We reinforce the techniques covered in class #9, with different ingredients and recipes. **Class #17 - More Moist Heat Cooking** – We reinforce the techniques covered in class #10, with different ingredients and recipes. **Class #18 - Wine and Food Pairing** – The Chef constructs a menu with seasonal ingredients that the students prepare and then suggests wines to accompany the menu as we taste several varieties with our meals. **Class #19 - Instructor Menu** – The Chef selects recipes for the students to make without substantial assistance and critiques plating, presentation and taste of the menus. **Class #20 - Final Class** – Students make an intricate menu with an entrée, vegetable and side dish without the use of recipes. Last class food critique and discussion follows as we wind up our Culinary Chef I Program and certificates are presented.

“For the aspiring Chef or the Home Cook, Culinary Chef I is a class that everyone should take. Chef Eric and his staff are more than hospitable. The knowledge you gain and the people you meet make you want to come back for more every week.” **Shayna Kay, Culinary Chef I Graduate, CIA Student**

CULINARY CHEF II – International Cuisine's of the World - \$1,400

Students get 10% off coupon for Surf as Restaurant Supply!

Registration includes an Embroidered Chef Jacket and Apron

Sun, 6/7/09-8/16/09

9:30am-1:30pm

After gaining comfort and confidence in the kitchen from Culinary Chef I, many students broaden their horizons by applying the techniques they've learned to make exotic cuisines from around the world. Chef Eric guides you on this international culinary adventure with each class culminating in a sumptuous meal. Registration includes an embroidered chef jacket and apron. The class meets once weekly, 4 hours a week, for ten weeks. Certificates are awarded upon completion of all 10 classes. This course is perfectly suited for Personal Chefs, Caterers and Home Chefs as we emphasize Menu Development, and Plating and Presentation. It is designed for professional and personal cooks who want to improve their skills and add significantly to their repertoire of recipes. We assist in career guidance and job placement - work for one of our past students in their restaurants, bakeries, and catering operations, or start your own business. **Due to the amount of information taught each day, it is essential that students attend every class. If you are unable to attend all 10 classes we will send you the recipes for the missed class(es). There are NO MAKEUPS in this series. If you miss 1 class, you will receive a Certificate of Completion.**

Class #1 - Australian Cuisine – Sydney has some of the hottest restaurants in Australia. Students will discover who is popular in that country and make Chef Eric's versions of their recipes. Lobster, chicken and mango salad with pickled cucumber, potato, artichoke and mascarpone pie, stir-fried fresh crab omelet, chilled roasted tomato soup, Korean-style tuna tartar, and white fish wrapped in Indian pastry. **Class #2 - German Cuisine – Bavaria** – Find out how much northern Italian cuisine is influenced by southern Germany and vice versa. Cured salmon on ciabatta bread with herbed crème fraiche, wheat blinis, lamb rib chops with gorgonzola cheese sauce, cucumber and tomato salad with medallions of turkey drizzled with Kempinski house dressing, vegetable noodles and herb fritters, sautéed salmon on spinach fettuccine with lemon tarragon sauce, and herb and cheese spaetzle with turkey schnitzel. **Class #3 - Caribbean Cuisine** – Students discover the beauty and simplicity of island cooking! Creamy yam bisque, red-stripe chicken with pineapple sauce, oxtail stew with scotch bonnet chiles, turkey and peppers with shallot-Cointreau cream sauce, and saffron rice. **Class #4 - Asian Cuisine** – In this class, we will introduce students to the wonders of Japan and Korea. Tilapia with pickled cucumbers and sanbaizu sauce, fresh udon noodles, ginger pork sauté, flounder in the woodpile (steamed with mushrooms, squash, parsley and sake), Korean galbi tchim (grilled short ribs), broiled fish with ginger and rice, nigiri and nori-roll sushi, dashi, and Japanese-style mixed rice. **Class #5 - More Asian Cuisine** – This week students will make authentic recipes from the different regions of China. Chow yoke (Chinese fried beef), shumai (steamed dumplings) with sauces, fragrant beef with rice crumbs, noodles with cilantro, scallions and carrots, and delicious black bean spareribs. **Class #6 - Iberian Cuisine - Barcelona** – Students in this class will learn how much southern France has influenced Spanish food. Pate-stuffed chicken medallions with creamy pan sauce, roasted baby beets with romesco sauce, red-wine braised oxtails, penne pasta stuffed with wild mushroom duxelle, chicken and pork paella, and mixed greens sautéed with garlic, ham and pine nuts. **Class #7 - Moroccan, N. African and E. Mediterranean Cuisines** – In this class students will explore ancient and exciting cuisines of Morocco and surrounding areas. Tagine (Moroccan-style lamb stew with honey and almonds), pork loin with Seville oranges and olives, chicken with figs in red wine sauce, Moroccan-style carrots, Georgian-style chicken with blackberry sauce, and saffron rice. **Class #8 - Latin American Cuisine** – Food from south of the border is everywhere in California and influences many to try these tempting delights. Chicken with mole negro sauce, pork chile verde, homemade corn tortillas, chile rellenos, carne asada (spice rubbed skirt steak), chile relleno casserole, Arroz a la Mexicana (Mexican-style rice) and Natillas (creamy Spanish-style custard). **Class #9 - Regions of America Cuisine** – Experience traveling around our great country while staying in the kitchen. Southern-fried chicken on salad dressed with blue cheese vinaigrette, buttermilk biscuits, shrimp and chicken Cajun gumbo, Indian fry bread, San Francisco cioppino, New England-style clam chowder, and grilled Portobello mushrooms on baguettes. **Class #10 - Mystery Basket** – The Chef shops for seasonal ingredients for an international multi-course meal. Scallops poached in olive oil, scallion pancakes, game hen fricassee with walnuts and mint, Boereg (savory phyllo dough pastries with cheese), baby beets with walnut garlic sauce, rice and noodle pilaf, lemon risotto, and lime soufflé with lime ice cream. Together we will enjoy the fruits of our labor and enjoy this wonderful and relaxing meal after class as we have last day class discussion.

"I had a wonderful Culinary experience. I learned many new techniques as well as the order in which to prepare each dish. The intimacy of the classroom allows one to ask many questions."

Ann Marie Spinelli, Culinary Chef 1 Graduate, Home Chef

"CHEF ERIC's instruction and encouragement helped me embark on a new career path. I began training at the Culinary Institute of America in April 2004 and am thrilled with my decision." **Tim Costner, CIA Graduate**

*“CHEF ERIC gave me the tools I needed to become a successful full-event caterer.”
Chef Bill Blackburn, Owner of Catering by Ashley www.cateringbyashley.com*

CULINARY CRASH COURSE - \$1,200

Registration includes an Embroidered Chef Jacket and Apron

Sunday, 8/23/09-10/18/09

9:30am-1:30pm

****Prerequisite FOR THIS SERIES****

**MUST HAVE COMPLETED CULINARY BASICS
OR HAVE APPROPRIATE KITCHEN EXPERIENCE**

Culinary Chef I too long for you? Looking for an intense, fun and food-filled course? Chef Eric designed this program to fill a void – many of his students want even more information and knowledge from him, but in a shorter timeframe. So, Chef Eric created a wonderful, intense series for those who want more information packed into eight weeks. This course combines hands-on practical knowledge with the same support and encouragement from Chef Eric that students have come to know and love. ***Emphasis throughout the series is placed on whole grains and the use of healthy cooking oils.*** As the weeks progress, students are given more assignments to encourage multi-tasking and working under time constraints.

Registration includes an Embroidered Chef Jacket and Apron. The class meets once weekly, 4 hours a week, for eight weeks. Certificates are awarded upon completion of all eight classes. This course is perfectly suited for Personal Chefs or Caterers as we emphasize Menu Development, and Plating and Presentation. It is designed for personal cooks who want to improve their skills and add significantly to their repertoire of ingredients, cooking styles and recipes.

Due to the amount of information taught each day, it is essential that students attend every class. If you are unable to attend all 8 classes we will issue you a Certificate of Completion and send you the recipes for the missed class(es). There are NO MAKEUPS in this series.

Class #1 - Stocks/Soups/Basic Sauté Techniques - The first week starts with basic sauté techniques along with stock, broth and soup making. **Class #2 - Dry Heat Cooking and Sauces; Roasting/Grilling** - Students learn Grilling and Roasting of Meats and Fish. Procuring, storing, marinating and serving are also covered. **Class #3 - Frying Techniques; Stir Frying, Deep Frying, Pan-Frying** - In this session, students will prepare recipes using a Wok. Practical application of fried foods will also be taught. **Class #4 - Moist Heat Techniques and Combinations; Steaming, Poaching, Braising, Stewing** - The benefits of poaching and steaming are practiced. Stews and other braised dishes are also covered in this session. **Class #5 - Vegetables, Whole Grains and Vegetable Entrees** - While some basic vegetable dishes are covered in classes 1-4, here students will focus solely on vegetables and grains and how to prepare satisfying meals from them. **Class #6 – Desserts and Desserts Sauces** - Desserts and Dessert Sauces will be emphasized. Students will learn the versatility of a Pâté a Choux, Custard and Soufflé. Sauces to complement the desserts are taught, as well. **Class #7 - Pre-Final Exam – Students Prepare Full Plates** - Students will be given a full meal to prepare. Emphasis is placed on organization, timing and presentation. **Class #8 - Final Exam – Students Prepare Full Plates with Desserts** - Students reinforce what was taught during the course and prepare a meal with dessert. Certificates are awarded to those who complete all eight weeks.

*“CHEF ERIC was my first professional chef instructor in Culinary Chef I and I've been devoted ever since. Having recently finished Culinary Chef II and III, I am now doing radio spots and cooking demonstrations. My career goals are closer than ever and I couldn't have done it without CHEF ERIC and his school.”
Craig Smith, Culinary Chef I, II III Graduate, Home Chef, Cooking Demonstrator*

*“I have been waiting to take Chef classes for many years and Chef Eric's Culinary Classroom and Chef Eric has made my dream come true. I have learned so much! Thank you.”
Ana Crowther - Culinary Chef I, II and Culinary Baking I Graduate, Home Chef, Cooking Instructor*

"I am having a great time in Baking. To think, before I started classes, I did not even know how to separate an egg!"
Edmund Litton

CULINARY BAKING I - \$1,200

Registration includes the CIA's Baking and Pastry Textbook, an Embroidered Chef Jacket and Apron

Sun, 3/15/09-5/31/09	3:00pm-7:00pm
Thurs, 3/26/09-5/28/09	9:30am-1:30pm
Sun, 9/13/09-11/15/09	3:00pm-7:00pm

This course centers on fundamental baking skills in a comprehensive program. **The program is for individuals who want to bake tasty breads and desserts like a professional every time and feel confident enough to take that knowledge into the workplace and their homes.** The program meets weekly, 4 hours a day, for ten weeks. Plating and presentation are key components in this series. Registration includes an embroidered chef jacket and apron. Certificates are awarded upon completion of all 10 classes. Work for one of our past students in their restaurants, bakeries, and catering operations or work in our kitchen as a Chef Assistant. **Due to the amount of information taught each day, it is essential that students attend every class. If you are unable to attend all 10 classes we will send you the recipes for the missed class(es). If you miss 1 class, you will receive a Certificate of Completion. There are NO MAKEUPS in this series.** **Class #1 - Basic Baking** – Students learn different mixing techniques and make baked items without yeast. **Class #2 - Yeast Breads** – This class reemphasizes the importance of yeast, flour and water in the composition of breads. **Class #3 - Pie Dough and Pies** – Skills for students to make flaky or crispy pie shells for pies and tarts are introduced. **Class #4 - Cakes and Tortes** – In this class, students learn a selection of batter mixing techniques and apply them to making their own cakes and tortes. **Class #5 - Soufflés** – The importance of the egg is the focus of this class. Students also learn the secrets of making both sweet and savory Soufflés. **Class #6 - Puff Pastry** – Students will make desserts from puff pastry in a variety of recipes. **Class #7 - Dessert Sauces** – Almost any dessert can be made even better with a great sauce. In this class, students will make delicious toppings along with desserts to accompany the sauces. **Class #8 – Custards** – Any pastry chef will tell you that the mixture of eggs and cream can yield almost infinite variations. We explore many of them here. **Class #9 - Ice Cream and Sorbet** – Students will learn to make their own mouth-watering frozen desserts. **Class #10 - Plated Desserts** – In this final class, students prepare desserts, sauces, and learn how to present them beautifully. Job placement assistance offered.

CULINARY BAKING II - \$1,400 – Includes Embroidered Chef Jacket and Apron

Tues, 3/31/09-6/2/09	9:30am-1:30pm
Sun, 6/7/09-8/16/09	3:00pm-7:00pm

This course centers on advanced baking skills in a comprehensive program. **Bring your baking to a higher level of presentation and professionalism as we make a wide variety of delicious and restaurant quality desserts. Learn how to glaze, frost, and decorate to make your desserts look and taste perfect every time.** Students will hone their mise en place skills in order to produce items with speed and cleanliness. Consistency and attention to detail will yield a professional looking and tasting product for each recipe. The program meets weekly, 4 hours a day, for ten weeks. **Plating and presentation are key components in this series.** Registration includes an embroidered chef jacket and apron. Certificates are awarded upon completion of all 10 classes. We assist in career guidance and job placement - work for one of our past students in their restaurants, bakeries, and catering operations. **Due to the amount of information taught each day, it is essential that students attend every class. If you are unable to attend all 10 classes we will send you the recipes for the missed class(es). If you miss 1 class, you will receive a Certificate of Completion. There are NO MAKEUPS in this series.** **Class #1 - Advanced Gourmet Cookies** – This class introduces new baking, mixing and assembly techniques for some delicate and delicious cookies that you don't see everyday; Strassburger Cookies dipped in Chocolate, Black and White Checkerboard Cookies, Pistachio-Almond Tuiles, Baci-Italian Kisses and much more. **Class #2 – Petits Fours** – Essential techniques to making these refined miniatures are introduced for items worthy of 4 star establishments. **Class #3 - Plated Desserts/Individual Desserts** – Here students make desserts with limited assistance including sauces and garniture. Espresso Profiteroles, Chocolate Raspberry Squares, Chocolate Coffee Towers are just a few of these incredible looking desserts. **Class #4/Class #5 – Pastries and Breakfast Cakes – 2 Day Class** – In order to produce these delightful pastries, patience is required as some doughs need a lot of attention and time to prepare Berliners with Cherry Filling, Crème Fraiche Coffee Cake with Streusel Topping, Lemon Turnovers, and more to tempt you over coffee. **Class #6/Class #7 – Advanced and Artisanal Breads – 2 Day Class** – Students start several breads that can only be made with time. We explore San Francisco Sourdough, Challah Bread, Parma Bread, Chocolate Twists, Kaiser Rolls, Couronne and more. **Class #8 – Savory Pastries** – Students take the skills to make sweet pastries and make delicious and hearty items such as Prosciutto Pie, Stuffed Brioche, Roasted Vegetable Pie and others. **Class #9 – Party Cakes** – In this class, students prepare intricate cakes for groups. Hazelnut and Chocolate Mousse Cake, Lemon Chiffon Cake, Buche De Noel, to name a few impressive cakes. **Class #10 – Advanced Cake Decorating** – Students learn important techniques to give their cakes a perfect final touch. Chocolate Décor, Marzipan Décor, Filling and Advanced Frosting techniques are explored in this exciting class as you receive your Certificates of Completion.

ARE YOU ARE A BEGINNER? YOU CAN COOK! LET US SHOW YOU HOW.

“The Classroom is a warm environment to learn the basics of cooking. The staff is friendly and supportive and took away my fears of cooking.” Alia Ascha, Culinary Basics’ Graduate

CULINARY BASICS – Home Ec Revitalized - \$375 – Includes Logo Apron

Mon, 3/2/09-3/23/09	7:00pm-10:00pm
Mon, 3/30/09-4/20/09	7:00pm-10:00pm
Sat, 4/4/09-4/25/09	2:00pm-5:00pm
Mon, 4/27/09-5/18/09	7:00pm-10:00pm
Mon, 6/1/09-6/22/09	7:00pm-10:00pm
Sat, 6/6/09-6/27/09	9:00am-12:00pm
Mon, 7/6/09-7/27/09	7:00pm-10:00pm

This series meets once weekly, 3 hours each day, for 4 weeks. The classes are designed for the novice cook with little or no culinary experience and a desire to learn and enjoy cooking. The recipes focus on easy-to-prepare meals and include basic cooking techniques such as roasting, grilling and baking. Preparation is key as many of the steps can be done in advance to save time and many ingredients can be purchased ready-to-cook for ease in the kitchen. You’ll be happy with your ability as you immediately start making recipes on day one after some knife skills instruction and practice. Kitchen Sanitation and Safety are discussed every class. **Due to the popular nature of this series, we cannot allow any class make ups – we are sorry – but you may send someone in your place. Should you miss a class, you will receive the recipes and should feel free to contact Chef Eric with any questions you may have regarding cooking methods and recipe execution.**

Class #1 - Basic knife skills and meal preparation. Learn how professionals Chop, Slice, Julienne and Dice vegetables quickly and efficiently. Also explore the more complicated Brunoise, Paysanne, Batonnet and Tourne knife cuts to get more confident and create variety for your dishes. We learn many cooking techniques for easily-prepared meals with chicken and beef on our first night in the kitchen: Risotto-Style Orzo Pasta with Parmesan Cheese, Latin-Style Strip Loin Steak with Chayote Squash flavored with Oregano and Lime, flavorful Ajieco Stew (Chicken, Potato and Corn Stew), and Spiced Peruvian Chickpea Cakes ease us into cooking with these delicious recipes.

Class #2 – This class shows students how quickly and easily International Meals can be prepared from start to finish using organizational techniques, knife skills, and cooking techniques learned during the previous class. Pan-Seared Chicken with Fresh Tomato-Herb Sauce, Lemon Orzo Pasta with Kalamata Olives, Asian Five-Spice Chicken Skewers with Spicy Peanut Sauce and Thai-Style Rice Noodles, Grilled and Spiced Carne Asada with home made Guacamole Sauce, Sour Cream, Olives and Tortillas, Mom’s Mouthwatering Meatloaf with Mashed Carrots and Potatoes, and Flavorful Chicken and Chile Stew with Pilaf-Style Rice – these recipes will become favorites very quickly and will impress your friends with your cooking style as we learn to plate these dishes for maximum eye appeal.

Class #3 – Hearty Potatoes and Light Home Made Pastas are added to the menu as you make the following recipes with incredibly delicious and easy accompanying Sauces: Fresh Home Made Pasta with House-Dried Herbs and Bolognese-Style Spaghetti Sauce, Traditional Herb and Cheese Spaetzle with Cream Sauce, Roasted Potatoes with Olive Oil, Garlic and Rosemary, Home Made Tagliatelle with Bolognese Meat Sauce, mouth-watering Fettuccine Alfredo, and the creamiest Potatoes au Gratin with Roasted Red Bell Pepper Puree. Lighter versions of these hearty dishes are discussed as we eat our fill of the Home Made Pastas, Sauces and Potato dishes that will become staples of your diet.

Class #4 – This final class covers basic sanitation, safety and cooking techniques with Fish and Shellfish. Recipes include Seared and Spice-Crusted Ahi Tuna drizzled with Sesame Dressing on Julienned Lettuce, Brown Rice and Edamame Beans with Soy Sauce, Salmon Steamed in Wine and Spices on Mixed Greens with Balsamic Vinaigrette, Grilled Chipotle-Spiced Shrimp and Grilled Portobello Mushrooms with Brown Derby French Dressing, Succulent Bass and Mixed Vegetable Packets with Mint and Basil Pesto, and Sole Vin Blanc with Ginger-Lime-Scallion Butter with Shiitake Mushroom and Asparagus Sauté. Fish never tasted so good and was so easy to prepare. **Lots of great food and conversation as we dine to our hearts delight on our last class together with our newfound foodie friends. Feel free to bring some wine for the end of the last class.**

“A great intro class with no stress and a ton of new recipes to try for the first time.

I cooked for 14 people and they loved it. Great new friends, too!” Jonathan Lee, Culinary Basics’ Graduate

COUPLES ROMANTIC COOKING PARTIES - \$200 PER COUPLE

BRING SOME WINE AND A DATE AND HAVE FUN LEARNING AND COOKING TOGETHER

PERFECT FOR YOUR SPECIAL OCCASION - A GREAT GIFT IDEA FOR YOUR FRIENDS AND FAMILY

THE TABLE IS SET WITH TABLECLOTH AND CANDLES FOR YOUR ROMANTIC DINING

This is a Party Class ONLY –Instruction is in the kitchen and you are NOT lectured on all of the recipes

ALL PARTIES INCLUDE A GOURMET CHEESE TRAY TO START – We will be eating at 9:30PM

Couples Romantic Cooking 1 \$200 Per Couple

Fri, 3/6/09 7-10pm OR Fri, 6/12/09 7-10pm

Ah, Romance! The hottest date is at Chef Eric's. We've created a Cooking Party Atmosphere – there is a brief lecture and more instruction is in the kitchen as you prepare your shared meals. Bring a nice bottle of wine to enjoy at the end of class to make this a true romantic night out as you dine on **Rosemary and Oregano Spiced Lamb Loin Chops with Herb Roasted Cherry Tomatoes and Home Made Fettuccine, Yu-Shiang Pork (Szechwan-Style Pork Loin with Delectable Home Made Szechwan Sauce) accompanied by Brown Rice and Garlic mixed with Edamame Beans, and Striped Bass poached in Wine with Tomato and Fennel Bulb accompanied by Creamy Roasted Shallot Mashed Potatoes.** Our sweet tooth will devour a lovely **Chocolate Mousse.** What an alternative to the predictable dinner and a movie.

Couples Romantic Cooking 2 \$200 Per Couple

Fri, 3/13/09 7pm-10pm

Couples enjoy this class so much, they want to come back and cook some more fabulous dishes together in a Cooking Party Atmosphere – there is a brief lecture and more instruction is in the kitchen as you prepare your shared meals. Bring a nice bottle of wine to enjoy at the end of class to make this a true romantic night out as you dine at a seductive table set with a nice tablecloth and candles. Join us for some more sensual recipes starting with **Baked Salmon and Vegetable Packages in Sake Sauce with Creamy Gnocchi di Semolina Gratinati, Crunchy Citrus Beef over Rice Pilaf and Leeks with Stir-Fried Broccoli in Ginger and Garlic, and Sweet and Sour Fish with Red Bell Peppers, Mixed Greens and Steamed Rice.** For your romantic dessert we have **Chocolate Crème Brûlée** to top off the evening.

Couples Date Night Dinner 1 \$200 Per Couple

Sat, 3/21/09 7-10pm OR Sat, 4/18/09 7-10pm OR Fri, 5/8/09 7-10pm

Want to make a special dinner with your friend or spouse? Celebrating a special occasion? This class focuses on flavorful and wholesome entrées that can be prepared quickly yet still delight the senses. Afterward, everyone enjoys the meal and socializing at a romantically set table with candles. Recipes include **succulent Beef Tenderloin Filets with Mushroom Ragout and Grilled Polenta, Fresh Crab and Artichokes with Home Made Pasta – a delicious meal in one dish, Sautéed Chicken Breast Stuffed with Proscuitto, Spinach and Boursin Cheese with Pilaf-Style Rice, and our spectacular Fallen Chocolate Soufflé Cake.** This class earns rave reviews every time it is held – sign up early!

Couples Date Night Dinner 2 \$200 Per Couple Sat, 3/14/09 7-10pm

OR Fri, 4/10/09 7-10pm OR Sat, 5/16/09 7-10pm OR Sat, 6/20/09 7-10pm

We had to create a new class for Date Night Dinner because it is so popular! This class focuses on flavorful and wholesome entrées that can be prepared quickly yet still delight the senses. Afterward, everyone enjoys the meal and socializing at a lovely table. **Recipes include Grilled Rib Eye Steak with Red Wine Sauce and Olive Tapenade, Seared Tiger Shrimp with Brown Derby Dressing and Red Pepper Mashed Potatoes, Spice-Crusted Seared Ahi Tuna on Mixed Greens with Cilantro-Pepper Dressing, Sautéed Chicken Breasts with Lemon Capers Sauce and Roasted Shallot Potatoes, and individual Molten Chocolate Cakes with Crème Anglaise.**

"Thank you so much for the wonderful cooking class, Manny and I had so much fun-and we even got Manny to eat AND enjoy fish!) He's still raving about the Ahi Tuna! And I plan on making the Molten Chocolate Cake!"

Samira Mahjoub, Couples Class

JOIN US FOR A SPECIAL CLASS DESIGNED BY SAVEUR MAGAZINE

\$100 Per Person

Registration includes a Saveur Gift Tote Bag full of Samples and Coupons,
a **One-Year Subscription to Saveur magazine** and an Equipment Raffle during Class

Bring some Wine and a Friend for some Saveur cooking fun. **Delightful and Delicious!**

Saveur Cooks – French Classics

Sat, 5/2/09 2:00pm-5:00pm

Sat, 8/1/09 7:00pm-10:00pm

Join **Saveur** magazine and the Culinary Classroom on a mouth-watering exploration of authentic **French Cuisine**. Discover the techniques necessary to prepare a complete menu of delicious **French classics**. From the bistros of Paris to the farmhouses of Burgundy, this exciting class will take you on a historical journey of the regions and rituals that have made **French** food the basis for all other cuisine. The class includes a recipe booklet, a Saveur Tote Bag filled with Samples and Coupons and a **one-year subscription to Saveur magazine** – so you can continue your culinary adventure through France and beyond.

Gougeres (French Cheese Puffs)

Salade des Moines (Green Salad with Citeaux Cheese Croutons)

Soupe a l'Oignon Gratinee (French Onion Soup)

Sole Meuniere (Sole Sauteed in Butter)

Poussin Vallee d'Auge (Chicken with Calvados and Cream)

Gratin Dauphinois (Potatoes Baked in Milk and Cream)

Soufflé au Chocolat (Chocolate Soufflé)

**DON'T HAVE TIME FOR A MULTI-WEEK PROGRAM? HAVE A FAVORITE CUISINE?
TRY ONE OF OUR INDIVIDUAL CLASSES FOR \$80-\$100 EACH
ALL CLASSES ARE HANDS-ON and FULL PARTICIPATION**

You are welcome to bring some Wine or Beer for the end of class.

INTERNATIONAL CUISINES - \$90 Per Person

Asian Cuisine

Wed, 4/8/09 7pm-10pm OR Sat, 6/6/09 7pm-10pm

Come to the Culinary Classroom and learn the fundamentals of Asian Cooking. We will discuss and practice Stir Frying Techniques and Sauce Making as we introduce you to common Asian Ingredients and where to shop for them. Our favorite recipes include Tangy Hot and Sour Soup with Tofu and Egg, Traditional Steamed Rice, Chen Pi (Orange Peel Chicken), Authentic Stir-Fried Shrimp with Peas and Ham, Thai-Style Chicken with Spicy Curry Paste, and, to balance out the meal, some delicate Rice-Paper-Wrapped Vietnamese-Style Spring Rolls with Home Made Dipping Sauces. Lots of great menu items to complete a wonderful Asian meal for you and your friends.

Indian Cuisine

Fri, 5/1/09 7pm-10pm

In the culinary world, food from India has many Asian influences; find out what they are in this exciting class. We show you the cooking techniques and spices that make Indian food so special and flavorful. Main and side dishes include Chicken Murgh Tikka (Yogurt-Marinaded Chicken Satay), Deep Fried Samosas filled with Quick Keema (Curried Beef, Lamb or Chicken in Sauce), and Aloo Gohbi Masala (Cauliflower with Potatoes). We also make Home Made Naan Bread to dip up some of the wonderful sauce recipes: Coriander-Mint Sauce, Cilantro-Chile Chutney, and a nice and light dessert of Kalan (Spicy and Sweet Cooked Bananas). Call your friends over for an exotic home-cooked meal!

Italian Cuisine Sat, 2/28/09 7pm-10pm OR Wed, 5/6/09 7pm-10pm

Food from the Mediterranean has long been enjoyed in Southern California and now you can make your own dishes with a *CULINARY CLASSROOM* twist! Come join us in making Fresh Home Made Pasta all'Amatriciana (Spicy Tomato Sauce with Pancetta and Crushed Red Chile), incredible Breaded Veal Chops Stuffed with Fontina Cheese, Herbs and Prosciutto, Hearty Hunter-Style Chicken Cacciatore with Rosemary Roasted Potatoes, Fresh Fettuccine Pasta with Home Made Carbonnara Sauce, Flaky Torta Salata (Mixed Vegetable Torta Baked in Pastry – can be used as a main dish or as an appetizer), and delicious and light Tiramisu. Take a bite and pretend you are at your villa . . .

Spanish Cuisine

Wed, 3/11/09 7pm-10pm OR Wed, 5/20/09 7pm-10pm

More students are discovering the wonderful flavors of Spanish cooking that *CHEF ERIC* experienced when he worked with Chef José Munisa at Via Veneto, Barcelona's longest-running 5 Start Restaurant. The menu includes Chorizo Sausage in Puff Pastry, Chicken with Almonds, Sherry, Garlic and Onions, delicious Mixed Vegetable, Chicken, or Pork Paella, Red Wine, Rosemary and Garlic-Marinaded Grilled Beef on Skewers, Roasted Baby Beets with Romesco Sauce, and Mixed Greens Sautéed with Garlic, Ham and Pine Nuts; all to make a delectable Spanish meal you and your friends will enjoy.

Thai Cuisine

Wed, 3/25/09 7pm-10pm OR Sat, 6/20//09 2pm-5pm

The cuisines of Asia are many and varied and Thai Food is one of the most popular. Chef Eric has designed a class to show you how flavorful and fun it can be to cook this cuisine. Chef Eric will tell you what ingredients to look for, where to shop and variations to the recipes. In this class we will make Thai Style Shrimp Spring Rolls wrapped in Rice Paper with a Garlic Lime Dipping Sauce, Marinated Flank Steak with Chiles, Grilled Eggplant and Long Beans with Fish Sauce and Garlic, Authentic Pad Thai Noodles, Stir Fried Chicken and Vegetables with Green Curry Paste and Coconut Milk, Miang Gung (Thai Style Shrimp with Galangal and Coconut wrapped in Lettuce Leaves). Come and taste the flavor with us!

SPECIALTY PAIRING WORKSHOPS/CLASSES

Cheese and Wine Pairing Workshop **\$80 Per Person** Sat, 3/28/09 7pm-9:30pm
OR Fri, 4/24/09 7pm-9:30pm OR Sat, 5/23/09 7pm-9:30pm

What kind of Cheese goes well with Champagne or a red Wine? Does Bleu Cheese pair nicely with Pinot Grigio? Learn what types of Cheese to serve with your favorite Wines, Champagnes, Sherry or Aged Port as we try each cheese and wine and discuss their qualities. We'll show you how to arrange a Cheese Platter with Cheeses, Fruits, Nuts, and Breads in a beautiful display for your wonderful Cheese and Wine Pairing Party with friends. We tell you where to shop for the best cheeses, and suggest great wines to pair with them for ultimate flavor without spending a fortune. Enjoy them all here and learn how cheeses and wines are made as we enjoy the casual ambiance of the Classroom at a nice table with tablecloth as you are served by Chef Eric and an Assistant. Bring a friend to have more fun or join the group as we all taste and nibble to our heart's content!

Wine/Food Pairing Cooking Class **\$100 Per Person**

When we enjoy a meal, we often want a beverage to accompany the fruits of our labors. Chef Eric will show you how to pair great food with great wine in this dynamic, information-packed class. Students will make the food and Chef Eric will have tastings of selected wines from his favorite purveyor to go with the menu. Students will be making Eggplant and Zucchini Fritters; Homemade Pasta with Tomato and Tapenade Sauce, Sautéed Chicken Breasts with Sunchokes and Sundried Tomatoes; Braised Lamb Stew with Wild Mushrooms and Vinegar and Homemade Tiramisu for our sweet tooth. Learn where and how to shop for wines to pair with a variety of food as we make our way through our tasty menu.

Specialty Beer/Food Pairing Cooking Class **\$100 Per Person**

Fri, 4/3/09 7pm-10pm

Many students want to learn how to pair great food with one of the oldest beverages known to mankind: Beer! Gourmet and Specialty Beers are all the rage and the abundance of varieties can be confusing to the consumer. In this class we will make an incredible meal and offer tastings of special beers from Chef Eric's favorite purveyor to go with the food. Students will be making Garlic Grilled Shrimp Skewers with Vanilla-Saffron Sauce, Pan-Seared Chicken Cutlets with Jalapeno Garlic Sauce and Scallion-Cilantro Barley Pilaf, Beer Braised Pork Loin with Cheddar Mashed Fingerling Potatoes and Oven-Roasted Broccoli – to top it off – we will make Chile Devil's Food Cupcakes with Chocolate Ganache Frosting. Come enjoy the refreshing taste of beer with this delicious repast.

SEASONAL AND SPECIALTY CLASSES

Breads Made Easy **\$80 Per Person** Sat, 3/21/09 9am-12pm OR Sat, 5/9/09 9am-12pm

Forget the Low Carb Craze and learn about the oldest food known to mankind. We will cover all of the techniques necessary to produce quick and wonderful baked goods for everyday meals and special dinners. Some of the recipes include Pain de Ménage (Country Bread), Brioche-Style Bread, Traditional Baguettes, Focaccia Bread, Hamburger Buns, and Easy White Bread. More delicious recipes include Blue Cheese Shortbread, Buttermilk Biscuits, Pita Bread, Naan Bread, Cheddar Cheese Cornbread, Irish Soda Bread, and Cheese and Garlic Flatbread. At the end of class, sample your loaves and biscuits right out of the oven and watch the steam rise as the butter slowly melts.

Cocktail Cuisine **\$90 Per Person** Sat, 4/25/09 7pm-10pm OR Sat, 5/2/09 7pm-10pm

Take your Holiday Cocktail Party to a cosmopolitan level of food style and presentation. Delicious and Hearty Recipes that are perfect for Buffets or to be Hand Passed, include Artichoke Leaves Stuffed with Prosciutto and Parmesan Cheese, Smoked Salmon and Crème Fraiche Puff Pastry Bites, Caprese 'Martinis,' Minted Meatball Lettuce Wraps with Hummus, Spicy Peanut Curry Chicken Salad in Baked Wonton Cups, Wild Mushroom and Gruyere Tart, Orzo Pasta Salad Spoons, and Roasted Red Pepper and Gorgonzola Cheese Bruschetta. Lots of delicious and intriguing morsels that your guests will rave about. **Bring a bottle of wine and invite a friend to dine with you 45 minutes before class ends to start your night off right!**

*"Thanks again for a great class last month. The techniques I learned in your **Knife Skills** class have really bumped my cooking up a few notches. I'm amazed at the difference it's made." **Elise Libnic***

Knife Skills \$85 Per Person

Sat, 2/28/09 2pm-5pm OR Sat, 3/14/09 2pm-5pm OR Sat, 5/16/09 2pm-5pm

Want to learn how professionals Chop, Slice, Julienne and Dice things quickly and efficiently? Then this class is for you! *CHEF ERIC* will show you the all-important knife holding grips, as well as how to care for your knives. We also learn to cut items with ease advancing to the more complicated and decorative Brunoise, Paysanne, Batonnet and Tourne Cuts. You'll be surprised how much better everything looks and tastes when the ingredients are cut uniformly, cook evenly and are presented beautifully. In addition to working with vegetables, students will be learning to cut Chicken Breasts off the bone and getting a demonstration of De-boning a Whole Chicken. You help make a delicious meal at the end of class.

Super Soups \$80 Per Person Sat, 2/7/09 2pm-5pm OR

Any chef will tell you that the key to a great dish is a great stock. *CHEF ERIC* will show you how to easily make Chicken, Fish and Beef stock and make those into a variety of soups. We start with Traditional Chicken Noodle Soup, American Bounty Vegetable Soup, Cream of Broccoli Soup, Sweet Onion and Arugula Soup, Creamy Jamaican Yam Bisque, Savory Corn Chowder, Morel and Cremini Mushroom Soup, Light Garlic and Saffron Soup, Tasty Carrot, Ginger and Rosemary Soup. Some soups can be served hot or cold and we love our Roasted Tomato Soup and Provencale Soup either way. Pair one of these with some warm bread and a simple salad and you have a great meal, or use as a first course in a more formal dinner. See how easy it is to create delicious soups in your kitchen.

Spectacular Sauces \$85 Per Person Sat, 3/7/09 7pm-10pm OR Fri, 5/29/09 7pm-10pm

Many students ask, 'How do I make a Hollandaise Sauce?' or, 'How do I make a great sauce without a lot of butter or cream?' In this class, *CHEF ERIC* takes the fear out of sauce making giving you confidence to make these favorites as well as to further explore your sauce creativity at home. Recipes include some Mother sauces, Sauce Béchamel, Sauce Veloute, and Sauce Hollandaise. More up-to-date recipes include Pesto Sauce, Green Olive Tapenade, Chickpea Hummus, Moutabel Sauce (Roasted Eggplant and Garlic Sauce), Walnut and Parmesan Cheese Sauce, Tamarind-Almond Sauce, Spicy Lentil Sauce, Indian-Style Tomato-Onion Sauce, and Asian-Style Sesame Sauce. Now you really know how to elegantly spice up your entrees, side dishes and appetizers so many ways! We will serve Macaroni and Cheese, Steamed Vegetables, and Chicken or Fish with the Sauces so you try everything and don't go home hungry.

Sushi Making Class \$90 Per Person Wed, 2/25/09 7pm-10pm OR Fri, 3/20/09 7pm-10pm OR Fri, 4/17/09 7pm-10pm OR Sat, 5/30/09 7pm-10pm

You will learn how to buy the freshest fish, and how to cut and prepare it properly for all of the dishes we will be making. Learn the creative art of Sushi Making as we design an Asian meal for you and your friends. We will show you how to make traditional Sushi Rice, a variety of Sushi Rolls (Nori), Veggie, Sushi on Rice (Nigiri), Spicy Sushi, Sea Eel, and how to display and serve them decoratively with the garnishes and sauces that we will be making. Add some home made Pickled Cucumbers, Pickled Ginger, Teriyaki Sauce and Sanbiauzu Sauce to the mix for a flavorful array. We'll also make authentic Vegetable Tempura with Daishi and Ginger Dipping Sauce and Hot and Sour Soup to balance out your meal. *CHEF ERIC* will show you how to cut Oranges to finish off your fabulous Sushi experience.

ENTRÉE ITEMS**Chicken Connoisseur \$85 Per Person**

Sat, 2/21/09 2pm-5pm OR 3/27/09 7pm-10pm

Everyone loves Chicken; come learn new possibilities of enjoying all cuts of chicken in this class and add some exciting recipes to your repertoire for the meat that is most traditionally eaten in America. *CHEF ERIC* will show you what to shop for and how to safely clean and handle chicken. Recipes include delicious Pan-Seared Chicken with Fennel and Parsley Sauce, Wasabi and Panko-Crusted Chicken Cutlets, glorious Game Hen or Chicken Breast Fricassee with Walnuts, Mint and Pomegranate Syrup, Pan-Roasted Chicken with Paprika and Garlic, Thai-Style Chicken with Peanut Sauce and Thai Noodle Salad, Chicken and Chile Stew, Roasted Chicken with Lemon and Herbs and an updated recipe for an all-time favorite, Chicken Cacciatore. These recipes will have you saying, yes, we are having chicken again tonight and we are all going to love it!

Fish Favorites 1 \$90 Per Person Fri, 2/27/09 7pm-10pm

Some experts say we should eat fish two times per week and we tend to agree and have created some great recipes to entice all of us. With this class, *CHEF ERIC* will show you which fish are plentiful and how to safely shop for, store and cook your fish for delicious results – **all sauces, pestos and glazes are made in class.** Featured are Sesame-Crusted White Fish with Lemon Cilantro Sauce, Bass and Vegetable Packets with Pesto, Salmon Steamed in White Wine, Lemon Zest and Dill, Indian Pastry-Wrapped Tilapia with Herbs, Whole-Grilled Fish with Spicy Soy Glaze, and Panko-Crusted Cod with Lemon Zest and Chili Powder. Learn to eat flavorful healthy fish for dinner more often with these delightful recipes that are sure to entrance your family and friends with their lightness, presentation and plating appeal.

Fish Favorites 2 \$90 Per Person No Prerequisite Sat, 3/28/09 2pm-5pm

Many people want to learn more techniques and create different recipes and we created that in Fish Favorites 2, no Prerequisite. In this class we will work with various techniques, Butter Poaching, Stovetop Smoking, Steaming, Frying and more with a variety of fish – **all sauces, aiolis, pestos and glazes are made in class.** Delicious recipes include Rosemary and Dill-Smoked Salmon with Spicy Garlic Aioli, Teriyaki-Style Fish with Home Made Teriyaki Glaze, Steamed Mahi-Mahi with Roasted Tomato Sauce, Pan-Fried Catfish with Cilantro Pesto, Grilled Halibut with Spicy Tamarind-Almond Sauce and Roasted Salmon with Fresh Herbs and Red Wine Vinaigrette. These recipes take your fish cooking abilities to a new level and expand your repertoire for this healthy and tasty menu item we all need to eat several times a week.

Grilling I \$100 Per Person Sat, 1/17/09 2pm-5pm OR

CHEF ERIC will show you all you need to know about working the grill so you will have great tasting meat and fish every time for your barbeques. Recipes include tender Flank Steak in Red Wine Marinade, Spicy-Crusted Grilled Ahi Tuna Burgers with Ginger-Wasabi Mayonnaise and Asian Cole Slaw, Romagna-Style Grilled Fish, our famous Spice-Rubbed Pork Ribs with Home Made Deep South Barbeque Sauce, Lump Crab Cakes with Chipotle Sauce, Sweet Grilled Corn on the Cob with Home Made Herb Butter, juicy Lamb Burgers with Tzatziki Feta Cheese and Grilled Eggplant, and Grilled Chicken Legs with Grape-Walnut Chutney. For dessert, try our delicious and fresh Spicy Grilled Pineapple with Brown Sugar – come and sample the wide variety of incredible items.

Grilling II \$100 Per Person No Prerequisite Sat, 4/11/09 7pm-10pm

Grilling II becomes a little more exotic with some tasty items including Grilled Lamb Chops with Roasted Garlic and Mushroom Glaze, Whole-Grilled Fish with Pecan Sauce, T-Bone Steak with Home Made Steak Sauce, James Beard-Style Beef Burgers, Grilled Crispy Sardines, Horseradish and Mustard-Glazed Pork Chops, Grilled Flank Steak with Maytag Butter, Cheese-Stuffed Portobello Mushroom Burgers, Wine-Roasted Potatoes with Onions and Olives, Grilled Vegetable Kabobs with Greek-Style Marinade, Almond-Crusted Trout with Romesco Sauce, Multi-Color Potatoes with Pesto and Parmesan Cheese and fantastic Red Pepper and Corn Relish. Come grill with us!

Healthy Cooking 1 \$80 Per Person 3/21/09 2pm-5pm

OR Sat, 4/4/09 7pm-10pm OR 5/22/09 7pm-10pm

Enjoy lighter cooking with *CHEF ERIC* with these fantastic recipes: Sautéed Sole with Wilted Lettuce and Cilantro Pesto, Beef Tenderloin with Shallots and Red Wine Sauce, Oven-Baked French Fries, Portobello Mushroom “Pizzas” topped with Pesto, Roasted Bell Peppers and Parmesan Cheese, Lean Roasted Lamb Chops with Sautéed Mixed Vegetables, and Egg White Frittata with Roasted Peppers. Come and learn how to please your palate with lighter menus and keep eating healthier.

Home Made Pasta and Sauce Class \$80 Per Person Sat, 3/7/09 2pm-5pm

You learn how to make perfect pastas every time from scratch and then accompany them wonderfully with a variety of sauces. We make the dough, roll it using a Pasta Maker and then cut it into various shapes and sizes to use in a myriad of dishes. Cheese and Pine Nut Tortellini, Fresh Linguine with Sautéed Turkey Medallions and Fried Garlic Sauce, Tagliatelle with Wilted Arugula, Sautéed Beef and Lemon, Wild Mushroom and Cheese Raviolis with Creamy White Sauce, Traditional Cheese Risotto with Celery and Peas, Tagliatelle with Spicy Sausage Ragu Sauce, Home Made Bowtie Pasta with Sautéed Garlic and Mushrooms, and delicate Angel Hair Pasta with Home Made Marinara Sauce. We will discuss and demo various pastas, as you learn how to easily make these light and delicious varieties; you’ll never buy dried pasta again!

Vegetarian Cuisine \$80 Per Person Wed, 4/22/09 7pm-10pm

All of us have been told to eat more vegetables and here are some delicious recipes that will have you eating them more often and enjoying every minute. Experience some flavorful Mallorcan Vegetable Stew, Home Made Pasta with Miso-Tomato Sauce, delicate Stir-Fried Tofu with Shiitake Mushrooms and Chili Sauce, wonderful and robust Ratatouille, spicy Vegetarian Chili, Peruvian Chickpea Cakes, Lepuy Lentil Soup with Leeks, and delicious Risotto Primavera with Asparagus, Fresh Peas and Zucchini Squash. These are great for side dishes or entrees and should get us to enjoy our vegetables that much more!

DEMYSTIFYING DESSERTS

Cake Decorating I \$100 Per Person Sat, 3/28/09 9am-12pm
OR Sat, 3/18/09 9am-12pm OR Sat, 5/23/09 9am-12pm

Say goodbye to store bought cakes with the decorating skills and techniques we teach. Our exciting and informative class is always raved about! We'll start with Classic Buttercake and Chocolate Buttercake, then decorate them beautifully. Frosting Recipes include Buttercream, Ganache, Royal Icing and Shortening Buttercream. Each student learns to Write Script and make Leaves, Simple Flowers, Bows and Shells. **Each Student receives a Cake Decorating Kit including a Pastry Bag, Design Tips and Coupler and a Decorating Manual (this is included as a materials fee).**

Cake Making Made Easy \$85 Per Person Sat, 4/25/09 9am-12pm

Craving yummy dessert? Need a spectacular item for entertaining? This class will show you how easy it is to turn that craving into a scrumptious treat. Learn to make a beautiful Marjolaine Almond Cake, Espresso Cream Cake, Torte Caprese, Fallen Chocolate Soufflé Cake (perfect to make ahead), Whipped Cream Pound Cake with Citrus Icing, Light Triple Layer Coconut Cream Cake, Traditional and Delicious Carrot Cake with Icing, and Devil's Food Cake with Milk Chocolate Butter Cream Frosting. Have a dessert party for your friends with these new and delightful recipes or just make them for your family!

Candy Making \$85 Per Person
Sat, 3/14/09 9am-12pm OR Sat, 5/16/09 9am-12pm

Due to popular demand, we offer this class for students who want to learn how to make delicious treats for special occasions or just any time, if you are a sweets person! Join us and learn about cooking sugar and the variety of candy you can easily make in your own kitchens. Recipes include Chocolate Truffles rolled in Cocoa Powder, Traditional Chocolate and Caramel Turtles, Delightful Divinity Fudge, Home Made Marshmallows, Chocolate Fudge, Pralines, Sea Salt Caramels, Traditional Peanut Brittle, and my Mom's special Cuttlefish Toffee Crunch with Almonds and Dipped in Chocolate – a holiday staple every year in our family! Come join us and learn to make your new favorite candies and make some to give away.

Decadent Desserts \$85 Per Person Sat, 4/11/09 9am-12pm OR Sat, 5/30/09 9am-12pm

Even though decadent is in the title, we do have some ideas that satisfy without adding too many calories. We start with the delicious Chocolate Torte Caprese, Chocolate and Cherry Soufflé, Ancho Chile Devil's Food Cake with Milk Chocolate Butter Cream Frosting – this is so mouth-wateringly fantastic, Banana-Rum Crepes, Citrus Cheesecake with Vanilla Cookie Crumb Crust, Tiramisu, White Chocolate Mousse with Strawberries and Strawberry Sauce, and lovely Tuiles Cookies with a Crème Anglaise Sauce. Decadence is right – come and create this decadence with us!

Gourmet Cookies \$85 Per Person Sat, 2/28/09 9am-12pm

Regardless of age, all of us love cookies and this class is perfect any time of the year! Join us as our team teaches you the art of creative cookie making. We will cover all types of cookies including several Piped Cookies, Sandwich Cookies, Linzer Cookies, Chocolate Dipped "Pretzel" Cookies, Florentines, Chocolate Dipped Biscotti, Toasted Pecan Cookies, Lady-Finger Chocolate Milano Cookies, Snowflake Cookies, Gingerbread Cookies and more delicious varieties. Come join us for the best cookie feast in town and spread the joy among your friends and family when you bake a dozen of their favorites!

Heavenly Cupcakes \$100 Per Person Sat, 3/7/09 9am-12pm
OR Sat, 4/4/09 9am-12pm OR Sat, 5/2/09 9am-12pm

Delicious Cupcakes are all the rage for desserts today! Now everyone wants to learn how to make, frost and decorate Cupcakes for holidays, parties and just everyday eating! We make several varieties of Chocolate and Vanilla Cupcakes and teach you easy ways to vary Cupcake flavors for the most discerning palate. We also teach you numerous decoration techniques as we make lots of decorated items to enjoy: Holiday Cupcakes, Clown Cupcakes, Baseball Cupcakes, Flower Cupcakes and more fun designs for everyone in your family. You also receive Cupcake and Frosting Recipes similar to today's popular bakeries; some are really quick and easy, too. **Each Student receives a Cake Decorating Kit including a Pastry Bag, Design Tips and Coupler and a Decorating Manual.**

Pies and Tarts To Die For \$80 Per Person *Date Pending*

Just in time for the Holidays! Learn how to make some great pies and tarts for any season as these sweets are a staple of the traditional American dessert diet. A great pie or tart starts with a great crust. In this class we start with the best flaky dough recipe and make Fresh Berry Pie (perfect with whipped or ice cream), Chocolate-Crusted Banana Cream Pie with Macadamia Nuts, traditional Apple Pie with Cheddar Cheese Crust, Creamy Peanut Butter Tart, Chocolate Derby Pie with Macadamia Nuts (more of a huge cookie taste), Mom's Famous Cherry Pie, Mango Tart with tangy Ginger Cream and everyone's favorite, traditional Pumpkin Pie. They look as good as they taste and you will have everyone clamoring for more!

RETAIL SALES/GIFT CERTIFICATES

***Let us order Cookbooks, Kitchen Gadgets, Chef Jackets or Chef Aprons for your Private Cooking Party, Team Building Event or your Gift Certificate Package!!
Our store is growing every day!***

Equipment

Microplane Pro Grater	\$16.00
Microplane Medium Ribbon Grater	\$12.00
Microplane Classic Zester	\$15.00
Microplane Zester	\$12.00

Jackets/Aprons

Chef Jacket with Embroidered Logo	\$35.00
Adult Apron with Logo	\$25.00
Children's Apron with Logo	\$20.00
4-Way Aprons	\$15.00

Cookbooks

Culinary Institute of America Professional Chef Book	\$65.00
Cooking at Home with the Culinary Institute of America	\$40.00
Culinary Institute of America Professional Baking Book	\$65.00
Baking at Home with the Culinary Institute of America	\$40.00
YUM! Tasty Recipes from Culinary Greats *	\$30.00

(* Chef Eric has recipes in this book – please see next page for details!)

GIFT CERTIFICATES

Celebrate a birthday, graduation, engagement, anniversary, wedding, Valentine's Day, or other social event with a Gift Certificate from the Culinary Classroom. Your friends and family will have pleasant memories of this wonderful gift of cooking.

To order a Gift Certificate, you may call us at 310-470-2640 and we can take your information, or you may go online at www.culinaryclassroom.com and click the registration button – fill out the form and email it to us with all of the pertinent details such as what you want the Gift Certificate for (dollar amount, specific class, general class, etc.) – the full name of the recipient, how you wish to sign it, who it is to be mailed to, etc.

When we receive your request, we will create a nice Gift Certificate package. The Gift Certificate comes on an 8 1/2" x 11" piece of Parchment Paper (so you can write whatever you want) and we place that in an elegant red envelope with our catalog so the recipient may choose their classes. This is then mailed to you in a mailing envelope so all you have to do is put a bow on the red envelope – perfect for gift giving, especially for Valentine's Day and the Holidays.

We will email or mail the Gift Certificate package to the recipient or you, whatever your choice is. When the person wishes to register, they can call or go online and tell us they have a Gift Certificate and give us their last name (we file under last name). They should call early as our classes tend to sell out. Please call us to discuss this fabulous idea for your next special gift.

YUM!

Tasty Recipes from Culinary Greats

Compiled by Jeffrey Spear and Dara Bunjon
Edited by Julia M. Pitkin



YUM! Tasty Recipes from Culinary Greats is a collection of 100 wonderful recipes from more than sixty renowned chefs who share their personal favorites. Among the many contributors are Sara Moulton, Nick Malgieri, Suvir Saran, and Jacques Torres in New York; Roy Yamaguchi, Elizabeth Falkner, Tom Douglas, Susan Feniger, Mary Sue Milliken, and Joanne Weir in the West; Charlie Trotter and Rick Bayless in the Midwest; Nathalie Dupree, Steven Raichlen, Michel Richard, and José Andres further south; Susanna Foo in Philadelphia; Jody Adams and Ana Sortun in Boston; and Susan Hermann-Loomis in France. The recipes are for appetizers, brunches, soups, salads, main courses, vegetables, deserts, and sauces.

Appetizers are Spicy Garlic & Lemon Crusted Shrimp, Oysters with Peas, Yogurt, Lemon and Altoids, and Braised Artichokes (in the Country/Roman style).

Brunch recipes are Gruyere and Bacon Tart, Honey-Orange Pancakes, and Bread with Chocolate. Among the **soups** are Persian Pistachio Soup, West Indian Pumpkin Soup, and Ladies Thighs with Red Pepper Broth & Fresh Peas. **Salads** include Cold-Poached Salmon with Hearts of Palm and Tamarind, Mango with Red Onion, and Watermelon and Green Tomato Salad.

Main course recipes are Cranberry-Teriyaki Lamb Rack with Couscous Salad, Earl Grey Crusted Salmon, Roasted Balsamic-Glazed Chicken, Sugarcane Barbequed Duck, and Roast Pork Loin with Pomegranate Orange, and Ginger.

Desserts include Margarita Cheesecake, Ginger Citrus Pumpkin Pie, and Apple Crostata with Walnuts and Topsy Cream.

YUM! Tasty Recipes from Culinary Greats also includes a glossary of cooking terms and conversion tables for metric and imperial measures as well as temperatures. It is sponsored by Microplane®, manufacturers of a wide range of culinary tools. All of the profits Microplane® receives from the sale of the book have been assigned to the National Kidney Foundation (www.kidney.org).

JEFFREY SPEAR is president of Studio Spear LLC, a leading national consumer products marketing consultancy in Baltimore, Maryland, and an accomplished hobby chef.

DARA BUNJON is president of Dara Does It: Creative Solutions for the Food Industry, an active member of the Women Chefs and Restaurateur Association and the International Association of Culinary Professionals. She lives in Baltimore, Maryland.

JULIA M. PITKIN is editor-in-chief of Cumberland House Hearthside Books. The editor and creator of more than thirty cookbooks, she lives in Nashville, Tennessee.

According to Irene Watson (www.readerviews.com) "YUM! is a must-have recipe book for all culinary lovers and collectors. It's not often we get a concise book with so many easy recipes from the greats."

Claudia Kousoulas (www.writingforbooks.com) states "The sheer density of recipes virtually guarantees that you'll find a dish suitable for every palate and occasion." She goes on saying "If you're looking for a bit of this and a bite of that, this broad and stylish sampling will serve you well."



POLICIES

1. Refunds will only be given if a class is canceled due to lack of enrollment. Classes canceled for any other reason will result in school credit. Credit is valid for one year. There are no exceptions to this policy.
2. If you cannot attend an individual class, **we will give you credit toward another class if you notify us by telephone at least 48 hours prior to class time or you may send a friend in your place** – just let us know the name of the replacement student. **Credit is valid for ONE YEAR.** If you cannot attend a Professional Program, we will give you credit toward another Program if you notify us at least One Week in advance of the start date of the Program – sorry, no exceptions.
3. **In order to secure a seat in the Professional Programs, 50% of the class fee must be paid by check, money order, credit card or cash at the time of registration.** Any balance still owed will automatically be charged to your credit card, and must be paid no later than first day of the class using one of the methods listed above. **For all other Classes, 100% of the fee must be paid at the time of registration.** **If you wish to mail a check or pay cash for a class, we still need a credit card to confirm your registration and the credit card will automatically be charged if you do not attend the confirmed class or give us 48 Hours Notice by telephone.**
4. Classes in the Culinary Chef I program must be made up to achieve a Certificate. You may make up two classes in the Culinary Chef I Program free of charge - If you miss more, you may pay \$50 for the class in order to attend and receive your certificate. **It is your responsibility to schedule your make up classes with the office via email.**
5. **There are no Make Ups in the Culinary Chef 2 Program, Culinary Baking I and 2 Programs, the Culinary Basics Series, the Culinary Crash Course and the Children's Culinary Academies (only offered June-August every year).**

All classes are hands-on except our Cheese and Wine Workshop. The *CULINARY CLASSROOM* simulates a professional kitchen. We ask that you dress comfortably and wear shoes with closed toes and non-slip soles, except for Team Building Events, Private Parties and Couples Classes. Long pants are mandatory and long hair should be worn up. An apron is provided free of charge for your class. Please have courtesy for your fellow students and be prompt to classes. Thank you for your understanding and cooperation. All recipes are subject to change due to seasonal availability of items, quality of items and the desire of the Chef.

**** Please Note - No Food is Allowed to Be Taken Home at the End of Class ****

2366 PELHAM AVENUE - LOS ANGELES, CA 90064
PHONE: 310-470-2640 - FAX: 310-470-2642
CHEFERIC@CULINARYCLASSROOM.COM
WWW.CULINARYCLASSROOM.COM



REGISTRATION FORM

All information we receive is kept confidential and our website is secure.

How did you hear about us? _____

Name: _____

Address: _____

City, Zip: _____

Phone: _____

Email: _____

Credit Card #: _____

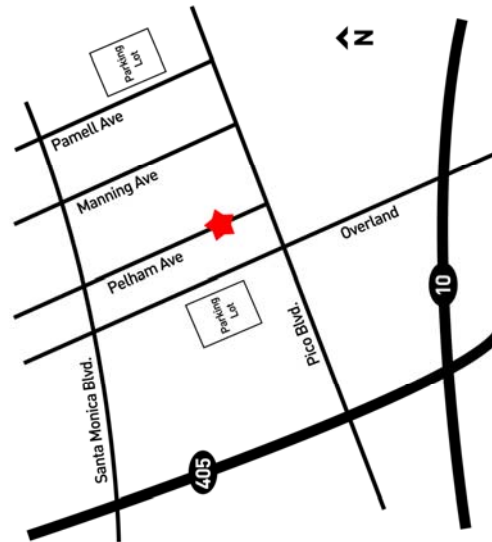
Exp. Date: _____ 3 Digit Code: _____

Classes/Gift Certificate Information: _____

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**Location, Location, Location! We are one mile North of the 10 and one mile East of the 405 Freeway close, yet tucked away in an Intimate Setting.
One block East of Overland Boulevard, just North of Pico Boulevard**



We are located at 2366 Pelham Avenue, 1 Block East of Overland Boulevard and 1 Block North of Pico Boulevard –on the East side of Pelham (across the street from F&S Fabrics and east of the Westside Pavilion). Please leave time to find a parking space as we are in an urban environment. Be aware of parking in the residential area as they have permit parking or short time limits. **Do not park in any retail parking lot or behind the school no matter what time of day it is. Please read the signs.**

From the 10 freeway either East or West exit at Overland Boulevard and proceed north to Pico Boulevard – turn right on Pico and make an immediate left on Pelham Avenue. From the 405 freeway **SOUTH**, exit at Pico Boulevard and proceed east to Overland Boulevard – approximately 1 mile – **go 1 block past Overland then take an immediate left on Pelham Avenue – we are directly on the right-hand side.** From the 405 freeway **NORTH**, go to the 10 freeway East and the first exit is Overland Boulevard –exit and proceed north to Pico Boulevard – turn right on Pico and make an immediate left on Pelham Avenue. Feel free to park at any metered spot on Pico or Pelham Boulevards and ask us to put a timer on for your meter reminder.

If there is no parking available, there are two public parking lots nearby. The parking lots have 10 hour parking for \$4 and their locations are highlighted on the map above. Make sure you park at the correct parking space as they also have hourly ones. 1) The first lot is on Prosser Avenue, 4 blocks east of Overland and just north of Pico Boulevard – go north on Prosser and the lot is on the left hand-side just past the alley. Park, walk to Pico Boulevard, turn right, go 3 blocks to Pelham Avenue and turn right – we are directly on the right-hand side. 2) The second lot is at Overland just north of Pico Boulevard behind the Washington Mutual Bank lot. Turn into the lot immediately after the last house before the Bank Lot. Park and walk south to Overland Boulevard; go east 1 block to Pelham Avenue and turn left – we are directly on the right-hand side. We look forward to seeing you here! Until then, Eat Well and Be Well! Chef Eric