

the
dish

Schoolcraft College
Continuing Education
AND Professional Development
Fall 2011

imagine yourself
making this

what's cooking...

featured instructor
page 2

baking & desserts
page 8

registration
page 11

www.schoolcraft.edu/cepd/thedish

the update

Everybody has to start somewhere...Has your nightly cooking ritual turned into being the sous-chef, multitasking as the beverage getter, the compost dumper, and the dish washer? If so, maybe it is time to bring some refined cooking skills and recipes of your own to the relationship.

No matter what your culinary skill level, we can teach you the basics all the way up to creating culinary magic. There has never been a better time to increase your culinary education. In our culinary seminars you will learn the craft and hone your skills in the most advanced culinary kitchens in the mid-west, if not the entire country. Our culinary department is led by four Certified Master Chefs and four Executive Chefs who are masters of their trade, on the cutting edge of trends, consultants to major corporations, judges at culinary competitions, and owners and operators of innovative restaurants. This is YOUR chance to learn from the best in the business!

Sign up for one of our 101 Skill Development classes and then move on to master culinary techniques that will wow your friends and family.



This chef's hat symbol indicates that you need to have completed *Cooking 101* prior to the class, or have instructor's approval to register.

Please also prepare and bring a tool kit with the following: a paring, chef and bread knife; peeler; spatula; dough cutter; pastry brush; thermometer; and measuring spoons. Plan to wear a white chef's jacket, dark pants and comfortable shoes in all hands-on classes.



This rolling pin symbol indicates that *Pastry 101* is strongly recommended before taking the class. *Cooking 101* is not required.

Please also prepare and bring a tool kit with the following: a rubber spatula; pastry brush; rolling pin; paring knife; vegetable peeler; french knife; melon baller; (2) 16" pastry bags; pastry tubes (Large No. 5 Plain Tube; Large No. 5 Star tube); serrated bread knife; 3" and 10" icing spatula. Plan to wear a white chef's jacket, dark pants and comfortable shoes in all hands-on classes.

the instructor



Lee A. Hershey, Sommelier

In the 1960s, wine instructor Lee Hershey belonged to a number of wine and food clubs. His passion for wine is long and winding.

Having a business degree from Michigan State University led to him managing a series of wine and liquor establishments, from the Detroit Renaissance Center, to Grosse Pointe, Birmingham, Plymouth, Livonia and more. Lee ventured into the wholesale wine business and then became the "ambassador" for Beaulieu Vineyard Winery, a 100+ year old Napa winery in Rutherford, California.

Lee now teaches wine appreciation at Schoolcraft College, all while leading liquor and wine tastings for both large and small groups. He is considered a "Lifelong Fellow" of The Academy of Malt Scotch Whiskey Society.

See Lee's wine tasting seminars on page 5.

the seminars



skills classes

Cooking 101: Skill Development

In this relaxed and comfortable environment you will learn basic cooking terminology and techniques. Learn how to properly use basic knives and hand tools and discover safe and sanitary methods for food preparation. This class is a prerequisite for most Schoolcraft College's CES hands-on Culinary Arts classes or instructor's approval, unless otherwise noted. A tool kit is not required for this class.

Tuesday, September 6 5-7 pm
& Thursday, September 8 5-9 pm
2 days J. Gabriel, CMC
\$105/Senior Cost \$84 VT630
CES 2187 (.6 CEU) Sec. 941006

Tuesday, September 13 5-7 pm
& Thursday, September 15 5-9 pm
2 days J. Gabriel, CMC
\$105/Senior Cost \$84 VT630
CES 2187 (.6 CEU) Sec. 941042

Knife Skills for Vegetables & Herbs: Hands-on

 Did you know that many chefs consider the knife to be the most important tool in the kitchen? Improve your speed and safety in the kitchen by learning knife skills. Discover how to choose the proper knife for the item you're cutting and how to properly care for your knives. Learn to master basic cuts and especially how to cut vegetables and herbs. Please bring a chef knife, paring knife and peeler to class.

Wednesday, October 12 6-9 pm
1 day J. Gabriel, CMC
\$89/Senior Cost \$71.20 VT620
CES 2363 (.3 CEU) Sec. 941029

Pastry 101: Skill Development

Learn basic baking terminology and techniques in a comfortable setting. You'll gain information on proper pastry tool skills and safe and sanitary methods for food/baking preparation. Set a solid base for your baking future. This class is strongly recommended for Schoolcraft College's CES Pastry and Baking hands-on Culinary Arts classes, unless otherwise noted.

Wednesday, September 7 6-9 pm
1 day J. Decker, CMPC
\$105/Senior Cost \$84 VT630
CES 2380 (.6 CEU) Sec. 941040

Schoolcraft's culinary seminars
have amazing chefs
and a great atmosphere
for learning.

John S., Knife Skills student



DID YOU KNOW...

A sharp knife is safer than a dull knife. A dull knife can slip off food and cut the user. The excessive force needed to make a dull knife cut causes the user to lose control, i.e. the knife can 'break out' of the material being cut and cause injury. A sharp knife requires little force, so it's easier to control and cuts where intended. The user is more likely to treat a sharp knife carefully. Learn more in our Cooking 101 and Knife Skills classes.

unique offerings

Endless Summer: Canning, Freezing & Preserving

Discover ways to enjoy summer's just picked flavors all year long. Learn to easily keep summer foods tasty and nutritious through such preserving methods as canning, freezing and dehydration. Get tips on the preserving processes, which produce fares better with which process, and what to look for when selecting produce. See sure-fire recipes demonstrated and enjoy tastings.

Thursday, September 22 6-9 pm
1 day K. Lewton
\$89/Senior Cost \$71.20 VT630
CES 2433 (.3 CEU) Sec. 941003

NEW Soup's On!: Hands-on



Soup can be a welcome part of any meal or the main meal itself. Whether you enjoy the classics like chicken noodle soup, the soothing soups like potato and tomato or the more unusual soups like chowders and bisques, make soup your passion. Learn about soup classifications and history and then delve into soup making. Enjoy learning 12 different soups in four weeks. Soup's on!

Friday, October 14 6-9 pm
4 weeks J. Gabriel, CMC
\$199/Senior Cost \$159.20 VT620
CES 2468 (1.2 CEU) Sec. 941024

NEW Sausage Making Made Easy

The only way to know what is in a sausage is to make it yourself! Learn how to make fresh, smoked, dry and emulsified sausages. Enjoy recipes for sweet, hot Italian, bratwurst and sun dried tomato sausage. Discover how to make knackwurst, frankfurters and thuringer. Acquaint yourself with proper handling techniques, storage procedures, and cooking methods. Become a sausage connoisseur!

Wednesday, October 19 6-9 pm
1 day B. Polcyn, CEC
\$139/Senior Cost \$111.20 VT630
CES 2215 (.3 CEU) Sec. 941030

NEW Fish & Seafood Butchery: Hands-on



Learn the basic principles of fish and seafood butchery. Experience the professional way to cut salmon, clean shrimp, and open clams and oysters. Discover how to sharpen and keep your tools as precise as possible—all while maintaining a safe and sanitary environment. Bring containers to take your prepared fish and seafood treasures home and create a one-of-a-kind seafood feast.

Saturday, October 29 10 am-1 pm
1 day M. Haight, CEC, CEPC
\$139/Senior Cost \$111.20 VT620
CES 2463 (.3 CEU) Sec. 941017

Fabulous Holiday Party Plan

This is the year you invite everyone to your house for the holidays. Entertain with confidence and ease and learn to prepare exciting holiday dishes including dazzling platters, hot foods, appetizers and sophisticated sweets. Discover how to set a holiday table with flair. Come hungry. We'll enjoy samplings of every recipe demonstrated.

Saturday, November 5 9 am-1 pm
1 day K. Lewton
\$99/Senior Cost \$79.20 VT630
CES 5111 (.4 CEU) Sec. 941014

Traditional Thanksgiving Dinner

It's your turn to host Thanksgiving Dinner. Relax! With a little planning this will be a holiday to remember. Start with exploring various ways to roast a fresh turkey. Learn the proper way to prepare gravy using poultry stock and pan drippings, while discovering the art of making perfectly seasoned stuffing, autumn vegetables and even pumpkin pie using fresh pumpkins! "Happy Thanksgiving!"

Wednesday, November 16 6-9 pm
1 day J. Gabriel, CMC
\$105/Senior Cost \$84 VT630
CES 2262 (.3 CEU) Sec. 941041





NEW Prime Rib Holiday Dinner

Prepare an unparalleled holiday dinner designed by a Certified Executive Chef! Learn to make a complete meal starting with lobster bisque soup, followed by prime rib, Yorkshire pudding and a classic buche de Noel for dessert. Pull out all the stops this holiday season impressing your family and friends with a festive prime rib meal.

Saturday, November 19 10 am-1 pm
 1 day M. Haight, CEC, CEPC
 \$109/Senior Cost \$87.20 VT 630
 CES 2461 (.3 CEU) Sec. 941015

Soup Magic

Think performing magic in the kitchen is beyond your skills? Think again! Join the fun and learn to make "soup magic." Discover how to prepare one intensely flavored stock and, voila, turn it into three completely different soups. Wow your family and guests with the allusion of hard work as you gain the skills to pull a proverbial rabbit out of a hat.

Saturday, December 3 9 am-12 pm
 1 day M. Haight, CEC, CEPC
 \$109/Senior Cost \$87.20 VT630
 CES 2288 (.3 CEU) Sec. 941043

wine tastings

The Heart of Great Lakes Wines

Michigan, its surrounding states and Ontario, Canada have produced wine for generations. Changes over time to the native grapes of these areas are producing pleasant, high quality and even world-class wines. Enjoy the history and development, as well as, the tasting of these Great Lakes wines in this special class. You must be 21 years of age to attend.

Monday, September 19 7-9 pm
 5 weeks L. Hershey
 \$169/Senior Cost \$135.20 W210B
 CES 2196 (1.0 CEU) Sec. 941022

Wines of the Southern Hemisphere

Although the Southern Hemisphere is producing some exceptional wines, most of us are less familiar with them than we are with French, German, or California wines. Wines from Argentina, Australia, and South Africa are increasing on store shelves and changing both the styles of wines on the market and way consumers view them. Explore and taste these quality wines and see what's fermenting down under. You must be 21 years of age to attend.

Monday, November 7 7-9 pm
 5 weeks L. Hershey
 \$169/Senior Cost \$135.20 W210B
 CES 2273 (1.0 CEU) Sec. 941021

international cuisine

Traditional Home-style Mexican Meal

Embrace traditional home-style Mexican cuisine. See how history, culture and celebrations influence a traditional Mexican meal. Learn about the spices, the ingredients and flavor additives that grace the table of a traditional meal. Begin with appetizers and a rich soup, followed by a sophisticated entree and side dish. Finish the meal with a delectable Mexican dessert.

Tuesday, September 20 6-9 pm
1 day A. Perez
\$89/Senior Cost \$71.20 VT630
CES 2418 (.3 CEU) Sec. 941010

NEW Three Nights of Asia's Best Street Food

Enjoy the food street scene of Thailand, Singapore and Vietnam without ever boarding a plane. During this three-night culinary tour, experience popular street vendor recipes and tastings. Each night focus on the best-tasting simple dishes of Asia enjoying each culture's distinct spices and flavors found on their local food carts, stands and outdoor market stalls.

Wednesday, September 21 6-8 pm
3 weeks J. Gabriel, CMC
\$129/Senior Cost \$103.20 VT620
CES 2466 (.6 CEU) Sec. 941028

My Big Fat Greek Holiday

Holidays in Greece are celebrated with family and friends around tables laden with the foods of the season. Learn how to prepare traditional Greek holiday foods: tsoureki [tsoo-REH-kee]—the braided Greek Easter bread; baklava [BAHK-lah-vah]—a sweet dessert consisting of many layers of butter-drenched phyllo pastry, spices and chopped nuts; and kou-lourakia [kii-loo-RAHK-yah]—Greek butter cookies. Discover the techniques behind the recipes to create these one-of-a-kind tastes.

Tuesday, October 18 6-9 pm
1 day G. Rapitis
\$89/Senior Cost \$71.20 VT630
CES 2403 (.3 CEU) Sec. 941001

Polished Polish Cooking

If the only time of year you eat Polish food is for Paczki day you are missing such flavorful food. Learn how to make perfect pierogies (Polish dumplings), golabki (stuffed cabbage), kielbasa (Polish sausage), and other traditional Polish entrees. Come hungry and sample all the wonderful Polish dishes demonstrated, and leave saying "Smaczne!"

Wednesday, November 2 6-9 pm
1 day J. Gabriel, CMC
\$109/Senior Cost \$87.20 VT630
CES 2226 (.3 CEU) Sec. 941013

NEW Thanksgiving Dinner with a Mexican Flair!

This year serve a traditional Thanksgiving dinner with spicy flavors and a unique Mexican twist. Begin with a rich soup, a special salad, a savory entrée that includes turkey along with a side dish and dessert. Tweak your Thanksgiving dinner tradition creating new and wonderful holiday memories.

Wednesday, November 9 6-9 pm
1 day A. Perez
\$89/Senior Cost \$71.20 VT630
CES 2464 (.3 CEU) Sec. 941023

Cuisine of India

Indian cooking is often distinguished by the use of larger varieties of vegetables and spices than many other well-known cuisines. Focus on Indian vegetarian traditions that create balanced dishes with exotic flavors. See an assortment of wonderful dishes you can duplicate at home, impressing family and friends with a flair for this extravagant cuisine.

Saturday, November 12 10 am-2 pm
1 day J. Gabriel, CMC
\$109/Senior Cost \$87.20 VT630
CES 2202 (.4 CEU) Sec. 941016



“Chef Ana Perez
puts so much energy and passion
in her cooking—
she makes Mexican food exciting. Olé!”
Jenny G., Traditional Home Style Mexican Meal student

NEW Best Loved Chinese Classics

Chinese foods are especially suited for today’s life styles. The highly nutritious ingredients and quick sealing cooking methods produce meals that are delicious, economical and easy to prepare. Learn how to prepare authentic classic Chinese favorites like wonton soup, egg rolls and proper stir fry. Celebrate one of the world’s most glorious cuisines.

Friday, December 9 6-9 pm
 1 day J. Gabriel, CMC
 \$99/Senior Cost \$79.20 VT620
 CES 2467 (.3 CEU) Sec. 941027

NEW Mexican Botanas for Your Next Get-Together: Hands-on

 Impress your party guests with fun and easy Mexican snacks and appetizers. From holiday parties, to super bowl parties, graduations or just informal get-togethers Mexican botanas are the answer to savory finger foods. Roll up your sleeves and make a diverse assortment of these quick Mexican bites, especially a variety of salsas, dessert items and even a warm spicy fruit drink.

Wednesday, December 14 6-9 pm
 1 day A. Perez
 \$89/Senior Cost \$71.20 VT630
 CES 2459 (.3 CEU) Sec. 941012



food service training

ServSafe

Textbook included. Designed for employees, owners and managers of food service establishments, this course will prepare you for final examinations administered by the Educational Foundation of the National Restaurant Association. Upon successful completion of the program and exam (taken in class), the certified individual will be qualified to train personnel in sanitation techniques, communicate with representatives of the health departments having jurisdiction, recognize sanitation deficiencies and initiate improvements.

Thursday & Friday, October 6 & 7 8 am-5:30 pm
 2 days T. Holewinski
 \$225/Senior Cost \$180 LA200
 CES 2087 (1.8 CEU) Sec. 941002

Thursday & Friday, November 17 & 18 8 am-5:30 pm
 2 days T. Holewinski
 \$225/Senior Cost \$180 LA200
 CES 2087 (1.8 CEU) Sec. 941009

baking & dessert delights

NEW Vintage Luggage Cakes

If it looks like an antique piece of luggage, check again, it could be a cake. Join Chef Michelle, Food Network alum, as she creates a vintage luggage cake! See how to apply fondant seamlessly, how to texture the fondant for a more realistic appearance and how to do painting techniques creating that “vintage” feel. Learn how to stylize the luggage cake with embellishments like handles, corner protectors and brackets.

Tuesday, September 27 6-9 pm
1 day M. Bommarito
\$109/Senior Cost \$87.20 VT630
CES 2465 (.3 CEU) Sec. 941026

French Tortes: Hands-on

 Created in the European tradition, most people think of tortes as chocolate. However, these rich cakes, made with little or no flour, have a distinct French history beyond the chocolate. Learn how to make the classic chocolate torte, but also how to make fruit-based and nut-based tortes.

Saturday, October 1 9 am-1 pm
1 day M. Haight, CEC, CEPC
\$119/Senior Cost \$95.20 VT635
CES 2431 (.4 CEU) Sec. 941019

Perfect Pies & Tarts: Hands-on

 Have you wondered over the ability of some people to make the perfect pie crust dough every time? Become one of them. Gain professional tricks-of-the-trade secrets to making delectable pie crust you can use with endless recipes. Roll up your sleeves and create pies and tarts guaranteed to satisfy the most discerning pastry lover.

Wednesday, October 26 6-9 pm
1 day J. Decker, CMPC
\$109/Senior Cost \$87.20 VT635
CES 2281 (.3 CEU) Sec. 941004



NEW Petit Fours: Miniature Works of Edible Art

Learn how to create and cut these perfect cake squares. See how to make a sweet, vanilla, Swiss butter cream and apply it to these little treasures. Get Chef Michelle's recipe for Petit four icing and come away with decorating techniques using molds, butterfly cutter, three dimensional roses, leaves and so much more.

Tuesday, November 8 6-9 pm
1 day M. Bommarito
\$109/Senior Cost \$87.20 VT630
CES 2457 (.3 CEU) Sec. 941007

International Breads: Hands-on

 Throughout history breads have played an important role in the heritage of virtually every ethnic group. Learn how to prepare some of these well-known ethnic breads including savory breadsticks, flatbreads, New York style bagels, brioché, German and Swiss rye breads and Italian rustic breads. Begin your own tradition as you prepare these international gems!

Friday, December 2 5:30-9:30 pm
1 day J. Gabriel, CMC
\$95/Senior Cost \$76 VT635
CES 2261 (.4 CEU) Sec. 941018

Cookie Exchange: Hands-on

Take the muss and fuss out of your holiday baking. Come to Schoolcraft's amazing kitchens and bake holiday cookies for family and gift giving. Using recipes from around the world you'll be given prepped dough to bake and decorate. You'll leave with eighty-dozen scrumptious cookies. Make new holiday memories with this easy foolproof cookie tradition! Please bring an apron, rolling pin and knife. No prerequisites required.

Saturday, December 10 9 am-2 pm
1 day M. Haight, CEC, CEPC
\$139/Senior Cost \$111.20 VT630
CES 2322 (.5 CEU) Sec. 941038

Sunday, December 11 9 am-2 pm
1 day M. Haight CEC, CMPC
\$139/Senior Cost \$111.20 VT630
CES 2322 (.5 CEU) Sec. 941025



youth culinary

NEW Big Pastry Chefs & Jr. Pastry Chefs: Hands-on

Don't miss this hands-on opportunity for you and your child to experience the workings of a professional pastry kitchen. Learn kitchen safety and sanitation skills. Then put on the chefs' hats and aprons to create some delicious desserts and pastries. Only the adult needs to register and one child per adult, please. Open for children seven years of age and older. Please bring measuring cups and aprons to class. No prerequisite required.

Saturday, October 22 9 am-1 pm
1 day M. Haight, CEC, CEPC
\$129/Senior Cost \$103.20 VT620
CES 2460 (.4 CEU) Sec. 941005

Big Chefs & Jr. Chefs: Hands-on New Recipes!

Don't miss this hands-on opportunity for you and your child to experience the workings of a professional kitchen. Learn kitchen safety and sanitation skills. Then put on the chefs' hats and aprons to create some delicious main dishes and desserts together. Only the adult needs to register and one child per adult, please. This class is open for children seven years of age and older. Please bring a paring knife, measuring cups and aprons to class. No prerequisite required.

Saturday, November 5 9 am-1 pm
1 day M. Haight, CEC, CEPC
\$129/Senior Cost \$103.20 VT620
CES 2178 (.4 CEU) Sec. 941035



Iron Chef—Ages 12-17: Hands-on

Like challenges? Like cooking? Then chop, mix and stir your way into a time-paced cooking showdown. You'll begin the competition with a one-hour introduction to set the rules and meet your team members. The second meeting, a three-hour strategic menu planning session, is where the mystery ingredients are revealed. On the final day, put the plan in action and create your one-of-a-kind winning meal. Please prepare a tool kit with the following: a set of knives, peeler, spatula, thermometer and measuring spoons. Plan to wear a white shirt, dark pants and comfortable shoes. A chef jacket is preferred. No prerequisite required.

Friday, November 11 6-7 pm
& Friday, November 18 6-9 pm
& Saturday, November 19 9 am-2 pm
3 days J. Gabriel, CMC
\$139 VT630A
CES 2429 Sec. 941020



Meet an aspiring chef...

Do you have a child who loves to cook? Are they always around when you're cooking wanting to learn more? If so, check out our YouTube video at www.schoolcraft.edu/koc to learn more with our own Chef Gabriel and one of our Kids on Campus culinary students, Sam; just click on the video pane on the right.



Registration begins at 8 a.m. on August 1 and continues until the day before class meets. The college will be closed September 5 and November 24-27 for the holidays. Online registration is strongly recommended. You will be enrolled immediately, depending on class availability. Mailed registrations are processed manually; use the form on page 11 and return it at least one week before the class begins. We are not able to take registration or payment information over the phone. Refunds are issued in accordance with college policy.

ONLINE <https://webadvisor.schoolcraft.edu>

Hours: Monday-Saturday, 2 a.m. to 11 p.m.; Sunday, 2 a.m. to 9 p.m.

Go online to search and register for classes. A credit card or check payment is required when registering via the Web. Please have your payment information at hand. If you prefer to pay with cash, you may use the in-person registration process. If you experience any problems registering via the Web, please contact the Admissions and Enrollment Center at 734-462-4426 before attempting to proceed with your registration.

Instructions for how to log in and register are available on the online registration page. If you are registering for the first time, use the Continuing Education link on the left to register for classes without logging in. If you have taken a class before, please log in and then register.

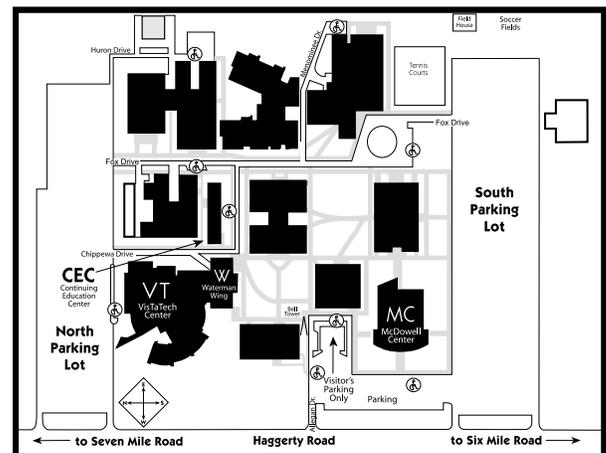
WALK-IN Monday-Thursday, 8 a.m. to 6 p.m.; Friday, 8 a.m. to 4:30 p.m.

Extended hours August 29-September 1, September 6-8: Monday-Thursday, 8 a.m. to 7 p.m.

No walk-in registration September 5 and November 24-27.

It is the policy of Schoolcraft College that no person shall, on the basis of race, color, national origin, gender, age, marital status, creed or disability, be excluded from participating in, be denied benefits of, or be subjected to discrimination during any program or activity or in employment.

VisTaTech Center is a perfect venue for education/business/community partnerships. It is home to Schoolcraft's award-winning Business Development Center and its acclaimed Culinary Arts Department. For information, call 734-462-4610.



Culinary Extravaganza 2011

A Fundraiser of the
Schoolcraft College Foundation
 September 25, 2011
VisTaTech Center
 2-5 P.M.

Call 734-462-4518 for more information

Schoolcraft College Continuing Education AND Professional Development

1. Are you Hispanic? Yes No
2. Please select one or more races:
 - American Indian or Alaska Native
 - Asian Black or African American
 - Native Hawaiian or Other Pacific Islander
 - White

Registration/Admission form | Fall 2011

Please use one registration form per student and duplicate this form as needed.

Before registering please notify the college of any change to name, address or phone numbers. Changes must be submitted on a Personal Data Change Form found in the FAQ section of our Web site. Entering new contact information on your registration form does not automatically update your records. We use this information to send class confirmation or contact you regarding any changes in class status.

<div style="display: flex; justify-content: space-between; width: 100%;"> DATE OF BIRTH </div>	<div style="display: flex; justify-content: space-between; width: 100%;"> STUDENT NUMBER </div> <small>To be assigned to first-time students.</small>	OR	<div style="display: flex; justify-content: space-between; width: 100%;"> SOCIAL SECURITY NUMBER </div> <small>Returning students only need to include the last 4 digits.</small>	<input type="radio"/> Male <input type="radio"/> Female
<div style="display: flex; justify-content: space-between; width: 100%;"> LAST NAME </div>	<div style="display: flex; justify-content: space-between; width: 100%;"> FIRST NAME </div>	<div style="display: flex; justify-content: space-between; width: 100%;"> MI/FORMER NAME </div>		
<div style="display: flex; justify-content: space-between; width: 100%;"> NUMBER AND STREET </div>		<div style="display: flex; justify-content: space-between; width: 100%;"> CITY </div>		
<div style="display: flex; justify-content: space-between; width: 100%;"> STATE </div>	<div style="display: flex; justify-content: space-between; width: 100%;"> ZIP CODE </div>	<div style="display: flex; justify-content: space-between; width: 100%;"> EMAIL ADDRESS </div>		
<div style="display: flex; justify-content: space-between; width: 100%;"> DAY PHONE </div>	<div style="display: flex; justify-content: space-between; width: 100%;"> EVENING PHONE </div>	<div style="display: flex; justify-content: space-between; width: 100%;"> CELL PHONE </div>		

Section No.	CES No.	Title of Course	AMT: \$
			TOTAL: \$

Mail to: Schoolcraft College
 Cashier: CE
 18600 Haggerty Rd.
 Livonia, MI 48152-2696



<p>Company-paid tuition: Please send a copy of your purchase order when you register.</p> <p>Co. Name _____</p> <p>Co. Address _____</p> <p>_____</p> <p>Billing Contact Person _____</p> <p>PO# _____</p>	<p>For office use only:</p>
--	-----------------------------

- Enclosed is my Check/Money Order payable to Schoolcraft College
- Charge to VISA/MC/Discover No. _____ Exp. Date _____



Signature required for charge card payment (Refund checks are issued to students rather than charge card credits)

Board of Trustees

Gregory J. StempienChair
 Brian D. Broderick..... Vice Chair
 Carol M. Strom..... Secretary
 Patricia Watson Treasurer
 Mary Breen Trustee
 James G. Fausone Trustee
 Joan A. Gebhardt Trustee
 Conway A. Jeffress, President

Fall 2011 Culinary Seminars

NEW SEMINARS

- Three Nights of Asia's Best Street Food
- Best Loved Chinese Classics
- Sausage Making Made Easy
- Thanksgiving Dinner with a Mexican Flair!
- Prime Rib Holiday Dinner
- Vintage Luggage Cakes
- Petit Fours: Miniature Works of Edible Art
- Soup's On!: Hands-on
- Fish & Seafood Butchery: Hands-on
- Mexican Botanas for Your Next Get-Together: Hands-on
- Big Pastry Chefs & Jr. Pastry Chefs: Hands-on

