



Chef Eric's **CULINARY CLASSROOM**

PROFESSIONAL AND RECREATIONAL CLASSES FOR ALL LEVELS

**WELCOME TO THE CULINARY CLASSROOM
WHERE WE TEACH COOKING CLASSES TO THE MASSES**

CHANGING THE WAY WE EAT, ONE MENU AT A TIME

**Bring your creativity and questions as you explore Cooking and Pastry/Baking to start a new career
or to impress your friends with your SKILLS as a Master Chef or Pastry Chef**

All Classes are HANDS-ON/Participation

- **18-Week Culinary Master Chef Program – Certification Program**
- **10-Week Culinary Baking/Pastry Program – Certification Program**
- **Recreational Cooking Classes**
- **Recreational Baking/Pastry Classes**
- **Couples Romantic Date Night Dinner Classes**
- **4-Week Culinary Basics Series**
- **4-Week Healthy Cooking Series**
- **4-Week International Cuisine Series**
- **Team Building Events for Corporations**
- **Private Cooking Parties/Celebrations for Adults**
- **Intimate Setting / 12 Students in Class**

**Gift Certificates Available Via Email – The Perfect Gift for ANY Occasion
Register On-Line 24 Hours a Day @ www.culinaryclassroom.com/registration
Sign up for our Newsletter – we'll send you Class Listings and Seasonal Recipes!**

Cook Well, Eat Well and BE Well! With Chef Eric Crowley

**Convenient Parking/Freeway Close-405/10
1 Block East of Overland, Just North of Pico - Parking Just North of Pico on Overland
2366 PELHAM AVENUE - LOS ANGELES, CA 90064 -- PHONE: 310-470-2640 - FAX: 310-470-2642
WWW.FACEBOOK.COM/CHEFERICSCULINARYCLASSROOM -- WWW.CULINARYCLASSROOM.COM
WWW.TWITTER.COM@CHEFERICCROWLEY**

"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

"When looking for a culinary school, how I learned was just as important as what I learned. Chef Eric's love of teaching helps everyone get the most out of the class. After taking the Pro Course I, I have gained the confidence and curiosity to take on more tasks in the kitchen."
Steve Cuevas, Graphic/Web Designer, Culinary Chef I Student

CHEF ERIC JACQUES CROWLEY

Chef Eric's mother was a Gourmet Cook and he grew up eating gourmet meals. During college, he started to learn to cook and fell in love with it. CHEF ERIC graduated with honors from the **Culinary Institute of America in Hyde Park, New York**. He has been a **Professional Chef and Professional Chef Instructor for thirteen years and has owned and operated the Culinary Classroom for 8 wonderful years**. European-trained with **Chef José Munisa at Via Veneto, Barcelona's longest-running 5 Star Restaurant**, and **Chef Joseph Russwurm at Munich's Hotel Kempinski, a 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.

In the United States, he worked with **Patina Catering-of the 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 Cooking 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's 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. **He has participated in Corporate Health Fairs and given Demonstrations on-site for numerous Companies and Corporations**.

Chef Eric hosted television shows at the Culinary Classroom including **NBC's Channel 4 Reporters** for a Cooking Class Session, **Good Day LA, Channel 11's Morning Show**, as they joined him LIVE to see the Children's Summer Cooking Camps in action, **E!Entertainment** and **Your LA on Channel 4** as they showcased his Couples Romantic/Date Night Cooking Classes, and the **Associated Press** as they highlighted our **Children's Summer Culinary Camps**. He has been a Guest Chef on **CitiCable 3's Community Cooking Television in Torrance**. He and the 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 Valley Scene Magazine**.

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. Interns may apply to work with Chef Eric via email.

CHEF ERIC has taught professional and recreational cooking classes to thousands of students since 1999. Many of his students are successful Restaurant Owners, Chefs, Caterers, Personal Chefs and Home Chefs. His culinary, 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!**

"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

"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 Goepner, Marumoto & Associates/American Express Financial Advisors Inc. (6-Year Return Client)

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.

"Having spent years enjoying recreational cooking I was quite excited to attend your classes recently.

The food was exceptional. You made great tasting food preparation and cooking fun and accessible to every one there and more importantly, confident enough to know that they could do this again at home.

The class format and pairings make this an ideal activity for client dinners. I can't think of a more enjoyable way to spend an evening than preparing and enjoying a gourmet meal with friends and clients. You can be assured that I will be mentioning your school to all of my friends. Keep up the fine work."

Mark Robinson, Corporate Managing Director, Media Services Group, Studley

COOKING CELEBRATIONS - PRIVATE COOKING PARTIES – ADULTS ONLY

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.**

CULINARY MASTER CHEF PROGRAM

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.

CULINARY MASTER CHEF PROGRAM – 18 Weeks - \$2,200

Includes the Culinary Institute of America's Textbook, an Embroidered Chef Jacket and Chef Apron
This information-packed series is what *CHEF ERIC* spent years learning at the Culinary Institute of America

Thurs, 1/12/12-5/10/12	6:30pm-10:00pm
Sundays, 2/12/12-6/17/12	9:30am-1:00pm
Tuesdays, 2/28/12-6/26/12	6:30pm-10:00pm
Saturdays, 3/24/12-7/28/12	1:30pm-5:00pm

- Hands-on techniques for immediate application in today's kitchens
 - Ingredients are fresh and unprocessed
 - Every student learns to prepare meals without recipes
 - New Vegetarian Recipes
 - Certificates are awarded upon completion of classes
 - Pass the County Food Handlers Exam
- **Class #1 - Knife Skills/Introduction to the Kitchen** – The most important basic technique taught to all culinary students. Includes Basic Kitchen Equipment and Sanitation Instruction.
 - **Class #2 - Stocks** – A great stock is the key to many recipes, Fish, Chicken, and Beef.
 - **Class #3 - Grand Sauces** – 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 using stocks.
 - **Class #5 - Contemporary Sauces** – Prepare fresh and tasty modern-style sauces perfect for accompanying all meals, including today's lighter menus.
 - **Class #6 - Breakfast and Egg Cookery** – Learn the versatility of breakfast/egg cookery with a variety of menus.
 - **Class #7 - Vegetable Cookery** – Proper buying/storage of produce; 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 sautéing, broiling, grilling, and roasting.
 - **Class #10 - Moist Heat Cooking Methods** – Practice techniques like poaching, braising, stewing and steaming.
 - **Class #11 - Pasta, Rice and Dumplings** – Learn a variety of cooking methods for rice, dumplings and pasta.
 - **Class #12 - Appetizers and Hors d'ouvres** – The focus 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 with presentation.
 - **Class #13 - Garde Manger and Charcuterie** – The importance of sausages, terrines, pates and smoked items in the kitchen and dining room are explored in this exciting class – one of the favorites of the program.
 - **Class #14 - More Dry Heat Cooking** – Reinforce techniques in class #9, with different ingredients/recipes.
 - **Class #15 - More Moist Heat Cooking** – Reinforce techniques in class #10, with different ingredients/recipes.
 - **Class #16 - Wine and Food Pairing** – The Chef constructs a menu with seasonal ingredients and pairs wines to accompany the menu as we taste several varieties with our meals.
 - **Class #17 - Instructor Menu** – The Chef selects recipes for the students to make without substantial assistance and critiques plating, presentation and taste of the menus.
 - **Class #18 - 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 Master Chef Program and Certificates are presented.

"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 Master Chef Graduate**

"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 Master Chef Graduate, Culinary Institute of America Student

MASTER BAKING/PASTRY PROGRAM

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

Passionate about Baking? Thinking about a career as a Baker/Pastry Chef? Whatever your goal, we have a program or class for you. Many of *CHEF ERIC*'s students are baking professionally in restaurants and bakeries, and even starting their own baking businesses. Many others are simply more confident in their private kitchens baking for their families, making desserts for dinner parties and creating wonderful cakes and baked items.

CULINARY BAKING/PASTRY PROGRAM - \$1,200

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

Sundays, 1/15/12-3/18/12 3:00pm-7:00pm

Sundays, 3/25/12-6/3/12 3:00pm-7:00pm

- Learn fundamental Baking Skills in a comprehensive Program
- All hands-on techniques taught have immediate application
- Ingredients are fresh and unprocessed
- Plating and presentation are key components
- Certificates are awarded upon completion of the Program

The program is for individuals who want to bake 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. Work for one of our past students in their restaurants, bakeries, and catering operations or start your own business.

- **Class #1 - Basic Baking** – Students learn different mixing techniques and bake items without yeast.
- **Class #2 - Yeast Breads** – This class emphasizes 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. Certificates given.

"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 Baking I and Culinary Chef I Graduate, Cooking Instructor, Home Chef

ARE YOU ARE A BEGINNER? YOU CAN COOK!

Let Chef Eric show you how.

Great for Newlyweds, Couples, Students, Young Adults

(and anyone who never learned to cook)

"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 - \$375 – Includes Logo Apron

Mon, 11/7/11-11/28/11 7:00pm-9:30pm

Mon, 1/9/12-1/30/12 7:00pm-9:30pm

Mon, 3/5/12-3/26/12 7:00pm-9:30pm

Mon, 4/30/12-5/21/12 7:00pm-9:30pm

- Classes are designed for the novice cook with little or no culinary experience
- Meets once weekly – 2 ½ hours - 4 weeks
- **Easy-to-prepare Meals and Basic Cooking Techniques - Roasting, Grilling, Baking**
- Preparation is key as steps are done in advance to save time
- Many ingredients can be purchased ready-to-cook for ease in the kitchen
- Knife Skills Instruction and Practice

Due to the popular nature of this series, we cannot allow any class make ups – sorry.

Class #1 - Basic Knife Skills and Meal Preparation. Learn how to Chop, Slice, Julienne and Dice vegetables quickly and efficiently. Explore the more complicated Brunoise, Paysanne, Batonnet and Tourne knife cuts to get more confident and create variety for your dishes. Learn many cooking techniques for easily-prepared meals with chicken and beef: **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 quickly become favorites and will impress your friends with your cooking style.

Class #3 – **Hearty Potatoes and Light Home Made Pastas and Sauces** are added to the menu with delicious 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.

Class #4 – Final class covers basic sanitation, safety and cooking techniques with Fish and Shellfish recipes: **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.** 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

HEALTHY COOKING SERIES – 4 Weeks - \$375

Includes Logo Apron

Sat, 2/25/12-3/17/12

2:00pm-4:30pm

Basic Knife Skills are helpful in this program

Emphasis is placed on whole grains and the use of Healthy Cooking Oils

Due to the popular nature of this series, we cannot allow any class make ups – sorry

Class #1 - Dry Heat Cooking and Sauces; Roasting/Grilling - Students learn Grilling and Roasting of Meats and Fish. Procuring, storing, marinating and serving are also covered.

- Herb-Coated Pan-Roasted Chicken with Champagne Swiss Chard and Scallion-Cilantro Barley Pilaf
- Whole Roasted Fish, Bombay Style with Stir-Fried Cauliflower with Green Peas and Ginger
- Roasted Tomatoes with Garlic and Basil Oil
- Oaxacan-Style Grilled Chicken Breasts with Rice Pilaf with Pico De Gallo
- Roasted Corn with Jalapenos, Garlic, Lime and Cilantro

Class #2 - Frying Techniques; Stir Frying, Deep Frying, Pan-Frying - In this session, students will prepare recipes using a Wok. Practical application of Healthy Fried Foods and Oils will also be taught.

- Thai-Style Stir-Fried Chicken with Basil and Chiles
- Sugar Snap Peas with Mixed Wild Mushrooms
- Brown Rice Pilaf with Oyster Mushrooms
- Whole Fish - Deep Fried (Trout, Rock Cod or Catfish) with Ginger, Sake, Soy Sauce and Lemon Juice
- Roasted Asparagus with Lime Ponzu Sauce
- Phyllo Dough Spring Rolls with Mushrooms and Chile-Peanut Coconut Sauce

Class #3 - 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.

- Tagine of Fish with Preserved Lemons, Olives and Chermoula
- Quinoa Pilaf
- Citrus-Braised Flank Steak with Vegetables
- Wheat Polenta
- Hot and Spicy Vegetables with Ginger, Garlic, Chili Sauce and Sesame Oil
- Stir-Fried Barley Pilaf with Red Bell Pepper, Shallot, Carrot, Celery, and Olive Oil

Class #4 - Vegetables, Whole Grains and Vegetable Entrees - Here students will focus solely on vegetables and grains and how to prepare satisfying meals from them.

- Grilled Portobello Mushrooms stuffed with Black Beans, Tomatoes, Roasted Corn and Chilies
- Wheat Crepes with Wild Mushrooms and Chile Cream Sauce
- Roasted Eggplant stuffed with Beluga Lentils with Garlic, Ginger, Curry Leaves, and Turmeric Root
- Home Made Whole Wheat Fettuccine with Roasted Corn, Chiles and Cilantro

INTERNATIONAL CUISINES SERIES #1 – 4 WEEKS - \$375 Per Person
Includes Logo Apron

Thurs, 10/13/11-11/3/11 7:00pm-9:30pm

Looking for some Cooking fun with exotic ingredients?

Due to the popular nature of this series, we cannot allow any class make ups – sorry

- Classes are designed for the adventurous cook with some culinary experience
 - Meets once weekly – 2 ½ hours - 4 weeks
 - **Knife Skills, Chopping Herbs, Sauce Making, Deep-Frying, Sautéing, Stir-Frying, Steaming**
- Preparation is key as steps are done in advance to save time
- Many ingredients can be purchased ready-to-cook for ease in the kitchen

This series meets once weekly, 2 ½ hours each day, for 4 weeks. The recipes focus on delicious and flavorful meals with lots of interesting ingredients. Includes cooking techniques such as Sauce Making, Sautéing, Stir-Frying, Steaming, Grilling and more.

Class #1 - Chinese Cuisine - We make authentic recipes from the different regions of China.

- Traditional Steamed Rice
- Pork Shumai (Steamed Dumplings) with Sauces
- Spicy Chili Sauce
- Chinese Long Beans with Ground Pork
- Stir-Fried Broccoli with Garlic and Ginger
- Tender Black Bean Spareribs
- Chow Yoke (Chinese Fried Beef Tenderloin, Lightly Breaded)

Class #2 - Japanese Cuisine - We introduce students to the wonders of Japan.

- Tilapia with Pickled Cucumbers and Sanbiauzu Sauce
- Ginger Pork Sauté with Shiitake Mushrooms, Mirin, Sake, Ginger and Dark Soy Sauce
- Flounder in the Woodpile (Fish Packages with Enoki/Shiitake Mushrooms, Carrots, Squash, and Sake)
- Homemade Udon Noodles

Class #3 - Latin American Cuisine - We make food from south of the border.

- Chicken with Mole Negro Sauce
- Cheese and Chile Rellenos
- Pork Chile Verde with Poblano Chiles, Jalapenos and Roasted Tomatillos
- Arroz a la Mexicana (Mexican-style Rice with Carrots and Peas)
- Homemade Corn Tortillas / Homemade Flour Tortillas
- Natillas (Creamy Custard)

Class #4 - Moroccan Cuisine - We explore ancient and exciting cuisines of Morocco.

- Tagine (Moroccan-style Lamb Stew with Honey and Almonds)
- Pork Loin with Seville Oranges and Kalamata Olives
- Chicken with Green Olives, Cinnamon
- Moroccan-Style Carrots with Cumin
- Barley with Dried Mushrooms and Garlic
- Saffron Rice

*****NEW SERIES*****

INTERNATIONAL CUISINES SERIES #2 – 4 WEEKS - \$375 Per Person
Includes Logo Apron

Mon, 4/2/12-4/23/12

7:00pm-9:30pm

Looking for some More Cooking fun with exotic ingredients?

Basic Knife Skills are helpful in this Series

Due to the popular nature of this series, we cannot allow any class make ups – sorry

Hands-On Techniques for Each Class:

Knife Skills, Chopping Herbs, Sauce Making, Deep-Frying, Sautéing, Stir-Frying, Steaming

Class #1 - Asian Cuisine - Come to the Classroom and learn the **fundamentals of Asian Cooking**. We practice **Stir-Frying Techniques and Sauce Making** as we introduce you to Asian Ingredients. Our favorite recipes include:

- 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
- Rice-Paper-Wrapped Vietnamese-Style Spring Rolls with Dipping Sauces

Class #2 - Indian Cuisine - 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-Marinated Chicken Satay)
- Deep Fried Samosas filled with Quick Keema (Curried Beef, Lamb or Chicken in Sauce)
- Aloo Gohbi Masala (Cauliflower with Potatoes)
- Home Made Naan Bread
- Traditional Basmati Rice
- Coriander-Mint Sauce
- Cilantro-Chile Chutney
- Kalan (Spicy and Sweet Cooked Bananas)

Class #3 - Italian Cuisine - 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:

- Torta Salata (Mixed Vegetable Torta Baked in Pastry)
- Pasta all'Amatriciana (Spicy Tomato Sauce with Pancetta and Crushed Red Chile)
- Fettuccine Pasta with Carbonnara Sauce
- Hunter-Style Chicken Cacciatore
- Breaded Pork Chops Stuffed with Fontina Cheese, Herbs and Prosciutto
- Tiramisu - delicious and light

Class #4 - Spanish Cuisine - Students discover the flavors of Spanish cooking that *CHEF ERIC* experienced working with Chef José Munisa at Via Veneto, Barcelona's longest-running 5 Star Restaurant. The menu includes:

- Chorizo Sausage in Puff Pastry
- Chicken with Almonds, Sherry, Garlic and Onions
- Mixed Vegetable, Chicken, or Pork Paella
- Red Wine, Rosemary and Garlic-Marinated Grilled Beef on Skewers
- Mixed Greens Sautéed with Garlic, Ham and Pine Nuts

COUPLES ROMANTIC COOKING PARTIES * \$175 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

Want to make a special dinner with your friend or spouse? Celebrating a special occasion? 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 an alternative to the predictable dinner and a movie.

Couples Romantic Cooking 1 Sat, 10/01/11 7-9:30pm OR Fri, 11/18/11 7-9:30pm
OR Sat, 1/7/12 7-9:30pm OR Sat, 3/31/12 7-9:30pm

Ah, Romance! The hottest date is at Chef Eric's Culinary Classroom as you dine on:

- **Rosemary and Oregano Spiced Lamb Loin Chops**
- **Herb-Roasted Cherry Tomatoes**
- **Home Made Fettuccine**
- **Striped Bass poached in Wine with Tomatoes and Fennel Bulb**
- **Creamy Roasted Shallot Mashed Potatoes**
- **Chocolate Mousse with Homemade Whipped Cream**

Couples Romantic Cooking 2 Fri, 10/21/11 7-9:30pm
OR Sat, 12/3/11 7-9:30pm OR Fri, 1/27/12 7-9:30pm OR Fri, 3/2/12 7-9:30pm

Join us for some more sensual recipes starting with:

- **Baked Salmon and Vegetable Packages in Sake Sauce**
- **Creamy Gnocchi di Semolina Gratinati**
- **Crunchy Citrus Beef**
- **Rice Pilaf and Leeks**
- **Stir-Fried Broccoli in Ginger and Garlic**
- **Chocolate Crème Brûlée**

Couples Date Night Dinner 1 Fri, 9/30/11 7-9:30pm OR Fri, 11/4/11 7-9:30pm
OR Sat, 12/10/11 7-9:30pm OR Fri, 1/13/12 7-9:30pm OR Fri, 3/30/12 7-9:30pm

Enjoys the meal and socializing at a table romantically set with candles. Recipes include:

- **Beef Tenderloin Filets with Mushroom Ragout**
- **Grilled Polenta**
- **Sautéed Chicken Breast Stuffed with Prosciutto, Spinach and Boursin Cheese**
- **Pilaf-Style Rice**
- **Fallen Chocolate Soufflé Cake**

Couples Date Night Dinner 2 Fri, 9/16/11 7-9:30pm OR Sat, 10/29/11 7-9:30pm
OR Sat, 11/19/11 7-9:30pm OR Fri, 12/16/11 7-9:30pm OR Sat, 2/11/12 7-9:30pm

We had to create a new class for Date Night Dinner class because it is so popular! Recipes include:

- **Grilled Rib Eye Steak with Red Wine Sauce and Olive Tapenade**
- **Sautéed Swiss Chard with Champagne Vinegar**
- **Sautéed Chicken Breasts with Lemon Caper Sauce**
- **Roasted Shallot Mashed Potatoes**
- **Molten Chocolate Cakes with Crème Anglaise**

Special Valentine's Day Couples Date Night's

Couples Date Night Dinner 2 Sat, 2/11/12 7:00pm-9:30pm
Couples Date Night Dinner 1 Mon, 2/13/12 7:00pm-9:30pm
Special Valentine's Day Menu #1 Tues, 2/14/12 5:30pm-7:30pm OR Wed, 2/15/12 7pm-9:30pm
Special Valentine's Day Menu #2 Tues, 2/14/12 8:30pm-9:30pm OR Fri, 2/17/12 7pm-9:30pm
Couples Romantic Cooking 1 Sat, 2/18/12 7:00pm-9:30pm

*"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*

TRY ONE OF OUR INDIVIDUAL CLASSES – **Feel Free to Bring some Wine/Beer**

ALL CLASSES ARE HANDS-ON and FULL PARTICIPATION

SPECIALTY PAIRING COOKING CLASSES

Beer and Food Pairing Class **\$85 Per Person** Fri, 10/14/11 7pm-10pm
OR Fri, 12/9/11 7pm-10pm OR Sat, 2/4/12 7pm-10pm OR Sat, 3/24/12 6:30-9:30pm

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. **Come enjoy the refreshing taste of beer with this delicious repast. Students will be making:**

- **Garlic Grilled Shrimp Skewers with Vanilla-Saffron Sauce**
- **Pan-Seared Chicken Cutlets with Jalapeno Garlic Sauce**
- **Beer Braised Pork Loin**
- **Scallion-Cilantro Barley Pilaf**
- **Cheddar Mashed Fingerling Potatoes**
- **Oven-Roasted Broccoli**

Wine and Food Pairing Class **\$85 Per Person** Fri, 9/23/11 7pm-10pm
OR Sat, 11/12/11 7pm-10pm OR Sat, 1/20/12 7pm-10pm OR Fri, 3/16/12 7pm-10pm

When we enjoy a meal, we often want an adult beverage to accompany the fruits of our labors. Chef Eric shows 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.** Learn where and how to shop for wines to pair with a variety of food as we make our way through our tasty menu. **We will be making:**

- **Sautéed Chicken Breasts with Sunchokes and Sundried Tomatoes**
- **Braised Lamb Stew with Wild Mushrooms and Vinegar**
- **Homemade Pasta with Tomato and Tapenade Sauce**
- **Eggplant and Zucchini Fritters**
- **Homemade Tiramisu for our sweet tooth**

SPECIALTY CLASSES

Designer Appetizers **\$85 Per Person**
Fri, 10/7/11 7-10pm OR Fri, 12/2/11 7pm-10pm OR **Sat, 3/3/12 6:30pm-9:30pm**

Take your Party to a cosmopolitan level of style and presentation. Lots of intriguing morsels your guests will rave about. **Delicious Recipes that are perfect for Buffets or Passed:**

- **Artichoke Leaves Stuffed with Prosciutto and Parmesan Cheese**
- **Smoked Salmon and Crème Fraiche Puff Pastry Bites**
- **Caprese Salad in Martinis Glasses**
- **Minted Meatball Lettuce Wraps with Hummus**
- **Spicy Peanut Curry Chicken Salad in Baked Wonton Cups**
- **Wild Mushroom and Gruyere Tart**
- **Roasted Red Pepper and Gorgonzola Cheese Bruschetta**

French Cooking With Julia Child **\$90** Fri, 11/11/11 7pm-10pm
OR Thurs, 12/15/11 7-10pm OR Sat, 1/21/12 7-10pm OR Fri, 3/9/12 7-10pm

Join us on a mouth-watering exploration of authentic and traditional **French Cuisine with French Classics:**

- **Beef Bourguignon, Sautéed Mushrooms, Braised Brown Baby Onions**
- **Fish Soufflé Baked on a Platter with Sauce Mousseline Sabayon**
- **Chicken Breasts with Paprika, Onion and Cream Sauce**
- **Green Beans Provencal**
- **Braised Celery Root**
- **Apples Braised in Butter with Orange Sauce**

Pizza Pizazz! \$85 Per Person **NEW CLASS**

Fri, 10/28/11 7pm-10pm OR Mon, 12/12/11 7pm-10pm OR Fri, 2/10/12 7pm-10pm

Everyone keeps asking for a Pizza Class to enjoy this treat at home. Come make some Dough with us and enjoy a fun evening of creativity with this versatile Dish with the pizzas below and more:

- **Herb Grilled Chicken with Alfredo Sauce**
- **Prosciutto with Mozzarella Cheese and Pesto Sauce**
- **Grilled Vegetables with Crème Fraiche and Tomato Sauce**
- **Heirloom Tomatoes with Buffalo Mozzarella Cheese and Basil**
- **Grilled Shrimp with Roasted Eggplant and Bell Pepper Puree**

Knife Skills \$85 Per Person Sat, 9/17/11 2pm-5pm OR Wed, 10/26/11 7pm-10pm

OR Mon, 12/5/11 7pm-10pm OR Sat, 1/14/12 7pm-10pm OR **Sat, 3/10/12 6:30pm-9:30pm**

Learn how professionals **Chop, Dice, Slice and Julienne** items quickly and efficiently. *CHEF ERIC* shows you **knife holding grips, knife cuts and how to choose, sharpen, hone and care for your knives**. Learn to cut with ease advancing to more complicated and decorative **Brunoise, Paysanne, Batonnet and Tourne Cuts**. Everything looks and tastes better when ingredients are cut uniformly, cook evenly and are presented beautifully. **Work with vegetables, cut Chicken Breasts off the Bone, and see demonstration of De-boning a Whole Chicken**. You make a delicious meal to be enjoyed at the end of class.

Spectacular Sauces \$85 Per Person

Sat, 9/24/11 2pm-5pm OR Thurs, 12/1/11 7pm-10pm OR **Sat, 2/25/12 6:30pm-9:30pm**

Many students ask, **'How do I Spice up my entrees, side dishes and appetizers?'** *CHEF ERIC* takes the fear out of Sauce Making and gives you confidence to explore your creativity. **We serve Macaroni and Cheese, Steamed**

Vegetables, and Chicken or Fish with the Sauces. Recipes include:

- **Master Sauces - Sauce Béchamel, Sauce Veloute, Sauce Hollandaise**
- **Pesto Sauce**
- **Green Olive Tapenade**
- **Moutabel Sauce (Roasted Eggplant and Garlic Sauce)**
- **Tamarind-Almond Sauce**
- **Indian-Style Tomato-Onion Sauce**
- **Asian-Style Sesame Sauce**

Sushi Making Class \$90 Per Person Sat, 9/24/11 7pm-10pm OR Wed, 11/9/11 7pm-10pm

OR Sun, 12/4/11 3pm-6pm OR Sat, 1/28/12 7pm-10pm OR Fri, 3/23/12 7pm-10pm

Learn the creative art of Sushi Making as we design an Asian meal for you and your friends. **Learn how to display and serve them decoratively with the Garnishes and Sauces that we make. We show you how to make:**

- **Traditional Sushi Rice**
- **Variety of Sushi Rolls (Nori)**
- **Vegetable Rolls**
- **Varieties of Sushi on Rice (Nigiri)**
- **Spicy Sushi Rolls**
- **Sea Eel Rolls**
- **Pickled Cucumbers and Pickled Ginger**
- **Teriyaki Sauce and Sanbiauzu Sauce**
- **Dashi and Ginger Dipping Sauce**

Thanksgiving Dinner \$95 Per Person

Sat, 10/15/11 7pm-10pm OR Sat, 11/5/11 7pm-10pm

Always wanted to host but couldn't begin to think of cooking everyone's favorites? These fantastic recipes will make your holiday a special one that your relatives and friends will be talking about for years! **Learn to organize your cooking and baking with Chef Eric:**

- **Succulent Brined-Roasted Turkey Breast with Rosemary and Lemon**
- **Home Made Gravy with Fresh Herbs and Garlic**
- **Creamy Mashed Potatoes and Carrots**
- **Portobello Mushroom Stuffing**
- **Fresh Cranberry and Orange Compote**
- **Haricot Vert in Thyme Cream with Crispy Onions**
- **Sweet Potatoes baked with Apples, Oranges in Maple Syrup**
- **Sweet Pumpkin Pie and Pumpkin Cheesecake with Cookie-Crumb Crust**

ENTRÉE ITEMS

Chicken Connoisseur \$85 Per Person

Tues, 9/20/11 7pm-10pm OR Wed, 11/16/11 7pm-10pm OR Fri, 2/3/12 7pm-10pm

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 how to shop for, safely clean and handle chicken. Recipes will have you saying, yes, we are having chicken again tonight and we are all going to love it:

- **Pan-Seared Chicken with Fennel and Parsley Sauce**
- **Wasabi and Panko-Crusted Chicken Cutlets with Teriyaki Glaze**
- **Pan-Roasted Chicken with Spanish Paprika, Olives and Garlic**
- **Thai-Style Chicken Skewers with Peanut Sauce and Thai Noodle Salad**
- **Roasted Chicken with Lemon and Herbs**

Favorite Fish Recipes \$85 Per Person

Tues, 9/13/11 7pm-10pm OR Sun, 12/11/11 3pm-6pm

Experts say we should eat fish 2 times a week; we have created some great recipes to entice you. *CHEF ERIC* will teach you how to safely shop for, store and cook your fish for delicious results - **Butter Poaching, Stovetop Smoking, Steaming, Frying and more – all Sauces, Aiolis, Pestos and Glazes are made in class.** Take your fish cooking abilities to a new level and expand your repertoire for this healthy menu item. Featured are:

- **Sesame-Crusted White Fish with Lemon Cilantro Sauce**
- **Indian Pastry-Wrapped Tilapia with Herbs**
- **Rosemary and Dill-Smoked Salmon with Spicy Garlic Aioli**
- **Teriyaki-Style Fish with Home Made Teriyaki Glaze**
- **Panko-Crusted Cod with Lemon Zest and Chili Powder**

Home Made Pasta and Sauces \$85 Per Person

Sat, 10/8/11 7pm-10pm OR Sat, 12/17/11 7pm-10pm or Mon, 2/6/12 7pm-10pm

Learn to make perfect **Pastas** every time and then accompany them with a variety of Sauces, Meats and Vegetables. We discuss and demo various pastas, as you learn how to easily make light and delicious varieties; you'll never buy dried pasta again! We make dough, roll and cut it into various shapes and sizes to use in a myriad of dishes:

- **Fresh Linguine with Sautéed Turkey Medallions and Fried Garlic Sauce**
- **Wild Mushroom and Cheese Raviolis with Creamy White Sauce**
- **Tagliatelle with Spicy Sausage Ragu Sauce**
- **Home Made Bowtie Pasta with Sautéed Garlic and Mushrooms**
- **Angel Hair Pasta with Home Made Marinara Sauce**

Thai Cuisine \$85 Per Person

Sat, 9/10/11 7pm-10pm OR Wed, 11/30/11 7pm-10pm OR Fri, 2/24/12 7pm-10pm

The cuisines of Asia are many and varied and Thai Food is one of the most popular. Come and taste the flavor with us! Chef Eric will tell you what exotic ingredients to get and where to shop. In this class we make:

- **Thai-style Shrimp Spring Rolls with Garlic Lime Dipping Sauce**
- **Marinated Flank Steak with Chiles**
- **Stir-Fried Chicken and Vegetables with Green Curry Paste and Coconut Milk**
- **Grilled Eggplant and Long Beans with Fish Sauce and Garlic**
- **Authentic Pad Thai Noodles with Chicken**

Vegetarian Cuisine \$85 Per Person Sat, 9/10/11 2pm-5pm

OR Wed, 10/12/11 7pm-10pm OR Sun, 12/18/11 3pm-6pm OR Mon, 2/27/12 7pm-10pm

We have been told to eat more vegetables and here are delicious recipes that will have you eating them often and enjoying them much more. These recipes are great for side dishes or entrees. Experience some flavorful:

- **Mallorcan Vegetable Stew**
- **Stir-Fried Tofu with Shiitake Mushrooms and Chili Sauce**
- **Grilled Vegetable Ratatouille**
- **Vegetarian Chili**
- **Peruvian Chickpea Cakes**
- **Lepuy Lentil Soup with Leeks**

DEMYSTIFYING DESSERTS / BAKING - BAKING/PASTRY CLASSES

Cake Decorating - Basic \$90 Per Person (includes Cake Dec Kit/Manual)

Sat, 11/19/11 9am-12pm OR Sat, 1/7/12 9am-12pm OR Sat, 2/4/12 9am-12pm

Say goodbye to Bakery Cakes with Basic Decorating Skills and Techniques. **Learn to Frost Cakes, Write Script and Make Leaves, Flowers, Bows and Shells.** Receive a Cake Decorating Kit with a Pastry Bag, Design Tips and Coupler and a Cake Decorating Manual. **Each person gets their own Cake to work on and we make Frostings.**

- **Classic Buttercakes**
- **Chocolate Buttercakes**
- **Italian Meringue Buttercream**
- **Swiss Meringue Buttercream**
- **Chocolate Ganache Filling**

Elegant Party Cakes \$85 Per Person

Sat, 1/28/12 9am-12pm

Craving yummy Dessert? Need a spectacular Cake for entertaining or for dinner? Have a dessert party for your friends with these new and delightful recipes. Learn to make:

- **Devil's Food Cake with Milk Chocolate Butter Cream Frosting**
- **Red Velvet Cake with Cream Cheese Frosting**
- **Marjolaine Almond Cake with Espresso Cream Filling**
- **Whipped Cream Pound Cake with Tangy Citrus Icing**
- **Elegant Chocolate Torte Caprese**
- **Fallen Chocolate Soufflé Cake (perfect to make ahead)**

Candy Making For Sweets Lovers \$85 Per Person

Sat, 9/24/11 9am-12pm OR Sat, 12/3/11 9am-12pm OR Sat, 2/11/12 9am-12pm

Do you LOVE sweets like I love sweets? Learn about **cooking sugar** and the variety of candy you can make in your own kitchen-**holiday staples for your family! Recipes include delicious treats for special occasions:**

- **Chocolate Truffles rolled in Cocoa Powder**
- **Delightful Hazelnut Divinity Fudge**
- **Home Made Marshmallows**
- **Chocolate Fudge**
- **Feuilletine Pralines**
- **Old Fashioned Peanut Brittle**
- **Mom's special Cuttlefish Toffee Almond Brittle Dipped in Chocolate**

Decadent Desserts \$85 Per Person

Sat, 10/15/11 9am-12pm OR Sat, 1/14/12 9am-12pm

Decadence is right – come and create this decadence with us and create delicious entertainment! We start with:

- **Ancho Chile Devil's Food Cake with Milk Chocolate Butter Cream Frosting**
- **Citrus Cheesecake with Cookie Crumb Crust**
- **Chocolate Torte Caprese**
- **Milk Chocolate and Cherry Soufflé with Crème Anglaise**
- **Banana and Rum Crepes**
- **Traditional Tiramisu**

Gourmet Cookie Baking \$85 Per Person

Sat, 10/22/11 9am-12pm OR Sat, 12/10/11 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. 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! Cookie Recipes include:

- **Toasted Pecan Cookies**
- **Delicious Piped Cookies**
- **Sandwich Cookies**
- **Linzer Cookies**
- **Chocolate Dipped "Pretzel" Cookies**
- **Florentines**
- **Gingerbread Cookies**

Heavenly Cupcakes \$85 Per Person Sat, 9/17/11 9am-12pm OR Sat, 10/29/11 9am-12pm
OR Sat, 12/17/11 9am-12pm OR Sat, 1/21/12 9am-12pm OR Sat, 2/25/12 9am-12pm

Delicious Cupcakes are all the rage for desserts and snacks! Learn to **Bake, Frost and Fill Cupcakes** for parties, the holidays, and just everyday eating! We teach you easy ways to vary Flavors and Fillings for the most discerning palate in your family. Receive Cupcake, Frosting and Filling Recipes similar to today's popular bakeries. We make popular styles:

- **Red Velvet Cupcakes with Cream Cheese Frosting**
- **Devil's Food Cupcakes with Chocolate Buttercream Frosting**
- **Vanilla Cupcakes with Vanilla Buttercream Frosting**
- **Chocolate Cupcakes with Mocha Buttercream Frosting**
- **Vanilla Cupcakes with Swiss Meringue Buttercream Frosting**
- **Various Frostings and Fillings**

Bread Baking Made Easy \$85 Per Person Sat, 10/8/11 9am-12pm
OR Sat, 11/5/11 9am-12pm OR **Sun, 1/8/12 3pm-6pm** OR Sat, 2/18/11 9am-12pm

Learn how to make the oldest food known to mankind. We cover techniques to produce quick baked goods for everyday meals and special dinners. At the end of class, sample your breads right out of the oven, watch the steam rise and the butter slowly melt as we pair with jellies and jams. **The recipes include:**

- **Pain de Ménage (Country Bread)**
- **Brioche-Style Bread**
- **Traditional Baguettes**
- **Focaccia Bread**
- **Cheese and Garlic Flatbread**
- **Hamburger Buns**
- **Easy White/Wheat Bread**
- **Blue Cheese Shortbread**
- **Cheddar Cheese Cornbread**

Team Building Events – Corporate Events - Private Cooking Parties

The Culinary Classroom offers an excellent option for Team Building Events. Hands-on Cooking Classes give participants the opportunity to Improve Communications, Decision-Making Skills and Boost Morale, while learning a new skill to share with friends and family.

Many Law Firms and Professional Offices come to the Culinary Classroom as a place for new Employees/Associates to meet and work together with co-workers. Book a date and bring your employees; it's that simple. We help you design the Menu, shop and, most importantly, clean up!

We provide the service, ingredients and equipment to create your special occasion. Be a guest at your own event and give everyone a time to remember. The fruits of three hours of labor are enjoyed by all at the end of the Class for a Formal Sit-Down Meal or a more casual Hors d'oeuvres Event.

<i>Silver Level</i>	<i>\$100 Per Person</i>
<i>Gold Level</i>	<i>\$145 Per Person</i>
<i>Platinum Level</i>	<i>\$185 Per person</i>

Please call Chef Eric Crowley at (310) 470-2640 to discuss this fabulous and economical idea for your next Team Building Event, Holiday Party, Corporate Event, Client Appreciation Dinner, Private Cooking Party, or any Special Event, customized just for your group. There is a 10 Person Minimum and a 16 Person Maximum.

Private Cooking Celebrations – Private Cooking Parties

Families and Groups can celebrate any occasion by coming to the Culinary Classroom instead of a Restaurant or Banquet facility. Celebrate a Birthday, Graduation, Engagement, Anniversary, Wedding Shower or other Social Event with a Private Cooking Celebration at Chef Eric's Culinary Classroom. Your friends and family will leave with pleasant memories.

The Private Cooking Celebration allows participants to be as active in the kitchen as they wish. Book a date and bring your friends and family; it's that simple. We help you design the Menu, shop and, most importantly, clean up! We provide the service, ingredients and equipment to create your special occasion. Be a guest at your own event and give everyone a time to remember. The fruits of three hours of labor are enjoyed by all at the end for a Formal Sit-Down Meal or a more casual Hors d'oeuvres Event.

<i>Silver Level</i>	<i>\$100 Per Person</i>
<i>Gold Level</i>	<i>\$145 Per Person</i>
<i>Platinum Level</i>	<i>\$185 Per person</i>

Please call Chef Eric Crowley at (310) 470-2640 to discuss this fabulous idea for your next Event, Holiday Party, Appreciation Dinner, Private Cooking Party, or any Special Event, customized just for your group. There is a 10 Person Minimum and a 16 Person Maximum.

A Non-Refundable Deposit of \$750 is required to secure the date of your event. There is a 15% Gratuity added to your final bill. We look forward to serving you.

Chef Eric and the Culinary Classroom Team

RETAIL SALES/GIFT CERTIFICATES

Let us order Cookbooks, Kitchen Gadgets, Chef Jackets or Chef Aprons for your Team Building Event, Private Cooking Party, or Gift Certificate Package!!

Cookbooks

Culinary Institute of America Professional Chef Book	\$55.00
Cooking at Home with the Culinary Institute of America	\$35.00
Culinary Institute of America Professional Baking Book	\$55.00
Baking at Home with the Culinary Institute of America	\$35.00

Chef Jackets/Aprons

Chef Jacket with Embroidered Logo	\$25.00 - \$35.00
Adult Apron with Logo	\$20.00
Children's Apron with Logo	\$15.00
4-Way Aprons	\$10.00

Equipment

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

Cake Decorating Kit and Manual (Ateco) \$15.00

GIFT CERTIFICATES

Celebrate a ***Birth***day, ***Graduation***, ***Engagement***, ***Anniversary***, ***Wedding***, ***Valentine's Day***, or ***other Special Event*** with a Gift Certificate from the Culinary Classroom. Your friends and family will have pleasant memories of this wonderful gift of cooking. ***We can add a Cookbook, Chef Jacket, Chef Apron, Microplane Graters/Zesters, or Cake Decorating Kits/Manuals to your package.***

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/registration fill out the form with details: ***Gift Certificate (dollar amount, specific class, general class, etc.) – the full name of the guest, message, who it is to be mailed to, etc.*** When we receive your request, we will create a nice Gift Certificate package - Parchment Paper Gift Certificate in an elegant Red Envelope with our catalog so they may view our classes.

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 may 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 occasion.



**All Classes are Hands-On/Student Participation
We provide EVERYTHING for your Classes**

The *CULINARY CLASSROOM* simulates a professional kitchen. Dress comfortably and wear good shoes.

An apron is provided free of charge for your class.

Please have courtesy for your fellow students and be prompt to classes.

All recipes are subject to change due to seasonal availability of items and the desire of the Chef.

POLICIES

1. **Refunds will only be given if a class is canceled by Chef Eric. If you cancel a 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. **Credit is valid for ONE YEAR.**
2. **To Register for Programs, you MUST pay 50% of the fee by check, money order, credit card or cash at the time of registration.** Interest-free payments available for qualified applicants.
3. **Registration for all other Classes, 100% of the fee must be paid at the time of registration.** If you pay by cash or check, provide a credit card to confirm your space. It will automatically be charged if you do not attend the confirmed class or do not give us 48 Hours Notice **by telephone.**
4. You may miss One Class in Culinary Chef Program to achieve a Certificate. You may make up one class free of charge – **After that, you must pay \$50 for the class in order to attend. It is your responsibility to schedule your make up classes with the office via email only.**
5. **There are no Make Ups in Culinary Baking; you may miss One Class in Culinary Chef Program to achieve a Certificate, Culinary Basics Series, Healthy Cooking Series, International Cuisine Series, Advanced Baking Series or Children's Culinary Academies (offered only in June-August every year).**

PLEASE POST YOUR PHOTOS/COMMENTS ON OUR FACEBOOK PAGE AT
WWW.FACEBOOK.COM/CHEFERICSCULINARYCLASSROOM

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 STRICTLY CONFIDENTIAL)

How did you hear about us?

Internet (Website _____), Friend, or: _____

Name: _____

Address: _____

City, Zip Code: _____

Phone: _____

Email: _____

Credit Card #/Exp. Date: _____
Code. _____

Classes/Names of Students:

Categories: **Mailing List, E-Mail**, Gifts, Student, Call in, Class Title, Newsletter

Other: _____

Discounts/PROMO Code:

Other: _____

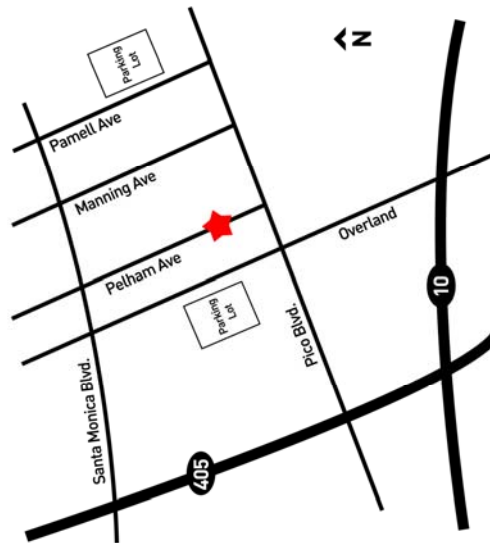
POST YOUR PHOTOS/COMMENTS ON OUR FACEBOOK PAGE AT WWW.FACEBOOK.COM/CHEFERICSCULINARYCLASSROOM
2366 PELHAM AVENUE - LOS ANGELES, CA 90064 - PHONE: 310-470-2640 - FAX: 310-470-2642
CHEFERIC@CULINARYCLASSROOM.COM - WWW.CULINARYCLASSROOM.COM



Location, Location, Location!

**One Mile North of the 10 Freeway - One Mile East of the 405 Freeway
Freeway close, yet tucked away in an Intimate Setting.**

One block East of Overland Boulevard, just North of Pico Boulevard



2366 Pelham Ave, Los Angeles, 90064

One Block East of Overland Ave / Just North of Pico Blvd

(Across the street from F&S Fabrics and East of Westwood Blvd and the Westside Pavilion).

DIRECTIONS: 10 Freeway East or West, exit Overland Avenue, north to Pico Blvd –**Right** on Pico, left on Pelham Avenue (1st Street). **405 Freeway SOUTH**, exit Pico Blvd, east to Overland Blvd–**go 1 block past Overland, left on Pelham Avenue –on right-hand side**. **405 Freeway NORTH**, to 10 Freeway East, 1st Exit, Overland Blvd –exit and go north to Pico Blvd – **RIGHT** on Pico and make an immediate left on Pelham Avenue. ***If you park at a METER, YOU MUST MOVE YOUR CAR after 2 hours – we suggest Parking at the LOT below.***

PARKING: TWO PUBLIC PARKING LOTS-10 hour parking-\$4. PARK at 10 HOUR SPACE.

1. Prosser Ave, 4 blocks East of Overland, North of Pico-Lot on left hand-side past the alley. Walk to Pico, **RIGHT** 3 blocks to Pelham, **RIGHT–on the right-hand side**. 2) Overland Ave, North of Pico Blvd **next to Chase Bank lot**. Turn into the lot immediately after the last house before the Bank Lot. Park and walk south to Overland Boulevard; east one block to Pelham Ave, turn left – we are directly on the right-hand side.

We look forward to seeing you here! Until then, Cook Well, Eat Well and BE Well! Chef Eric