



WELCOME TO CHEF ERIC'S CULINARY CLASSROOM

We offer professional and recreational classes for every level of student. Whether your desire is to take a single recreational class, or our professional-level, multi-week Culinary Chef and Culinary Baking Programs, we provide the service, ingredients and equipment you need to learn while making new friends and having fun. You will learn all you need to succeed in today's restaurant kitchens, as well as master techniques that you can use at home. Our classes encompass current cooking techniques and original recipes to rival the finest dining establishments and culinary publications so that your meals taste fantastic.

The *CULINARY CLASSROOM* is a great place for connections to future employment using the postings on our active job board. We also assist in career guidance and job placement as we have many past students who have successful restaurants, bakeries and catering operations. **We invite you to stop by and see why people from Catalina Island, San Diego and Santa Barbara take the time to learn from CHEF ERIC at CHEF ERIC'S CULINARY CLASSROOM.**

WHY THE CULINARY CLASSROOM?

- Professional Kitchen
- *CHEF ERIC'S* Credentials and Experience
- Culinary Chef I Certification Program
- Culinary Chef II – Cuisines of the World - Certification Program
- Culinary Baking I Certification Program
- Culinary Baking II Certification Program
- 40+ Recreational Classes – All Hands-On
- Culinary Basics – Home Ec Revitalized
- Team Building Events/Private Cooking Parties
- Children's Summer Programs
- Limit of 12 Students Per Class
- The Food is Fantastic (from Student Testimonials)
- Great Location/Convenient Parking

**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 - PERFECT ANYTIME
Add a jacket or an apron and make a nice Gift Package for the one you care about

Call, E-mail or Register On-Line 24 Hours a Day
Sign up for our Email List – we'll send you Class Listings

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
CHEFERIC@CULINARYCLASSROOM.COM
WWW.CULINARYCLASSROOM.COM

CHEF ERIC JACQUES CROWLEY

Eric Jacques Crowley's mother is a gourmet chef so it is no surprise that he followed in her footsteps and has been a Professional Chef for ten years, a Professional Chef Instructor for eight years and the Owner/Chef Instructor at Chef Eric's Culinary Classroom for 4 wonderful years. CHEF ERIC graduated with honors from the highly 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 catering corporate and personal events from an intimate 4-person lunch or dinner to a boisterous crowd of 2,000 for lunch, dinner or just 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'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.

Chef Eric has hosted several television shows at The Classroom including Blind Date as they prepared an elegant meal, For Better or For Worse as they prepared a wedding cake and he has appeared on CitiCable 3 as a Guest Chef on Community Cooking Television in Torrance. He and Chef Eric's Culinary Classroom have been featured on YourLA.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) and hosts open houses at Chef Eric's Culinary Classroom 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 CHEF ERIC'S CULINARY CLASSROOM in 2003. Many of his past students are successful Restaurant Owners, Chefs, Caterers and Personal 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!

TEAM BUILDING EVENTS - CORPORATE EVENTS

The *CULINARY CLASSROOM* is available for your Team Building Event or Company Cooking Party for groups of 10 to 16 for \$100 per person, all inclusive. This hands-on, full participation cooking event gives you and employees the opportunity to improve communication and teamwork in a social and fun environment. It is a time to enjoy the company of co-workers while cooking and when everyone sits down and dines on the fantastic meal you prepare together. This is a perfect event to enhance company morale. 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.

COOKING CELEBRATIONS - PRIVATE PARTIES

Celebrate a birthday, graduation, engagement, anniversary, wedding shower or other social event with a private hands-on Cooking Celebration at the *CULINARY CLASSROOM* for groups of 10 to 16 for \$100 per person, all inclusive. Book a date and bring your friends; it's that simple. We help you design the menu, shop, and most importantly, clean up. Be a guest at your own party and give everyone a time to remember with a wonderful brunch, lunch, cocktail party or dinner with everything from appetizers, soups, salads, side dishes, entrees and fantastic desserts. See our website for pictures of past parties and add your own with a fun event got your next special occasion.

TESTIMONIALS FROM SATISFIED STUDENTS:

CHEF ERIC's classes combine the ideal blend of educational lecture, visual demonstrations and hands-on cooking experience. This forms a superior classroom atmosphere to any others in the Los Angeles area.

Jodi Margolin – Culinary Chef I, Culinary Chef II, Culinary Chef III and Culinary Baking I Graduate

CHEF ERIC gave me the tools I needed to become a successful full-event caterer.

Chef Bill Blackburn, Owner of Catering by Ashley www.cateringbyashley.com

The party last Sunday went really well. I worked with my friend who is a Sushi Chef. He and I catered a party together last July and today he told me I have improved so much since then in skill, presentation and confidence. I owe that to you. Thank you so much for all your great instruction and support.

Christine Leo, Culinary Chef I Graduate, Caterer

Thanks to *CHEF ERIC's CULINARY CLASSROOM* and his Culinary Chef series, I was able to gain the confidence to pursue a new career.

If you're thinking about taking a class (professionally or recreationally), don't wait!

Michael Davis – Frontrunner Restaurant – Music Menu Catering

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 everyone 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, Julien J. Studley, Inc. – Team Building Event

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

CHEF ERIC was my first professional chef instructor in Culinary Chef I and I've been devoted ever since. Having recently finished Culinary Chef II and III, I am now doing radio spots and cooking demonstrations.

My career goals are closer than ever and I couldn't have done it without *CHEF ERIC* and his school.

Craig Smith, Culinary Chef I, Culinary Chef II and Culinary Chef III Graduate

I wanted to thank you and your staff for great hospitality and the wonderful day you provided for our group.

We all had a great time and enjoyed the dishes we prepared.

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

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

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

I was a true beginner in Culinary Chef I and had some anxiety if I could keep up with the class pace. Now I feel more confident in the kitchen with what I have learned and am ready to entertain people at home! I would definitely like to continue taking classes at *CHEF ERIC's CULINARY CLASSROOM* and expand my horizons!

Tomoko Slutsky, Culinary Chef I Graduate

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. Team Building Event

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 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 and hosting dinner parties at home. We assist in career guidance and job placement - work for one of our past students in their restaurants, bakeries, and catering operations or work in our kitchen as a Chef Assistant. Check out our active job board for opportunities available to you.

CULINARY CHEF I - \$2,200

Includes the Culinary Institute of America's Textbook, an Embroidered Chef Jacket and Apron (\$100 value)

Thurs, 3/15/07-7/26/07	6:30pm-10:30pm
Friday, 6/1/07-10/26/07	9:30am-1:30pm
Tues, 6/5/07-10/30/07	6:30pm-10:30pm
Thurs, 9/6/07- 2/7/08	6:30pm-10:30pm
Sun, 10/14/07-3/16/08	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. 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. Registration includes the Culinary Institute of America's Textbook, an Embroidered Chef Jacket and Apron (\$100 value). The class meets once weekly, 4 hours a week, for twenty weeks. Certificates are awarded upon completion of all 20 classes. Those who complete the course have enough information to pass the County Food Handlers Exam. Delicious food is enjoyed by all at the end of each class. We assist in career guidance and job placement - work for one of our students in their restaurants, bakeries, and catering operations and jump start your career today, or learn how to cook fantastically for yourselves, your families and friends.

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.

CULINARY CHEF II - Cuisine's of the World - \$1,200

Students get 10% off coupons for Surf's Restaurant Supply!

Registration includes an Embroidered Chef Jacket and Apron

Sun, 7/22/07-9/30/07

9:30am-1:30pm

After gaining comfort and confidence in the kitchen from Culinary Chef I, many students broaden their horizons by applying the techniques they've learned to make exotic cuisines from around the world. Chef Eric guides you on this international culinary adventure with each class culminating in a sumptuous meal. Registration includes an Embroidered Chef Jacket and Apron. The class meets once weekly, 4 hours a week, for ten weeks. Certificates are awarded upon completion of all 10 classes. This course is perfectly suited for Personal Chefs or Caterers as we emphasize Menu Development, and Plating and Presentation. It is designed for professional and personal cooks who want to improve their skills and add significantly to their repertoire of ingredients, cooking styles and recipes. We assist in career guidance and job placement - work for one of our past students in their restaurants, bakeries, and catering operations, or start your own business.

Class #1 - Australian Cuisine – Sydney has some of the hottest restaurants in Australia. Students will discover who is popular in that country and make *CHEF ERIC's* versions of their recipes. Lobster, Chicken and Mango Salad with Pickled Cucumber, Potato, Artichoke and Mascarpone Pie, Stir-Fried Fresh Crab Omelet, Chilled Roasted Tomato Soup, Korean-Style Tuna Tartare, and White Fish Wrapped in Indian Pastry.

Class #2 - German Cuisine – Bavaria – Find out how much northern Italian cuisine is influenced by southern Germany and vice versa. Cured Salmon on Ciabatta Bread with Herbed Crème Fraiche, Wheat Blinis, Lamb Rib Chops with Gorgonzola Cheese Sauce, Cucumber and Tomato Salad with Medallions of Turkey drizzled with Kempinski House Dressing, Vegetable Noodles and Herb Fritters, Sautéed Salmon on Spinach Fettuccine with Lemon Tarragon Sauce, and Herb and Cheese Spaetzle with Turkey Schnitzel.

Class #3 - Caribbean Cuisine – Students discover the beauty and simplicity of island cooking! Creamy Yam Bisque, Red-Stripe Chicken with Pineapple sauce, Oxtail Stew with Scotch Bonnet Chiles, Turkey and Peppers with Shallot-Cointreau Cream Sauce, and Saffron Rice.

Class #4 - Asian Cuisine – In this class, we will introduce students to the wonders of Japan and Korea. Tilapia with Pickled Cucumbers and Sanbaizu Sauce, Fresh Udon Noodles, Ginger Pork Sauté, Flounder in the Woodpile (steamed with Mushrooms, Squash, Parsley and Sake), Korean Galbi Tchim (Grilled Short Ribs), Broiled Fish with Ginger and Rice, Nigiri and Nori-Roll Sushi, Dashi, and Japanese-Style Mixed Rice.

Class #5 - More Asian Cuisine – This week students will make authentic recipes from the different regions of China. Chow yoke (Chinese Fried Beef), Shumai (Steamed Dumplings) with Sauces, Fragrant Beef with Rice Crumbs, Noodles with Cilantro, Scallions and Carrots, and delicious Black Bean Spareribs.

Class #6 - Iberian Cuisine - Barcelona – Students in this class will learn how much southern France has influenced Spanish food. Pate-Stuffed Chicken Medallions with Creamy Pan Sauce, Roasted Baby Beets with Romesco Sauce, Red-Wine Braised Oxtails, Penne Pasta Stuffed with Wild Mushroom Duxelle, Chicken and Pork Paella, and Mixed Greens Sautéed with Garlic, Ham and Pine Nuts.

Class #7 - Moroccan, N. African and E. Mediterranean Cuisines – In this class, students will explore ancient and exciting cuisines of Morocco and surrounding areas. Tagine (Moroccan-Style Lamb Stew with Honey and Almonds), Pork Loin with Seville Oranges and Olives, Chicken with Figs in Red Wine Sauce, Moroccan-Style Carrots, Georgian-Style Chicken with Blackberry Sauce, and Saffron Rice.

Class #8 - Latin American Cuisine – Food from South of the Border is everywhere in California and influences many to try these tempting delights. Chicken with Mole Negro Sauce, Pork Chile Verde, Homemade Corn Tortillas, Chile Rellenos, Carne Asada (Spice Rubbed Skirt Steak), Chile Relleno Casserole, Arroz a la Mexicana (Mexican-Style Rice) and Natillas (Creamy Spanish-Style Custard).

Class #9 - Regions of America Cuisine – Experience traveling around our great country while staying in the kitchen. Southern-fried Chicken on Salad dressed with Blue Cheese Vinaigrette, Buttermilk Biscuits, Shrimp and Chicken Cajun Gumbo, Indian Fry Bread, San Francisco Cioppino, New England-Style Clam Chowder, and Grilled Portobello Mushrooms on Baguettes.

Class #10 - Mystery Basket – The Chef shops for seasonal ingredients for an international multi-course meal. Scallops poached in Olive Oil, Scallion Pancakes, Game Hen Fricassee with Walnuts and Mint, Boereg (savory Phyllo Dough Pastries with Cheese), Baby Beets with Walnut Garlic Sauce, Rice and Noodle Pilaf, Lemon Risotto, and Lime Soufflé with Lime Ice Cream. Together we will enjoy the fruits of our labor and enjoy this wonderful and relaxing meal after class as we have last day class discussion and certificates are presented.

These Courses will be taught by **Wendy Jacobs-Riche**, a Culinary Institute of America graduate and outstanding baker!
Come see why **Students Rave** about her **Baking Classes!**

CULINARY BAKING I - \$1,200

Registration includes the Culinary Institute of America's Baking and Pastry Textbook, an Embroidered Chef Jacket and Apron (\$100 value)

Students get 10% off for 6 Months at the incredible Surfes Restaurant Supply Store-1 Mile Away!

Sun, 4/1/07 – 6/24/07	3:00pm-7:00pm
Wed, 4/25/07-6/27/07	6:30pm-10:30pm

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.

Class #1 - Basic Baking – Students learn different mixing techniques and make baked items without yeast. **Class #2 - Yeast Breads** – This class reemphasizes the importance of yeast, flour and water in the composition of breads. **Class #3 - Pie Dough and Pies** – Skills for students to make flaky or crispy pie shells for pies and tarts are introduced. **Class #4 - Cakes and Tortes** – In this class, students learn a selection of batter mixing techniques and apply them to making their own cakes and tortes. **Class #5 - Soufflés** – The importance of the egg is the focus of this class. Students also learn the secrets of making both sweet and savory Soufflés. **Class #6 - Puff Pastry** – Students will make desserts from puff pastry in a variety of recipes. **Class #7 - Dessert Sauces** – Almost any dessert can be made even better with a great sauce. In this class, students will make delicious toppings along with desserts to accompany the sauces. **Class #8 – Custards** – Any pastry chef will tell you that the mixture of eggs and cream can yield almost infinite variations. We explore many of them here. **Class #9 - Ice Cream and Sorbet** – Students will learn to make their own mouth-watering frozen desserts. **Class #10 - Plated Desserts** – In this final class, students prepare desserts, sauces, and learn how to present them beautifully. Job placement assistance offered.

CULINARY BAKING II - \$1,200 – Includes Chef Jacket and Apron

Students get 10% off for 6 Months at the incredible Surfes Restaurant Supply Store-1 Mile Away!

Sun, 7/8/07-9/16/07	3:00pm-7:00pm
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By popular demand we bring you Culinary Baking II. This course centers on advanced baking skills in a comprehensive program. **Bring your baking to a higher level of presentation and professionalism as we make a wide variety of delicious and restaurant quality desserts. Learn how to glaze, frost, and decorate to make your desserts look and taste perfect every time.** Students will hone their mise en place skills in order to produce items with speed and cleanliness. Consistency and attention to detail will yield a professional looking and tasting product for each recipe. The program meets weekly, 4 hours a day, for ten weeks. **Plating and presentation are key components in this series.** Registration includes an embroidered chef jacket and apron. Certificates are awarded upon completion of all 10 classes. We assist in career guidance and job placement - work for one of our past students in their restaurants, bakeries, and catering operations.

Class #1 - Advanced Gourmet Cookies – This class introduces new baking, mixing and assembly techniques for some delicate and delicious cookies that you don't see everyday; Strassburger Cookies dipped in Chocolate, Black and White Checkerboard Cookies, Pistachio-Almond Tuiles, Baci-Italian Kisses and much more. **Class #2 – Petits Fours** – Essential techniques to making these refined miniatures are introduced for items worthy of 4 star establishments. **Class #3 - Plated Desserts/Individual Desserts** – Here students make desserts with limited assistance including sauces and garniture. Espresso Profiteroles, Chocolate Raspberry Squares, Chocolate Coffee Towers are just a few of these incredible looking desserts. **Class #4/Class #5 – Pastries and Breakfast Cakes – 2 Day Class** – In order to produce these delightful pastries, patience is required as some doughs need a lot of attention and time to prepare Berliners with Cherry Filling, Crème Fraiche Coffee Cake with Streusel Topping, Lemon Turnovers, and more to tempt you over coffee. **Class #6/Class #7 – Advanced and Artisanal Breads – 2 Day Class** – Students start several breads that can only be made with time. We explore San Francisco Sourdough, Challah Bread, Parma Bread, Chocolate Twists, Kaiser Rolls, Couronne and more. **Class #8 – Savory Pastries** – Students take the skills to make sweet pastries and make delicious and hearty items such as Prosciutto Pie, Stuffed Brioche, Roasted Vegetable Pie and others. **Class #9 – Party Cakes** – In this class, students prepare intricate cakes for groups. Hazelnut and Chocolate Mousse Cake, Lemon Chiffon Cake, Buche De Noel, to name a few impressive cakes. **Class #10 – Advanced Cake Decorating** – Students learn important techniques to give their cakes a perfect final touch. Chocolate Décor, Marzipan Décor, Filling and Advanced Frosting techniques are explored in this exciting class.

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)*****

CULINARY BASICS – Home Ec Revitalized - \$350 – Includes Logo Apron

Mon, 3/5/07-3/26/07	7:00pm-10:00pm
Mon, 4/2/07-4/23/07	7:00pm-10:00pm
Sat, 4/7/07-4/28/07	2:00pm-5:00pm
Mon, 4/30/07-5/21/07	7:00pm-10:00pm
Mon, 6/4/07-6/25/07	7:00pm-10:00pm
Mon, 7/9/07-7/30/07	7:00pm-10:00pm

This series meets once weekly, 3 hours each day, for 4 weeks. The classes are designed for the novice cook with little or no culinary experience and a desire to learn and enjoy cooking. The recipes focus on easy-to-prepare meals and include basic cooking techniques such as roasting, grilling and baking. Preparation is key as many of the steps can be done in advance to save time and many ingredients can be purchased ready-to-cook for ease in the kitchen. You'll be happy with your ability as you immediately start making recipes on day one after some knife skills instruction and practice. Kitchen Sanitation and Safety are discussed every class. Due to the popular nature of this series, we cannot allow any class make ups – we are sorry. 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 - 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 – 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 show students how quickly and easily international meals can be prepared from start to finish using organizational techniques, knife skills, and cooking techniques learned during previous classes. 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. Lots of great food and conversation as we dine to our hearts delight on our last class together with our newfound foodie friends.

COUPLES ROMANTIC COOKING PARTIES – FOR COUPLES ONLY – \$200 Per Couple
 THERE ARE NO PREREQUISITES FOR THESE PARTIES – ONLY A WILLINGNESS TO ENJOY!
THE TABLE IS SET WITH TABLECLOTH AND CANDLES FOR YOUR ROMANTIC DINING
 BRING SOME WINE AND A DATE AND HAVE FUN LEARNING AND COOKING TOGETHER
 PERFECT FOR VALENTINE'S DAY OR YOUR SPECIAL OCCASION
ALL PARTIES INCLUDE A GOURMET CHEESE TRAY TO START

Couples Romantic Cooking 1

Sat, 4/28/07 7:00pm-10:00pm OR Fri, 5/18/07 7:00pm-10:00pm
 OR Fri, 6/29/07 7:00pm-10:00pm OR Fri, 7/20/07 7:00pm-10:00pm

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

Couples Romantic Cooking 2

Sat, 4/7/07 7:00pm-10:00pm OR Fri, 5/11/07 7:00pm-10:00pm
 OR Fri, 6/15/07 7:00pm-10:00pm OR Sat, 7/14/07 7:00pm-10:00pm

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 Bruleé to top off the evening.

Couples Date Night Dinner 1

Fri, 4/6/07 7pm-10pm OR Sat, 5/5/07 7pm-10pm OR Fri, 6/1/07 7pm-10pm
 OR Sat, 6/23/07 7pm-10pm OR Sat, 7/28/07 7pm-10pm

Want to make a special dinner with your friend or spouse? Celebrate for Valentine's Day or another 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 has earned rave reviews every time it is held – sign up early!

Couples Date Night Dinner 2

Sat, 4/14/07 7:00pm-10:00pm OR Sat, 5/19/07 7:00pm-10:00pm
 OR Sat, 6/9/07 7:00pm-10:00pm OR Fri, 7/6/07 7:00pm-10:00pm

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.

JOIN US FOR A SPECIAL CLASS DESIGNED BY SAVEUR MAGAZINE
\$90 Per Person includes Gift Tote Bag, One-Year Subscription & Cooking Equipment Raffle
Saveur Cooks – French Classics

Sat, 5/5/07 2:00pm-5:00pm

Join us on a mouth-watering exploration of authentic French Cuisine. 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. **Bring some wine and a friend for some cooking fun.** *Gougeres, Salade des Moines with Citeaux Cheese Croutons, Soupe a l'Oignon Gratinee, Sole Meuniere, Poussin Vallee d'Auge, Gratin Dauphinois/ and magnificent Soufflé au Chocolat. **Delightful and Delicious!***

DON'T HAVE TIME FOR A MULTI-WEEK PROGRAM? HAVE A FAVORITE CUISINE?
TRY ONE OF OUR INDIVIDUAL CLASSES FOR \$75-\$100 EACH

You are more than welcome to bring some beer or wine for the end of class.

INTERNATIONAL CUISINES - \$85 Per Person

Asian Cuisine 1

Sat, 3/3/07pm 2:00pm-5:00pm OR Sat, 6/2/07 7:00pm-10:00pm

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, Authentic Steamed Rice, Chen Pi (our favorite Orange Peel Chicken recipe), Stir-Fried Shrimp with Peas and Ham, Thai-Style Chicken with Spicy Curry Paste, and, to balance out the meal some delicate Rice-Paper-Wrapped Vietnamese-Style Spring Rolls with Home Made Dipping Sauces. Lots of great menu items to complete a wonderful Asian meal for you and your friends.

Indian Cuisine 1

Fri, 5/4/07 7:00pm-10:00pm

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

Italian Cuisine 1

Sat, 4/20/07 7:00pm-10:00pm

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 Proscuitto, Hearty Hunter-Style Chicken Cacciatore with Rosemary Roasted Potatoes, Flaky Torta Salata (Mixed Vegetable Tort Baked in Pastry – can be used as a main dish or as an appetizer) Take a bite and pretend you are at your villa

Spanish Cuisine 1

Sat, 3/31/07 2:00pm-5:00pm OR Fri, 6/22/07 7:00pm-10:00pm

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

SEASONAL AND SPECIALTY CLASSES

Brunch for Any Occasion \$80 Per Person

Sun, 3/25/07 3:00pm-6:00pm OR Sat, 6/2/07 9:00am-12:00pm

Need ideas for Sunday Brunch or want to cook a great meal for friends on a beautiful weekend? Our brunch class is for that late morning or early afternoon meal that is two meals in one. Recipes include thick French Toast with Vanilla Bean and Maple Syrup, Hearty Artichoke and Potato Quiche, Breakfast Potatoes with Sautéed Onion, Thick Salami and Cheese Tart with Home Made Flaky Crust, Endive Salad with Spicy Walnuts and White Wine Vinaigrette, and Cheddar Cheese Scones. This repast is quite elegant and has a lot of variety to tempt your guests to try. *CHEF ERIC* will share tips for decorating individual place settings and your buffet table to impress your guests with all of your tasty treats. Add a variety of beverages to complete the relaxing dining scene that is Brunch.

Cheese and Wine Pairing Workshop \$75 Per Person

Fri, 4/27/07 7:00pm-9:30pm OR Fri, 7/13/07 7:00pm-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 Holiday 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.!

Cocktail Cuisine - The Art of Appetizers \$90 Per Person Sat, 6/16/07 7:00pm-10:00pm

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

Knife Skills/Introduction to the Kitchen \$80 Per Person

Sat, 3/17/07 2:00pm-5:00pm OR Sat, 5/12/07 2:00pm-5:00pm

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 correctly, 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 Whole Chickens – some hardy individuals will want to attempt this in class, too. You help make a meal of delicious Roasted Chicken Caesar Salad and Vegetables.

Outdoor Grilling I \$100 Per Person

Sat, 6/2/07 2:00pm-5:00pm OR Sat, 7/7/07 9:00am-12:00pm

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 barbecues. Recipes include tender Flank Steak in Red Wine, 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 – some say this is reason enough to take the class, but we say come and sample the wide variety of incredible items.

Outdoor Grilling II \$100 Per Person

Sat, 6/16/07 2:00pm-5:00pm OR Sat, 7/21/07 9:00am-12:00pm

Outdoor Grilling II becomes a little more exotic with some tasty items including Grilled Lamb Chops with Roasted Garlic and Mushroom Glaze, Whole-Grilled Fish with Pecan Sauce, T-Bone Steak with Home Made Steak Sauce, James Beard-Style Beef Burgers, Grilled Crispy Sardines, Horseradish and Mustard-Glazed Pork Chops, Grilled Flank Steak with Maytag Butter, Cheese-Stuffed Portobello Mushroom Burgers, Wine-Roasted Potatoes with Onions and Olives, Grilled Vegetable Kabobs with Greek-Style Marinade, Almond-Crusted Trout with Romesco Sauce, Multi-Color Potatoes with Pesto and Parmesan Cheese and fantastic Red Pepper and Corn Relish. Come grill with us and don't forget your hat and sunscreen!

Special Sauces \$80 Per Person Sat, 6/30/07 2:00am-5:00pm

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

Sushi Making Class \$85 Per Person

Fri, 4/13/07 7:00pm-10:00pm OR Fri, 6/8/07 7:00pm-10:00pm
 OR Sat, 6/30/07 2:00pm-5:00pm OR Fri, 7/27/07 7:00pm-10:00pm

You will learn how to buy the freshest, most delicious 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 Sushi Rice, a variety of Sushi Rolls (Nori), Sushi on Rice (Nigiri), Spicy Sushi, 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 Sibiu Sauce to the mix for a flavorful array. We'll also make authentic Vegetable Tempura with Daishi and Ginger Dipping Sauce and Hot and Sour Soup to balance out your meal. *CHEF ERIC* will show you how to cut Oranges to finish off your fabulous Sushi experience.

SALADS AND BREADS**Breads Made Easy \$75 Per Person Sat, 3/31/07 9am-12:30pm OR Sat, 5/19/07 9am-12:30pm**

This class is taught by Wendy Jacobs-Riche – our Baking Instructor. Forget the Low Carb Craze and learn about the oldest food known to mankind. *Chef Wendy* 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.

Salad Celebration \$75 Per Person

Sat, 6/23/07 2:00pm-5:00pm

One of the most versatile of dishes, salads can be a first course, main course, or if you want to mimic an authentic French meal, have a salad just before dessert! Recipes include Traditional Chopped Salad, Chinese-Style Chicken Salad with dressing, Seared Shrimp on Baby Greens with Tangy Tomato Vinaigrette, Grilled Chicken and Mango Salad with Pickled Cucumber, Caesar Salad with Home Made Garlic Dressing and Tortilla Croutons, Couscous and Chickpea Salad, Mixed Greens, Roasted Beets and Feta Cheese with Mint Vinaigrette, and a lovely Grilled Vegetable Salad; all perfect for you. We will also show you how to lighten the fat content in the delicious dressings that we make without sacrificing taste – come eat lighter with us!

ENTRÉE ITEMS**Chicken Connoisseur \$80 Per Person**

Fri, 3/30/07 7:00pm-10:00pm OR Sat, 7/28/07 2:00pm-5:00pm

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

Everyday Cooking for Families \$80 Per Person Sat, 7/21/07 7:00pm-10:00pm

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, Rice Pilaf with Bulgur, Walnut and Avocado Salad, French Provençal 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. Come and see how easy it is to encourage your family to eat well without spending tons of time in the kitchen.

Everyday Cooking for Two \$80 Per Person Sat, 7/7/07 7:00pm-10:00pm

Getting tired of the same old recipes? 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.

Fish Favorites 1 \$85 Per Person

Sat, 7/14/07 2:00pm-5:00pm

Some experts say we should eat fish two times per week. With this class, *CHEF ERIC* will show you what fish are plentiful and how to safely shop for, store and cook your fish for delicious results. 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 healthy fish for dinner much more often with these delightful morsels that are sure to entice your family.

Fish Favorites 2 \$85 Per Person

Sat, 3/24/07 2:00pm-5:00pm

Many people want to learn more techniques and gets lots of different recipes for their new favorite food to cook so we came up with Fish Favorites 2, just for you. In this class we will work with various techniques, Butter Poaching, Stovetop Smoking, Steaming, Frying and more with a variety of fish. *CHEF ERIC* will discuss what fish are plentiful and how to safely shop for, store and cook your fish for the best results for your menu. Delicious recipes include Rosemary and Dill-Smoked Salmon with Spicy Garlic Aioli, Teriyaki-Style Fish with Teriyaki Glaze, Steamed Mahi-Mahi with Roasted Tomato Sauce, Pan-Fried Catfish with Cilantro Pesto, and 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 item we all need to eat several times a week.

Healthy Cooking 1 \$75 Per Person

Sat, 6/16/07 9:00am-12:00pm

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 Mushrooms "Pizzas" topped with Pesto, Roasted Bell Peppers and Parmesan Cheese, Lean Roasted Lamb Chops with Sautéed Mixed Vegetables, and Egg White Frittata with Roasted Peppers. Come and learn how to please your palate with lighter menus and keep eating healthier.

Home Made Pasta and Sauce Class \$75 Per Person

Sat, 3/10/07 2:00pm-5:00pm OR Sat, 5/19/07 2:00pm-5:00pm

With guidance from *CHEF ERIC*, you learn how to make perfect pastas every time from scratch and then accompany them wonderfully. 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, Linguine with Sautéed Turkey and Fried Garlic Sauce, Home Made Bowtie Pasta with Sautéed Garlic and Mushrooms, 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, and delicate Angel Hair Pasta with Home Made Marinara Sauce. *CHEF ERIC* 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!

Quick and Easy Meals for Any Cook \$75 Per Person

Sat, 6/30/07 9:00am-12:00pm

Don't have time to cook? These recipes make mealtime a snap and are really great, too. Traditional Chopped Salad, Beef and Onion Kabobs, Seared Scallops with Garlic and Citrus Zest, Bulgur and Pine nuts, Grilled Whole Fish with Citrus, Avocado and Romaine Salad with Tomato-Coriander Dressing, Chicken with Lemon-Caper Sauce, Roasted Jalapeno Corn Chowder, Broccoli and Garlic, Cornmeal-Crusted Chicken, Polenta with Pesto and Mascarpone Cheese, Latin-Style Strip Loin Steak with Chayote Squash, Tofu with Green Onions, and Radicchio and Fennel Salad. Desserts include Baklava Squares and Ice Cream and Quick Tiramisu. Join the quick cooking revolution with these complete dinner menus.

Vegetarian Cuisine \$75 Per Person

Sun, 3/18/07 3:00pm-6:00pm OR Sat, 6/9/07 2:00pm-5:00pm

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

DEMYSTIFYING DESSERTS

Cake Decorating I \$85 Per Person (\$15 Materials Fee)

Sat, 4/7/07 9:00am-12:00pm OR Sat, 6/23/07 9:00am-12:00pm
OR Sat, 7/28/07 9:00am-12:00pm

Say goodbye to store bought cakes with the decorating skills and techniques we teach. Our exciting and informative class will be taught by Wendy Jacobs-Riche! Come see why **students rave** about her **classes!** We'll start with Classic Buttercake and Chocolate Buttercake, then decorate them beautifully. Frosting Recipes include Buttercream, Ganache, Royal Icing and Shortening Buttercream. Each student learns to Write Script and make Leaves, Simple Flowers, Bows and Shells. Each Student receives a Cake Decorating Kit including a Pastry Bag, Design Tips and Coupler and a Decorating Manual.

Cake Making Made Easy \$80 Per Person

Sat, 4/28/07 9:00am-12:00pm OR Sat, 7/21/07 2:00pm-5:00pm

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

Candy Making \$85 Per Person

Sat, 3/3/07 9:00am-12:00pm OR Sat, 5/12/07 9:00am-12:00pm

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

Decadent Desserts \$80 Per Person

Sat, 4/21/07 9:00am-12:00pm OR Sat, 7/7/07 2:00pm-5:00pm

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

Gourmet Cookies \$80 Per Person

Sat, 6/9/07 9:00am-12:00pm

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

Heavenly Cupcakes \$85 Per Person (\$15 Materials Fee)

Sat, 4/14/07 9:00am-12:00pm OR Sat, 5/5/07 9:00am-12:00pm
OR Sat, 7/14/07 9:00am-12:00pm

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

CHILDREN'S AND TEEN CLASSES

Registration includes a Logo Apron and Diploma

Children's Culinary Academy I - \$300 - Ages 7-10

Mon-Thurs-June 25–28, 2007	9:30am-12:00pm
Mon-Thurs-July 9-12, 2007	9:30am-12:00pm
Mon-Thurs-July 16– 19, 2007	9:30am-12:00pm
Mon-Thurs-July 30-Aug 2, 2007	9:30am-12:00pm
Mon-Thurs-Aug 6-9, 2007	9:30am-12:00pm
Mon-Thurs-Aug 13-16, 2007	9:30am-12:00pm

Each day will be fun filled with kitchen activity! Your children will return home with new stories, skills and friends. Each week the menu is: Monday-Pizza to include making the dough, classic cheese, salami, olive, pesto and grilled vegetables, and calzones; Tuesday-Desserts to include peanut butter cookies, creamy lemon cups and popcorn cake; Wednesday-Make your own pasta, ravioli and sauces; Thursday- Breakfasts to include stuffed French toast, a variety of omelets, breakfast potatoes, baked bacon and blueberry baked French toast. Think of it as Summer Cooking Fun for your children!

Children's Culinary Academy II - \$350 - Ages 10-13

Mon-Thurs-July 9–12, 2007	1:30pm-4:00pm
Mon-Thurs-July 23– 26, 2007	9:30am-12:00pm
Mon-Thurs-Aug 6-9, 2007	1:30pm-4:00pm
Mon-Thurs-Aug 13-16, 2007	1:30pm-4:00pm
Mon-Thurs-Aug 20–23, 2007	9:30am-12:00pm

If your children are a little older or have already participated in Children's Culinary Academy I, this is the new series for them! They will return home with stories, skills and friends. Each week the menu will be as follows: Mondays-Cookie Festival with oatmeal raisin cookies, pfeffernusse, giant ginger snaps, classic peanut butter cookies, chocolate chunk cookies and sugar cookies; Tuesdays-Gourmet Sandwiches with grilled chicken and rosemary on ciabatta bread, smoked salmon with herbed crème fraiche on Focaccia bread, grilled tenderloin sandwiches wrapped in naan bread, fresh tuna salad with homemade mayonnaise on pita bread, spiced skirt steak sandwiches; Wednesdays-Healthy and Delicious Snacks; Thursdays-Easy Meals to make for your parents – with desserts.

Children's Culinary Academy III - \$350 - Ages 13-15 – or have completed I & II

Mon-Thurs-July 16-19, 2007	1:30pm-4:00pm
Mon-Thurs-July 30-Aug 2, 2007	1:30pm-4:00pm
Mon-Thurs-Aug 20-23, 2007	1:30pm-4:00pm

If your children are a little older or have already participated in Children's Culinary Academy I and II, this is the new series for them! We've added some delicious healthy dishes, some fantastic grilling recipes, and lots of international dishes, too. **Mondays – Menus for Healthy Dining** – Pizza-Topped Portobello Mushrooms, Chickpea Soup with Olives and Anise, Sautéed Chicken Breasts with Mixed Vegetables, Spinach and Goat Cheese Frittata, Tofu and Peppers with Spicy Peanut Sauce, Basmati Rice with Onion and Ginger, and delicious Citrus Soufflé. **Tuesdays – Worldly Travels** – Hot and Sour Soup with Beef, Thai-Style Chicken Curry with Coconut Milk, Italian-Style Chicken Breasts Stuffed with Proscuitto, Spinach and Boursin Cheese, Spanish-Style Vegetable Paella, Jamaican-Style Creamy Yam Bisque, Tex-Mex-Style Tamale Pie, and Cherry and Apricot Clafoutis. **Wednesdays – More Worldly Travels** – Thai-Style Eggplant and Long Beans, Pilaf-Style Rice, Baby Carrots and Thai-Style Eggplant in Herb Sauce, Spanish-Style Shrimp and Pasta Sautéed with Escalivada, Miso and Orange Marmalade-Glazed Chicken Breasts, Spicy Asian Chicken and Noodle Salad, Moroccan Chicken with Apricots and Torte Caprese Dusted with Chantilly Cream. **Thursdays – Hearty Grilling** – Grilled Shrimp with Asian Dipping Sauce, Steamed Rice, Honey-Mustard Baby Carrots, Grilled Strip Loin with Red Wine Sauce and Tapenade, Roasted Vegetable Kabobs with Greek-Style Marinade, Roasted-Stuffed Flank Steak, Multi-Color Potatoes with Pesto and Parmesan Cheese, and Warm Molten Chocolate Cake with Cranberry Sauce.

RETAIL SALES

Chef Jackets with Embroidered Logo	\$30.00
Bib Aprons with Logo	\$20.00
4-Way Aprons	\$10.00
Culinary Institute of America Cookbook	\$65.00
Culinary Institute of America Baking Book	\$65.00

Let us order jackets or aprons for your private party!



POLICIES

1. 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 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.
2. If you cannot attend an individual class, we will give you credit toward another class if you notify us 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.
3. Classes in the programs must be made up to achieve a certificate. You may only make up two classes in Chef I and one class in all other professional programs. If you miss more than that, you must pay \$50 for the class in order to attend, make up the class and receive your certificate. It is your responsibility to schedule your make up classes with the office.
3. 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.

All classes are hands-on except our Cheese and Wine Workshops. The *CULINARY CLASSROOM* simulates a professional kitchen. We ask that you dress comfortably and wear shoes with closed toes and non-slip soles, except for Team Building Events, Private Parties and Couples Classes. Long pants are mandatory and long hair should be worn up.

An apron is provided free of charge for your class. Please have courtesy for your fellow students and be prompt to classes. Thank you for your understanding and cooperation. All recipes are subject to change due to seasonal availability of items, quality of items and the desire of the Chef.

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

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



REGISTRATION FORM

All information we receive is kept confidential.

How did you hear about us? _____

Name: _____

Address: _____

City, Zip: _____

Phone: _____

Email: _____

Credit Card #: _____

Exp. Date: _____

Classes: _____

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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 \$2 and their locations are highlighted on the map above. Make sure you park at the correct meters as they also have hourly ones. 1) The first lot is on Prosser Avenue, 4 blocks east of Overland and just north of Pico Boulevard – go north on Prosser and the lot is on the left hand-side just past the alley. Park, walk to Pico Boulevard, turn right, go 3 blocks to Pelham Avenue and turn right – we are directly on the right-hand side. 2) The second lot is at Overland just north of Pico Boulevard behind the Washington Mutual Bank lot. Turn into the lot immediately after the last house before the Bank Lot. Park and walk south to Overland Boulevard; go east 1 block to Pelham Avenue and turn left – we are directly on the right-hand side.

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