



the dish

Schoolcraft College
Continuing Education
AND Professional Development
Spring/Summer 2012

what's cooking...

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www.schoolcraft.edu/cepd/thedish

the update

With **winter fading**, shoots and young sprouts begin pushing their way through the warming soil. We look forward to early spring vegetables like asparagus and baby carrots which are at their peak. Market shelves are burgeoning with local plump red strawberries and sweet cherries and are a delicious addition to your springtime baking and pastries. This array of springtime produce is a harbinger of a larger harvest to come.

Each week many local cities and townships play host to open-air markets where local growers come to share their bounty. Many of these marketplaces offer up great selections of fruits, vegetables, flowers, homemade jams, syrups, and locally produced specialty food creations. All of this adds up to not only a great experience that appeals to all the senses but lends to a fresh and healthier lifestyle.

We hope you have an opportunity to take some of our classes that will help you take a fresh approach to your next culinary endeavor.



The 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: paring, chef and bread knives; 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.



The 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: 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); 3" and 10" icing spatulas; and serrated bread knife. Plan to wear a white chef's jacket, dark pants and comfortable shoes in all hands-on classes.

the instructor



Joseph Decker, Certified Master Pastry Chef

Chef Joseph Decker's credentials are stellar, and include being one of only 16 Certified Master Pastry Chefs in North America. He is also a Certified National Judge for American Culinary Federation art salon competitions and was a member of the 1995 World Pastry Cup Team. He has won medals in world competitions in France and Germany and national competitions in Chicago and Detroit. He also served as director of research and development for Awrey Bakeries.

Currently, Chef Decker creates and teaches the coursework for Schoolcraft's Culinary Baking and Pastry Arts Program. He also teaches non-credit pastry classes which are open to the public.

This semester, he will be teaching....

- Pastry 101: Skill Development
- Sugar Sculpture Centerpieces: Beautiful Eye Candy
- Chocolate Sculpture Centerpieces: Too Awesome to Eat
- Dessert Buffet: The Sweetest Occasion
- Pastry Boot Camp: Hands-on

the classes

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 of 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, May 15 5-7 pm
& Wednesday, May 16 5-9 pm
2 days J. Gabriel, CMC
\$109/Senior Cost \$87.20 VT630
CES 2187 (.6 CEU) Sec. 921002

Thursday, May 24 5-7 pm
& Friday, May 25 5-9 pm
2 days J. Gabriel, CMC
\$109/Senior Cost \$87.20 VT630
CES 2187 (.6 CEU) Sec. 921011

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.

Tuesday & Wednesday, May 29 & 30 6-9 pm
2 days J. Decker, CMPC
\$109/Senior Cost \$87.20 VT630
CES 2380 (.6 CEU) Sec. 921009



"I have been taking numerous culinary arts classes in the continuing education school—and WOW am I ever pleased with this program. If I walk away learning how to core a strawberry, that's just something I had no exposure to before and I've just purchased the "tip" that could make my next attempt at dessert closer to excellent. Thank you."

Jeff F.

unique offerings

Planning Your Perfect Event

When planning a small or large graduation party, shower, barbeque or wedding have total control by doing it yourself! Learn tips of the trade to manage rentals, linens, food, props and theme menus. Get guidelines for ordering food and drink amounts. See cooking demos and take a photo tour of how to do fabulous food stations. Get sure fire recipes for your event planning arsenal.

Wednesday, May 9 6-10 pm
1 day K. Lewton
\$109/Senior Cost \$87.20 VT630
CES 2421 (.4 CEU) Sec. 921013

Culinary Gardening

Whether you're interested in growing basil for pesto, cilantro for salsas or mint for summer iced tea, start here. Enjoy fresh herbs and vegetables all summer long from your own culinary garden! Learn how to choose, plant and use herbs, vegetables and edible flowers. Get tips for planting, growing and harvesting your bounty. Both outdoor and indoor gardens will be discussed.


Thursday, May 10 6-9 pm
1 day J. Gabriel, CMC
\$99/Senior Cost \$79.20 VT635
CES 2334 (.3 CEU) Sec. 921007

Eastern Market Tour

Experience Detroit's Historic Eastern Market with Master Chef Jeff Gabriel as your tour guide. Chef Jeff will introduce and explain both local and exotic food products including flowers and wine highlighting all the market has to offer through the eyes of a culinary connoisseur. Learn how to identify and select the best and freshest items. Meet outside of R. Hirt, Jr. Co. at 9 am. Close parking is limited. Come early for the best parking opportunities. Bring a shopping bag if you plan to purchase items.


Saturday, May 12 9 am-12 pm
1 day J. Gabriel, CMC
\$45/Senior Cost \$36 Off Campus
CES 2427 (.3 CEU) Sec. 921021

Fresh & Fabulous Salads: Hands-on

 When you think of salad do you think of iceberg lettuce with a few veggies thrown in for good measure? Change that thinking forever and learn to create salads you'll be proud to serve, including composed salads, entree salads and side salads. Don't forget those always popular "dish-to-pass" pasta and rice salads, too. Learn to make great vinaigrettes and emulsified dressings. Make your salad 'La Piece De Resistance!'

Tuesday, May 22 6-9 pm
1 day J. Gabriel, CMC
\$109/Senior Cost \$87.20 VT635
CES 2173 (.3 CEU) Sec. 921019

NEW Gulf Coast Cooking: Hands-on

 Gulf Coast Regional Cuisine boasts ownership of so many of America's favorite dishes and recipes. This unique blend of European, Native American, Caribbean, and African cultures conjures up dishes for both casual and fine dining. Learn about, and prepare, this soulful down-home fare. Bring a ten-inch French knife.

Wednesday & Thursday, May 23 & 24 6-9 pm
2 days M. Russell, CMC
\$139/Senior Cost \$111.20 VT620
CES 2479 (.6 CEU) Sec. 921003

Beat the Heat—Light Summer Meals

Do you often crank up the air conditioning or order take out to avoid heating up your kitchen on a hot summer day? Enjoy a better option and learn to prepare simple, light entrees, barbeque dishes, salads and desserts. Discover sure-fire menu ideas and entertaining suggestions guaranteed to save your food budget and your electric bill. Beat the heat!

Thursday, May 31 6-9 pm
1 day K. Lewton
\$99/Senior Cost \$79.20 VT630
CES 2426 (.3 CEU) Sec. 921012





Outdoor Grilling: Hands-on



Transform your backyard into a successful outdoor party regardless of the weather.

Learn to infuse your own oils and vinegars to prepare unique and flavorful marinades and salad dressings. The secrets of successful grilling of poultry, seafood and vegetables will be demonstrated. A variety of salad dishes will be demonstrated using mixed greens, fruits and pasta.

Thursday & Friday, May 31 & June 1 5-9 pm
2 days J. Gabriel, CMC
\$149/Senior Cost \$119.20 VT620
CES 2241 (.8 CEU) Sec. 921008

NEW Summer Side Dishes

Whether you are hosting or going to a picnic, barbecue or lunch indoors or out, discover side dishes that are perfect to serve. Get recipes to make foods using fresh spring and summer ingredients that will revive a hot summer day. Learn techniques that work for sides prepared on the grill.

Thursday, June 21 6-9 pm
1 day J. Gabriel, CMC
\$99/Senior Cost \$79.20 VT630
CES 2305 (.3 CEU) Sec. 921022

Home-Cook's Night Out: Hands-on

People regularly plan nights out for hobbies, sport and fellowship. If cooking is your passion, make Friday evenings your cooking night out! Each week focus on a skill or the preparation of a particular type of food including meats, fish, poultry, salads and breads. Refine your skills, make new friends, while enjoying an evening of fine food. Bring a chef jacket and a basic set of knives. Call 734-462-4448 for details. No prerequisites required for this class.

Friday, June 22 6-9 pm
6 weeks No class 7/6 J. Gabriel, CMC
\$299/Senior Cost \$239.20 VT690
CES 2452 (1.8 CEU) Sec. 931034

The Art of Advanced Grilling: Hands-on



Knowledge is power—and that applies to the grill, too. Learn the advanced grilling techniques to take your grilling to the next level. Learn how fire flavors food, and the kind of heat that is right for fish, vegetables and meat. Discover additional seasoning techniques and how to maximize your grill's capabilities. Get more flavor from your grilled foods and more compliments for the chef.

Tuesday & Wednesday, June 26 & 27 5-9 pm
2 days J. Gabriel, CMC
\$149/Senior Cost \$119.20 VT620
CES 2324 (.8 CEU) Sec. 921004

Regional American Food: Hands-on



America's regional foods are as unique, and diverse, as the country itself. Explore the extensive offerings of four regional cuisines: Pacific Coast—California, Washington and Oregon; Midwest—Michigan, Ohio and Pennsylvania; New England Coast; and Southern—Louisiana, Texas and Florida. Learn about the history of the fare born of the settlers of our great land. Bring a ten-inch French knife.

Wednesday & Thursday, July 18 & 19 6-9 pm
2 days M. Russell, CMC
\$139/Senior Cost \$111.20 VT620
CES 2478 (.6 CEU) Sec. 931037

baking & dessert delights

NEW Signature Cake Decorating: Hands-on

Learn to decorate “a la Michelle” using pre-made and faux cakes. Discover how to roll fondant seamlessly, pipe elegant royal icing scroll designs, and create drapery swags and Florentine style embellishments. Learn to apply color and paint in an antique style, properly tier cakes, apply beaded borders, create a royal icing topper and sculpt a cake. Your cake decorating skills will never be the same. Bring to class: a serrated knife, an icing knife/spatula, a turntable, nylon sock, rolling pin, fondant smoothers (2), circular blade (pizza cutter), x-acto knife, hard ruler (at least 12 inches long), tape measure, small pair of food scissors, ball tooler (gum paste tool), imprinter/stamp from craft store (elegant scroll or leaf pattern), paint brush (thin tip), small bowl to mix lustre dust. These supplies are available at local craft stores. No prerequisite required.

Wednesday, May 16 5-10 pm
1 day M. Bommarito
\$129/Senior Cost \$103.20 VT635
CES 2481 (.5 CEU) Sec. 921015

NEW Sugar Sculpture Centerpieces: Beautiful Eye Candy

See how sugar can be transformed into unparalleled works of art using both simple and complex forms of sugar decorating techniques. Various methods and types of sugar will be demonstrated: pulled sugar, blown, cast, pastillage, pressed, rock sugar, and spun sugar. The average home chef will be able to duplicate some of the items, but not all due to the type of necessary equipment.

Thursday, May 10 6-9 pm
1 day J. Decker, CMPC
\$99/Senior Cost \$79.20 VT630
CES 2484 (.3 CEU) Sec. 921006

NEW Chocolate Sculpture Centerpieces: Too Awesome to Eat

The wonderful world of chocolate is all about marvelous taste. But in the practiced hands of a good chef it also becomes an art form, an aesthetic delight. Experience various chocolate techniques such as tempering, molding, airbrushing using cocoa butter colors, and sculpting. The average home chef will be able to duplicate some of the items, but not all due to the type of necessary equipment.

Thursday, May 17 6-9 pm
1 day J. Decker, CMPC
\$99/Senior Cost \$79.20 VT630
CES 2486 (.3 CEU) Sec. 921010

money savings opportunity

SCULPTURED CENTERPIECE SERIES

A chocolate or sugar sculpture is the ultimate décor in pastry. For a dessert buffet or a centerpiece for your home or event this art form is one of a kind and magical. Join Chef Decker as he designs and literally “captures the moment” on two inspiring evenings. The average home chef will be able to duplicate some of the items created, but not all due to the type of necessary equipment.

This money savings series is a real value and includes the following 2 classes:

- CES 2484 Sugar Sculpture Centerpieces: Beautiful Eye Candy
- CES 2386 Chocolate Sculpture Centerpieces: Too Awesome to Eat

See descriptions for more information.

Thursdays, May 10 & 17 6-9 pm
2 days J. Decker, CMPC
\$169/Senior Cost \$135.20 VT630
CES 2482 (.6 CEU) Sec. 921005

You must register prior to the start of the series
to take advantage of the savings.




NEW Dessert Buffet: The Sweetest Occasion

Sweeten your next get together with a dessert buffet. Or skip the meal all together and entertain with a dessert buffet! Either way, enhance your event's personality and style by learning how to pick a buffet theme, create a beautiful display and please a crowd with a mouth-watering variety of choices.


Wednesday, May 23 6-9 pm
1 day J. Decker, CMPC
\$99/Senior Cost \$79.20 VT630
CES 2483 (.3 CEU) Sec. 921014

NEW Breakfast Breads: Hands-on

 Tired of cereal, eggs and pancakes for breakfast? Greet your family in the morning with the aroma of freshly baked coffee cake, Danish, croissants, bagels and biscuits. The hardest part is waiting for the goodies to come out of the oven.


Thursday & Friday, June 7 & 8 6-10 pm
2 days J. Gabriel, CMC
\$149/Senior Cost \$119.20 VT635
CES 2480 (.8 CEU) Sec. 921001

Artisan Breads: Hands-on

 Forget about buying bread forever! Explore many varieties of flavored breads using natural and sourdough starters. Learn about different types of flour and their effects on fermentation. Practice proper mixing and handling, while discovering the make-up of Artisan breads.

Monday–Thursday, June 11–14 5-10 pm
4 days J. Gabriel, CMC
\$249/Senior Cost \$199.20 VT635
CES 2188 (2.0 CEU) Sec. 921020

Pastry Boot Camp: Hands-on

 Get ready to dig in the trenches, get dirty and be part of this four-evening basic-training pastry course. Fall in and learn the fundamentals and techniques used in preparing pastry creams and custards, pies and tarts, French pastries and tortes, and cheesecakes. Each night will be filled with new and exciting information, practical hands-on experience and opportunities to taste the results. Enlist now!

Tuesday–Friday, July 24–27 5:30-9:30 pm
4 days J. Decker, CMPC
\$399/Senior Cost \$319.20 VT635
CES 2381 (1.6 CEU) Sec. 931033





international cuisine

Fiesta Mexicana: Hands-on *New Recipes!*



Create your own Mexican Fiesta in your home. Learn to create an authentic Mexican buffet party meal including appetizers, salad, salsa, and street-style Mexican soft tacos. Couple your buffet with traditional Mexican drinks and a dessert. Be prepared to party-hearty Mexican style.

Wednesday, July 11

6-9 pm

1 day

A. Perez

\$109/Senior Cost \$87.20

VT630

CES 2449 (.3 CEU)

Sec. 931035

certification

ServSafe—One Day Class

Textbook must be purchased through the Schoolcraft Bookstore and reviewed prior to class start date. 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. A one hour lunch not included in CEU total. Purchase textbook and bring to first class—available at the College Bookstore. View book pricing and details at www.schoolcraftbooks.com.

Friday, May 18

8 am-5 pm

1 day

T. Holewinski

\$99/Senior Cost \$79.20

LA140

CES 2469 (.8 CEU)

Sec. 921016

wine tastings

White Wines of the World

Chardonnay, Gewurztraminer, Chenin Blanc, Riesling, and Sauvignon Blanc are names often seen when purchasing wine or going to a restaurant and looking at a wine list. Get the real scoop on white wines! Discover which are the better food wines and which wines should be enjoyed on their own. Learn about the wine-making process, terms you'll find on a bottle, prices and perceived value of white wines. You must be at least 21 years old to attend.

Monday, May 14

7-9 pm

5 weeks

L. Hershey

\$169/Senior Cost \$135.20

W210B

CES 2197 (1.0 CEU)

Sec. 921024

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, July 12 & 13

8 am-5 pm

2 days

L. Sebold

\$225/Senior Cost \$180

BTC 200

CES 2087 (1.8 CEU)

Sec. 931038



healthy sensations

Great Tasting Vegetarian & Vegan Meals: Hands-on



Learn how to create enticing meat and dairy free meals using fresh, high-quality ingredients. On day one learn about vegetarian and vegan cuisine, including hands-on prep work. On day two you'll cook, discovering firsthand how satisfying and flavorful vegetarian and vegan dishes can be. Even if you are not a vegetarian, discover how meat- and dairy-less meals can be great meal alternatives.

Tuesday & Wednesday, June 19 & 20 6-9 pm
2 days J. Gabriel, CMC
\$139/Senior Cost \$111.20 VT635
CES 2247 (.6 CEU) Sec. 921018

Grilling Vegetarian: Hands-on



Expand the culinary potential of your grill. Use it as a vessel for delicious vegetarian cooking. Discover the differences between cooking vegetables and other standard grill fare. Learn how to prepare your grill for efficient cooking and your fruits and vegetables for endless meal possibilities. Whether you're looking for side dishes to complement meat and seafood or planning a totally vegetarian cookout, this class is for you.

Monday & Tuesday, July 9 & 10 6-9 pm
2 days J. Gabriel, CMC
\$139/Senior Cost \$111.20 VT690
CES 2404 (.6 CEU) Sec. 931036



EAT WELL...

It seems like more and more people have decided to start a vegetable garden. This is good news as not only is the produce guaranteed to be a lot cheaper than that purchased at the store, it is also a lot healthier as you can control the environment.

Starting your own vegetable or herb garden need not be expensive or extensive. For those with limited or no yard space, containers can be used as planters in lieu of plots. Once the garden starts producing and if you find that you have a surplus of produce, a good idea is to share with friends, neighbors and family.

Want to learn more about culinary gardening and healthier eating? Check out our offerings above and on page four.



Registration begins at 8 a.m. on April 2 and continues until the day before class meets. The college will be closed for the holidays on May 28 & July 4.

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.

No online registration May 28 & July 4.

Go online to search and register for classes. A credit card is required when registering via the Web. Please have your payment information at hand. If you prefer to pay with cash or check, 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. Returning students must log in first and then register to prevent creating more than one record for you in our system. Duplicate records may cause issues with payments and your registration records.

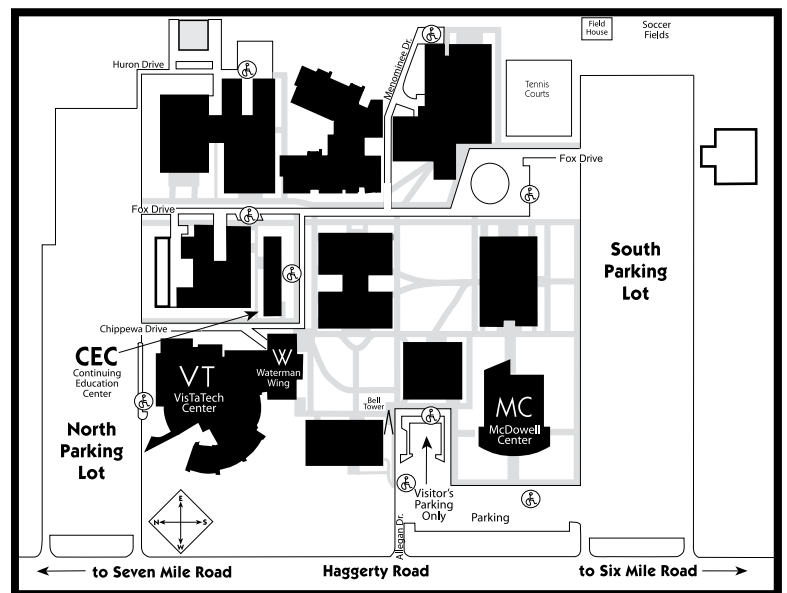
WALK-IN Monday-Thursday, 8 a.m. to 6 p.m.; Friday, 8 a.m. to 4:30 p.m.

Extended hours May 14-25 and July 2-12: Monday-Thursday, 8 a.m. to 7 p.m.

No walk-in registration May 28 & July 4.

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.



Schoolcraft College Continuing Education AND Professional Development

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 | Spring/Summer 2012

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.

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DAY PHONE		EVENING PHONE		CELL PHONE			

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

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



Continuing Education and
Professional Development
18600 Haggerty Road
Livonia, MI 48152-2696



NONPROFIT ORG
U.S. POSTAGE
PAID
SCHOOLCRAFT COLLEGE

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Spring/Summer 2012 Culinary Classes

NEW CLASSES

Gulf Coast Cooking: Hands-on
Summer Side Dishes
Breakfast Breads: Hands-on
Signature Cake Decorating: Hands-on
Sugar Sculpture Centerpieces: Beautiful Eye Candy
Chocolate Sculpture Centerpieces: Too Awesome to Eat
Dessert Buffet: The Sweetest Occasion

NEW RECIPES

Fiesta Mexicana: Hands-on

