



Chef Eric's **CULINARY CLASSROOM**

PROFESSIONAL AND RECREATIONAL CLASSES FOR ALL LEVELS

WELCOME TO *THE CULINARY CLASSROOM*

Offering Professional and Recreational Cooking Classes for the Masses.

Whether your desire is to take our **Single Recreational Cooking or Baking Classes**, **4-Week Beginner's Series**, **Multi-Week Culinary Chef and Culinary Baking Programs**, or our **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 Chef or Baker.** Come Cook and Bake with us while making new friends and having fun!

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

We invite you to stop by and see why people as far away as **Catalina Island, San Diego, Santa Barbara, Temecula, New York, Colorado, Wyoming, Hawaii and even Dubai and Israel** 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 Chef I Certification Program-20 wks**
- ***Culinary Crash Course – 8 Week Intensive***
- Culinary Basics – for Beginners – 4 Weeks
- Culinary Baking I Certification Program
- Recreational Classes – Cooking and Baking
- Varied International Cuisine Instruction
- ***Special Couples Nights – Romantic Setting***
- Cooking Celebrations for Groups–**Adults Only**
- ***Team Building Events for Corporations***
- **Class Size 10-12 - more One-on-One Instruction**
- ***Kids/Teens/Baking/Cooking Summer Camps***
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

PHONE: 310-470-2640 - FAX: 310-470-2642

WWW.CULINARYCLASSROOM.COM

*"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 so it is no surprise that he followed in her footsteps and has been a **Professional Chef and Professional Chef Instructor for thirteen years and the Owner and Primary Chef Instructor at the Culinary Classroom for 7 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, Channel 11 Morning Show,** 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!**

*"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 Goepfner, Marumoto & Associates/American Express Financial Advisors Inc. (5-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 – 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 – 20 Weeks - \$2,200

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

Tue, 9/14/10-2/15/11	6:30pm-10:30pm
Sun, 9/26/10-2/27/11	9:30am-1:30pm
Thurs, 1/13/11-5/26/11	6:30pm-10:30pm
Sun, 3/13/11-8/07/11	9:30am-1:30pm

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 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.

"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

"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

"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

CULINARY BAKING I - \$1,200

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

Sun, 6/06/10-8/22/10	3:00pm-7:00pm
Sun, 9/12/10-11/14/10	3:00pm-7:00pm
Sun, 1/09/11-3/13/11	3:00pm-7:00pm
Sun, 3/20/11-5/22/11	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 CRASH COURSE – 8 Weeks - \$950 – Includes Logo Apron

Thursday, 7/08/10-8/26/10	7:00pm-10:00pm
Wed, 10/13/10-12/08/10	7:00pm-10:00pm
Wed, 2/23/11-4/13/11	7:00pm-10:00pm

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. **Basic Knife Skills are helpful in this program. 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. The class meets once weekly, 3 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 Dessert Sauces** - Desserts and Dessert Sauces will be emphasized. Students will learn the versatility of a Pâté à 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.

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

Great for Newlyweds, Couples, High School/College Students

(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, 5/03/10-5/24/10	7:00pm-10:00pm
Mon, 6/07/10-6/28/10	7:00pm-10:00pm
Sat, 7/10/10-7/31/10	2:00pm-5:00pm**Weekend Class**
Mon, 8/02/10-8/23/10	7:00pm-10:00pm
Mon, 9/13/10-10/04/10	7:00pm-10:00pm
Mon, 10/11-11/04/10	7:00pm-10:00pm
Mon, 1/10/11-1/31/11	7:00pm-10:00pm
Mon, 2/21/11-3/14/11	7:00pm-10:00pm
Mon, 3/21/11-4/11/11	7:00pm-10:00pm
Mon, 4/25/11-5/16/11	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. **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

Cooking With Julia Childs - \$90 Per Person

Tue, 6/22/10 7:00pm-10:00pm
Sat, 8/21/10 7:00pm-10:00pm
Sat, 10/23/10 7:00pm-10:00pm
Sat, 12/11/10 7:00pm-10:00pm

Join **Julia Childs** 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**.

Beef Bourguignon, Sautéed Mushrooms, Braised Brown Baby Onions

Fish Soufflé Baked on a Platter with Sauce Mousseline Sabayon

Braised Celery Root, Chicken Breasts with Paprika, Onion and Cream Sauce

Green Beans Provençal, Apples Braised in Butter with Orange Sauce

COUPLES ROMANTIC COOKING PARTIES *** \$185 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

\$185 Per Couple

Sat, 7/24/10 7-10pm

OR Fri, 9/10/10 7-10pm

OR Sat, 12/04/10 7-10pm

OR Sat, 01/29/11 7-10pm

Ah, Romance! The hottest date is at Chef Eric's Culinary Classroom. 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

\$185 Per Couple

Sat, 6/18/10 7-10pm

OR Fri, 8/20/10 7-10pm

OR Fri, 10/15/10 7-10pm

OR Sat, 1/08/11 7-10pm

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

\$185 Per Couple

Sat, 7/10/10 7-10pm

OR Sat, 9/11/10 7-10pm

OR Fri, 10/22/10 7-10pm

OR Sat, 1/15/11 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

\$185 Per Couple

Fri, 6/04/10 7-10pm

OR Sat, 8/14/10 7-10pm

OR Fri, 9/24/10 7-10pm

OR Sat, 12/18/10 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 Caper 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

**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**

****Sign up for 2 or more Recreational Cooking or Baking classes and receive 10% off!****

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

JOIN US FOR A SPECIAL CLASS DESIGNED BY SAVEUR MAGAZINE \$100 Per Person

Registration includes a Saveur Gift Tote Bag and a One-Year Subscription to Saveur magazine.

Bring some Wine for some Saveur French Cooking Fun. Delightful and Delicious!

Saveur Cooks – French Classics

Sat, 5/15/10	7:00pm-10:00pm
Sat, 6/26/10	7:00pm-10:00pm
Sat, 9/25/10	2:00pm-5:00pm
Sat, 11/13/10	7:00pm-10:00pm
Sat, 1/15/11	2:00pm-5:00pm

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 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)

INTERNATIONAL CUISINES - \$85 Per Person

Asian Cuisine

Mon, 7/12/10 7pm-10pm OR Thurs, 10/07/10 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.**

Caribbean Cuisine

Wed, 8/25/10 7pm-10pm

Students discover the beauty and simplicity of island cooking in this tasty class! **Creamy Yam Bisque, Red-Stripe Chicken with fresh Pineapple Sauce, Oxtail Stew with Scotch Bonnet Chiles, Turkey and Red and Yellow Bell Peppers with Shallot-Cointreau Cream Sauce, and Saffron Rice and Sauteed Sea Bass with Herbed Israeli Couscous and Mango Salsa.**

Chinese Cuisine

Tue, 8/10/10 7pm-10pm OR Sat, 1/29/11 2pm-5pm

In this class, students will make authentic recipes from the different regions of China. Starting with **delicious Chow Yoke (Chinese Fried Beef Tenderloin, Lightly Breaded), Pork Shumai (Steamed Dumplings) with Sauces, Fragrant Beef with Rice Crumbs with Star Anise and Ginger, Noodles with Cilantro, Scallions and Carrots, Chen Pi (Orange Chicken), Chinese Long Beans with Ground Pork, Stir-Fried Broccoli with Garlic and Ginger, and tender Black Bean Spareribs with Garlic, Ginger, Soy Sauce and Sherry.**

INTERNATIONAL CUISINES - \$85 Per Person

"Re: Indian Cuisine cooking class. I made ALL of the recipes and had 8 people for dinner. It was highly successful and I say thanks to you for the recipes. We all had a great time. Samosas were great and so was the Naan." Rita Goodman

Indian Cuisine Tue, 7/20/10 7pm-10pm OR Thurs, 9/16/10 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-Marinated 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).

Italian Cuisine Tues, 7/27/10 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.**

Japanese Cuisine Thurs, 9/09/10 7pm-10pm

In this class, we will introduce students to the wonders of Japan. **Tilapia with Pickled Cucumbers and Sanbaizu Sauce, Homemade Udon Noodles, Ginger Pork Sauté with Mirin, Sake and Dark Soy Sauce, Flounder in the Woodpile (Fish steamed with Enoki and Shiitake Mushrooms, Squash, Parsley and Sake), Galbi Tchim (Grilled Short Ribs), Broiled Fish with Ginger and Rice, Nigiri and Nori-Roll Sushi, Dashi, and Japanese-style Mixed Rice with Burdock Root, Carrots, Tofu and Shiitake Mushrooms.**

Latin American Cuisine Mon, 7/26/10 7pm-10pm

Food from south of the border is everywhere in California and influences many to try these tempting delights. **Chicken with Mole Negro Sauce, Cheese Chile Rellenos, Pork Chile Verde with Poblano Chiles, Jalapenos and Roasted Tomatillos, Homemade Flour Tortillas, Carne Asada (Spice-Rubbed Skirt Steak), Chile Relleno Casserole, Arroz a la Mexicana (Mexican-style Rice with Carrots and Peas), Homemade Corn Tortillas, and Natillas (creamy Spanish-style Custard).**

Moroccan Cuisine Tue, 8/3/10 7pm-10pm

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 Kalamata Olives, Chicken with Figs in Red Wine Sauce, Kasha with Bacon and Onions, Moroccan-Style Carrots with Carrots and Cumin, Georgian-style Chicken with Blackberry Sauce with Cilantro and Paprika, Mushroom and Cranberry Chicken with Orange Zest and Barley with Dried Mushrooms and Garlic, Saffron Rice and Chicken with Green Olives, Cinnamon and Cumin.**

Spanish Cuisine Mon, 7/19/10 7pm-10pm OR Thurs, 10/28/10 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-Marinated 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 Tue, 6/08/10 7pm-10pm

OR Sat, 8/14/10 2pm-5pm OR Thurs, 12/16/10 7pm-10pm

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 TASTING/COOKING CLASSES

Gourmet Cheese and Wine Pairing Tasting Workshop **\$80 Per Person** Fri, 5/21/10 7pm-9:30pm
OR Fri, 8/13/10 7pm-9:30pm OR Fri, 11/12/10 7pm-9:30pm OR Fri, 1/07/11 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 and Gourmet Food Pairing Cooking Class **\$90 Per Person**
Sat, 5/01/10 7pm-10pm OR Sat, 9/18/10 7pm-10pm OR Fri, 12/17/10 7pm-10pm

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 Sunchoke 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 and Gourmet Food Pairing Cooking Class **\$90 Per Person**
Sat, 7/17/10 7pm-10pm OR Fri, 10/08/10 7pm-10pm OR Fri, 1/21/11 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

Cocktail Cuisine/Designer Appetizers **\$90 Per Person**
Sat, 6/12/10 7pm-10pm OR Sat, 8/7/10 7pm-10pm
OR Sat, 11/06/10 7pm-10pm OR Fri, 12/03/10 7pm-10pm OR Sat, 1/22/11 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 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 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** Wed, 5/05/10 7pm-10pm OR Sat, 6/26/10 2pm-5pm
OR Fri, 7/23/10 7pm-10pm OR Sat, 8/28/10 2pm-5pm OR Thurs, 9/23/10 7pm-10pm
OR Sat, 11/20/10 2pm-5pm OR Sat, 1/08/11 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 to be enjoyed at the end of class.

SEASONAL AND SPECIALTY CLASSES

Soufflés Made Simple \$80 Per Person Sat, 5/01/10 9am-12pm

The focus of this class is experimenting with Savory and Sweet Soufflés that can be made for a main dish for dinner, a delicious appetizer or sumptuous dessert. Students learn the secrets of making a great Soufflé every time. Recipes include **Classic Chocolate Soufflé with Rum Sauce, Light Citrus Soufflé, White Chocolate Soufflé, Lemon and Caramel Soufflé, Raspberry Soufflé, Black and White Soufflé (Chocolate and Vanilla together), Creamy Avocado Soufflé, Spicy Jalapeño Soufflé and Smokey Roquefort Soufflé.** What a variety, so easy to make and very elegant for entertaining your family or important guests.

Spectacular Sauces \$80 Per Person Sat, 5/22/10 2pm-5pm

OR Sat, 8/28/10 7pm-10pm OR Sat, 10/16/10 2pm-5pm OR Sat, 2/05/11 2pm-5pm
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.**

Super Soups \$80 Per Person Sat, 10/30/10 2pm-5pm

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.**

Sushi Making Class \$90 Per Person Fri, 4/23/10 7pm-10pm OR Fri, 6/25/10 7pm-10pm OR Fri, 7/30/10 7pm-10pm OR Fri, 8/27/10 7pm-10pm OR Sat, 9/25/10 7pm-10pm OR Sat, 10/30/10 7pm-10pm OR Fri, 11/19/10 7pm-10pm OR Fri, 1/28/11 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), Vegetable Rolls, Varieties of Sushi on Rice (Nigiri), Spicy Sushi Rolls, Sea Eel Rolls, 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 to dip your delicious Sushi in. **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.

Thanksgiving Dinner \$90 Per Person

Sat, 10/16/10 7pm-10pm OR Sat, 11/06/10 2pm-5pm

Always wanted to host but couldn't begin to think of cooking everyone's favorites? These recipes will make your next holiday a special one that your relatives and friends will be talking about for years! Start with **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, Red Pepper and Corn Pudding with Jalapeno Peppers, Hearty Corn bread with Maple Syrup, Haricot Vert in Thyme Cream with Crispy Onions, Sweet Potatoes baked with Apples and Oranges in Maple Syrup, Sweet Pumpkin Pie, and finally, Pumpkin Cheesecake with Ginger Snap Cookie-Crumb Crust** top this fantastic meal!

Thanksgiving Treats-Baking Class \$80 Per Person Children Welcome

Sat, 10/30/10 9am-2pm

When the air starts to get chilly outside, we will warm you up with these sweet autumnal delights. Recipes include Pumpkin Soufflé, Maple Syrup Crème Bruleé, Pine Nut Sugar Cookies, Mini Pumpkin Cheesecakes with Ginger Snap Cookie Crumb Crust, Traditional Pumpkin Pie with fantastically flaky crust, Frosted Pumpkin Cookies, and Pumpkin Bread Pudding Cupcakes with Crème Anglaise. Make these treats a yearly tradition that your family will remember all year round – and they are perfect for all of your Holiday Meals, too.

ENTRÉE ITEMS

Chicken Connoisseur \$85 Per Person Sat, 5/08/10 7pm-10pm
OR Sat, 9/18/10 2pm-5pm OR Fri, 11/05/10 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, Flavorful 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!

Everyday Elegant Cooking for Families \$85 Per Person
Wed, 6/30/10 7pm-10pm OR Mon, 12/06/10 7pm-10pm

Are you too busy to cook but want your family to enjoy meals together and to eat healthy dishes? We have some recipes that will soon become your family favorites. **Braised Veal Chops in Tarragon Cream, Pancetta and Peas, Twice-Cooked Potatoes, Grilled Beef Filet with Red Pepper Butter, Arugula Soup, Rice Pilaf with Bulgur, Walnut and Avocado Salad, French Provencal Chicken Packages, Spinach, Bacon and Apple Salad, Asparagus and Walnuts, Sweet Potato and Thyme, Grilled Fish with Herb Butter and Grilled Peppers, and creamy Polenta with Pesto and Mascarpone Cheese.** Desserts include **Angel Food Brittle Cake and Cornmeal-Crusted Apple Cake.** Come and see how easy it is to encourage your family to eat well without spending tons of time in the kitchen.

Everyday Elegant Cooking for Two (or One) \$85 Per Person
Wed, 6/09/10 7pm-10pm OR Sat, 10/09/10 2pm-5pm

Getting tired of the same old recipes and need to cook at home because of the economy? Enjoy some variety in your diet with some delicious menus like **juicy Beef Tenderloin with Capers, and Asparagus and Rice Pilaf, succulent Juniper and Garlic-Crusted Lamb Chops with Pomme Anna, tangy Romaine and Arugula Salad with Caramelized Pecans and Bleu Cheese Vinaigrette, Creamy Ginger Chicken with Chutney Rice, Salmon with Sautéed Pears, Apples and Lime with Lemon Orzo Pasta, Roasted Chile and Shrimp Flambé with Brown Rice Milanese and Broiled Tomatoes.** Desserts include **Spanish-Style Custard and Citrus Soufflé.** Eat better with all of these scrumptious recipes designed to add some spice to your meal time, keep your budget intact and not take forever to make.

Fish Favorites \$85 Per Person
Tue, 6/15/10 7pm-10pm OR Thurs, 9/30/10 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.

MORE Fish Favorites \$85 Per Person (No Prerequisite Just MORE Fish Favorites)
Tue, 6/29/10 7pm-10pm OR Thurs, 12/02/10 7pm-10pm

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.

ENTRÉE ITEMS Continued

Grilling Favorites \$90 Per Person Wed, 5/19/10 7pm-10pm
OR Sat, 6/12/10 2pm-5pm OR Fri, 8/6/10 7pm-10pm OR Sat, 11/20/10 7pm-10pm
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.**

MORE Grilling Favorites \$90 Per Person (No Prerequisite Just MORE Grilling Favorites)
Wed, 4/28/10 7pm-10pm OR Sat, 6/05/10 7pm-10pm
OR Fri, 7/09/10 7pm-10pm OR Fri, 10/01/10 7pm-10pm OR Sat, 12/18/10 2pm-5pm
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 indoors with us!**

Healthy Cooking \$80 Per Person
Wed, 7/14/10 7pm-10pm OR Thurs, 11/18/10 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.**

One-Dish Meals \$80 Per Person Mon, 12/13/10 7pm-10pm
When it starts to get chilly, we all think about easy and tasty meals that we can make in one dish and that will add enticing aromas to our kitchens and are great budget meals. Some of our favorite recipes include: **Delicious Carbonnade of Beef, Eggplant, Zucchini and Potato Casserole, Penne Pasta with Artichokes and Cheese, Vegetarian Vegetable Stew, Pollo Con Arroz (Chicken with Rice) and Roasted Peppers, Black Bean and Turkey Chili, Braised Short Rib Stew, Enchilada Torta, Chicken and Vegetable Packages, and Cauliflower and Herb Casserole. The ease of these recipes will have you making them your new family favorites as you may now socialize with your family and friends while your meal is cooking.**

Traditional Home Made Pasta Dishes and Hearty Sauces \$85 Per Person
Fri, 6/11/10 7pm-10pm OR Sat, 10/09/10 7pm-10pm OR Thurs, 12/09/10 7pm-10pm
You learn how to make perfect **home made pastas** every time and then accompany them wonderfully with a variety of meats, vegetables and 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
Sat, 10/23/10 2pm-5pm OR Sat, 12/11/10 2pm-5pm
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 - SWEET BAKING CLASSES

Basic Cake Decorating \$90 Per Person (includes Cake Decorating Kit/Manual \$15 Value)

Sat, 5/08/10 9am-12pm OR Sat, 6/05/10 9am-12pm
OR Sat, 7/31/10 9am-12pm OR Tues, 8/17/10 7pm-10pm
OR Sat, 9/25/10 9am-12pm OR Sat, 11/20/10 9am-12pm OR Sat, 12/18/10 9am-12pm

Say goodbye to store bought cakes with the decorating skills and techniques we teach. Our exciting and informative **Basic Cake Decorating Class** is always raved about! **We'll start with Classic Buttercakes and Chocolate Buttercakes, then decorate them beautifully – each person gets their own cake to work on. Frosting Recipes include Italian Meringue Buttercream, Swiss Meringue Buttercream, and Chocolate Ganache Filling. Each student learns to Frost the Cake, 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 and Frosting Made Easy \$80 Per Person Fri, 5/07/10 7pm-10pm

OR Sat, 7/17/10 9am-12pm OR Sat, 10/23/10 9am-12pm OR Sat, 12/11/10 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 Devil's Food Cake with Milk Chocolate Butter Cream Frosting, popular Red Velvet Cake with Cream Cheese Frosting, a beautiful Marjolaine Almond Cake with Luscious Espresso Cream Filling, Whipped Cream Pound Cake with Tangy Citrus Icing, Elegant Chocolate Torte Caprese, Triple Layer Coconut Cream Cake, Fallen Chocolate Soufflé Cake (perfect to make ahead) and Traditional Delicious Carrot Cake.** Have a dessert party for your friends with these new and delightful recipes.

Candy Making For Sweets Lovers \$80 Per Person Sat, 6/26/10 9am-12pm

OR Sat, 8/14/10 9am-12pm OR Sun, 12/05/10 3pm-6pm

Do you LOVE sweets. 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 for Dining \$80 Per Person

Sat, 5/15/10 9am-12pm OR Sat, 7/10/10 9am-12pm
OR Fri, 9/17/10 7pm-10pm OR Fri, 12/10/10 7pm-10pm OR Sat, 1/15/11 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 **Ancho Chile Devil's Food Cake with Milk Chocolate Butter Cream Frosting – this is so mouth-wateringly fantastic, delicious Chocolate Torte Caprese, Chocolate and Cherry Soufflé, Banana-Rum Crepes, Light Citrus Cheesecake with Vanilla Cookie Crumb Crust, Traditional 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 and entertain deliciously!**

Gourmet Cookie Baking \$80 Per Person

Sat, 5/22/10 9am-12pm OR Wed, 6/23/10 7pm-10pm
OR Wed, 8/18/10 7pm-10pm OR Mon, 11/15/10 7pm-10pm OR Sun, 12/12/10 3pm-6pm

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 Chocolate Dipped Biscotti, Toasted Pecan Cookies, Lady-Finger Chocolate Milano Cookies, several Piped Cookies, Sandwich Cookies, Linzer Cookies, Chocolate Dipped "Pretzel" Cookies, Florentines, 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 \$80 Per Person Sun, 5/16/10 3pm-6pm

OR Thurs, 6/24/10 7pm-10pm OR Fri, 7/16/10 7pm-10pm OR Tues, 8/24/10 7pm-10pm
OR Sat, 10/16/10 9am-12pm OR Sun 12/19/10 3pm-6pm OR Fri, 1/14/11 7pm-10pm

Delicious Cupcakes are all the rage for desserts today! Now everyone wants to learn how to **Bake, Frost and Fill Cupcakes** for the holidays, parties and just everyday eating! **We make the very popular Red Velvet Cupcakes and Chocolate and Vanilla Cupcakes with various Frostings and Fillings. We teach you easy ways to vary Cupcake Flavors and Fillings for the most discerning palate and everyone in your family.** You will receive Cupcake, Frosting and Filling Recipes similar to today's popular bakeries; some are really quick and easy, too.

DEMYSTIFYING DESSERTS - SWEET BAKING CLASSES Continued

Pies and Tarts To Die For \$80 Per Person

Tues, 7/13/10 7pm-10pm OR Sat, 10/09/10 9am-12pm OR Sat, 11/06/10 9am-12pm

Learn how to make some great Pies and Tarts for any season as sweets are a staple of the traditional diet. A great pie or **tart starts with a great crust** and we have a fantastic recipe that guarantees great tasting pies every time. We start with the **best flaky dough recipe** and make **Traditional Pumpkin Pie, Creamy Peanut Butter Tart, Banana Cream Pie with Macadamia Nut/Chocolate-Layered Crust, traditional Apple Pie with Cheddar Cheese Crust, Fresh Raspberry/Blueberry/Blackberry Pie – this goes perfectly with Ice Cream or Whipped Cream especially when it is hot out of the oven, CHEF ERIC'S Mom's Famous Cherry Pie, and Yummy Mango Tart with tangy Ginger Cream.** They look as good as they taste and you will have everyone clamoring for more!

ADVANCED SWEET BAKING CLASSES – ALL NEW in 2010

These classes are for individuals who already have a lot of baking experience.

Please make sure that you are qualified to take the class before registering.

Petits Fours \$95 Per Person 4 Hour Advanced Class

Sat, 8/28/10 8:30am-12:30pm OR Fri, 10/29/10 6:00pm-10:00pm

Essential techniques for making these refined **Miniature Cakes** are introduced for Desserts worthy of 4-Star Establishments. We make elaborate and delicacies like **Chocolate-Glazed Mini Florentine Squares, Pineapple Teacakes, Chocolate-Glazed Mini Rounds, and Puff Pasty Financiers.** These Miniature Cakes are a treat for the eyes and the palate. This class is 4 hours long and is for individuals who already have a lot of baking experience.

Restaurant-Style Plated Desserts \$175 Per Person 6 Hour Advanced Class

Sat, 8/21/10 9:00am-3:00pm OR Sat, 12/04/10 9:00am-3:00pm

In this class, students make complex **Individual Desserts with Sauces and Garniture** to maximize their eye appeal for Restaurant consumption. We make **Espresso Profiteroles, Chocolate Raspberry Squares, Updated Tiramisu, Babas and elegant Chocolate Coffee Towers** for incredible looking desserts that taste great. This class is 6 hours long and is for individuals who already have a lot of baking experience.

Pastries and Breakfast Cakes \$175 Per Person 6 Hour Advanced Class

Sat, 9/11/10 9:00am-3:00pm OR Sat, 1/22/11 9:00am-3:00pm

In order to produce these delightful pastries, patience is required as many doughs need a lot of attention and time to prepare. In this class we make **Berliners – Breakfast Buns with Cherry Filling, Crème Fraiche Coffee Cake with Streusel Topping, Croissant Dough Almond Logs, Glazed Cinnamon Buns, Lemon Turnovers with Cream Cheese Dough;** all to tempt you over Coffee and Tea. This class is 6 hours long and is for individuals who already have a lot of baking experience.

Elegant Party Cakes and Advanced Cake Decorating \$175 Per Person 6 Hour Advanced Class

Sat, 8/07/10 9:00am-3:00pm OR Sat, 11/13/10 9:00am-3:00pm

In this class, students prepare intricate cakes for groups that are decorated professionally. **Hazelnut and Chocolate Mousse Cake, Lemon Chiffon Cake, Chocolate and Frangelico Mousse Cake, Buche De Noel, Caramel Almond Sponge Cake, Chocolate Decadence with Raspberry Sauce, Harelequin Cake (Chocolate Sponge Cake with White Chocolate Mousse Filling).** In the Advanced Cake Decorating section, students learn important techniques to give their impressive cakes a perfect final touch. **Chocolate Décor, Marzipan Décor, Filling and Advanced Frosting techniques are explored.** This class is 6 hours long and is for individuals who already have a lot of baking experience.

BREAD BAKING CLASSES

Bread Baking Made Easy \$80 Per Person

Thurs, 5/13/10 7pm-10pm OR Sat, 6/05/10 2pm-5pm
OR Sat, 9/18/10 9am-12pm OR Mon, 11/08/10 7pm-10pm OR Sat, 1/29/11 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.**

Artisanal Breads – Advanced \$175 Per Person 6 Hour Advanced Class

Sat, 10/02/10 9:00am-3:00pm OR Sat, 2/26/11 9:00am-3:00pm

Students bake several breads that can only be made with extra time. We explore **San Francisco Sourdough Bread, Croissant Wheat Bread, Italian Easter Bread, Challah Bread, Parma Bread Braids, Hungarian Chocolate Twists, Kaiser Rolls, Butter Bifels, traditional Garlic Bread, Pumpnickel Loaves, and Couronne??**

This class is 6 hours long and is for individuals who already have a lot of baking experience.

Summer Cooking and Baking Camps

Ages 7-15 There will be a variety of chef students of all ages in these Classes.
You will be paired with chef students your own age!

Summer Cooking/Baking Camp - Culinary Academy 1 - \$325

Mon-Thurs-June 7-10, 2010	9:30am-12:00pm
Mon-Thurs-June 14-17, 2010	9:30am-12:00pm
Mon-Thurs-June 28-July 1, 2010	9:30am-12:00pm
Mon-Thurs-July 12-15, 2010	9:30am-12:00pm
Mon-Thurs-July 26-29, 2010	9:30am-12:00pm
Mon-Thurs-Aug 9-12, 2010	9:30am-12:00pm

Each day will be fun-filled with kitchen activity as we introduce your children to our kitchen with safety procedures. Your children will return home with new skills and want to help in preparation of family meals. **Monday-Pizza/Calzones** - making the dough; **Tuesday-Desserts**; **Wednesday-Pasta, Ravioli and Sauces**; **Thursday- Breakfasts** French toast, omelets.... Summer Cooking Camp Fun for your kids as they accomplish the basics and are hungry to learn more!

Summer Cooking/Baking Camp - Culinary Academy 2 - \$325

Mon-Thurs-June 7-10, 2010	1:30pm-4:00pm
Mon-Thurs- June 14-17, 2010	1:30pm-4:00pm
Mon-Thurs-June 28-July 1, 2010	1:30pm-4:00pm
Mon-Thurs-July 5-8, 2010	9:30am-12:00pm
Mon-Thurs-July 26-29, 2010	1:30pm-4:00pm
Mon-Thurs-Aug 2-5, 2010	9:30am-12:00pm
Mon-Thurs-Aug 9-12, 2010	1:30pm-4:00pm
Mon-Thurs-Aug 23-26, 2010	9:30am-12:00pm

If your children are a little older or have participated in Summer Cooking Camp, this is the next series for them! Each week the menu will be as follows: **Mondays-Cookie Festival** with oatmeal raisin cookies, giant ginger snaps, chocolate chunk cookies; **Tuesdays-Gourmet Sandwiches** with grilled chicken and rosemary on ciabatta bread, grilled tenderloin sandwiches wrapped in naan bread, etc. **Wednesdays-Delicious Snacks**; **Thursdays-Easy Meals with Desserts**.

Summer Cooking/Baking Camp - Culinary Academy 3 - \$350

Mon-Thurs-June 21-24, 2010	9:30am-12:00pm
Mon-Thurs-July 5-8, 2010	1:30pm-4:00pm
Mon-Thurs-July 19-22, 2010	9:30am-12:00pm
Mon-Thurs-Aug 2-5, 2010	1:30pm-4:00pm
Mon-Thurs-Aug 16-19, 2010	9:30am-12:00pm

For kids who love being in the kitchen and parents who love to eat their creations! Planning of meals, adding baking, desserts and plating with this more advanced series for those who have taken Summer Cooking Camps or have kitchen experience. **Mondays** – Mediterranean Cuisine; **Tuesdays** – Mexican Buffet; **Wednesdays** – Asian Cuisine; **Thursdays** –BBQ and Grilling and Desserts.

Summer Cooking/Baking Camp - Culinary Academy 4 - \$350

Mon-Thurs-June 21-24, 2010	1:30pm-4:00pm
Mon-Thurs-July 12-15, 2010	1:30pm-4:00pm
Mon-Thurs-July 19-22, 2010	1:30pm-4:00pm
Mon-Thurs-Aug 16-19, 2010	1:30pm-4:00pm
Mon-Thurs-Aug 23-26, 2010	1:30pm-4:00pm

We've added some new delicious dishes, fantastic grilling recipes, and International Cuisine exploration, as well as incorporating Baking and Desserts. Watch your kids create menus for you and your family at home out of these great classes. **Mondays** – Menus for Healthy Dining; **Tuesdays** – Worldly Travels/International Cuisines; **Wednesdays** – More Worldly Travels/International Cuisines; **Thursdays** – Hearty Grilling and Desserts.

Click here to register: <https://www.culinaryclassroom.com/registration.html>

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!!
Our store is growing every day!***

2010 Recession Buster Sale – all Items 10% Off

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	\$30.00
Adult Apron with Logo	\$20.00
Children's Apron with Logo	\$15.00
4-Way Aprons	\$10.00

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 *	\$35.00

(* 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. You may miss one class in the Culinary Chef I program and still receive a Certificate of Completion. You may pay \$50 for additional Make Up Classes. **It is your responsibility to schedule your make up classes with the office via email.**
5. **There are no Make Ups in the Culinary Baking I Program, 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



CLASS REGISTRATION FORM

All information we receive is kept confidential and our Website is secured by Geotrust!

How did you hear about us? _____

Name: _____

Address: _____

City, Zip Code: _____

Phone: _____

Email: _____

Credit Card #: _____

Expiration Date: _____ 3 Digit Code: _____

Classes you want to register for or 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 **Chase 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