

Continuing Education AND Professional Development

Culinary Seminars Spring/Summer 2009



Stir Up Your Culinary Talents. Enroll Now!

Prerequisite for all hands-on classes below:
CES 2187 Cooking 101: Skill Development
or instructor's approval.

Please prepare 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.

Knife Skills for Vegetables & Herbs: Hands-on

Tuesday, May 12

1 day 6-9 pm J. Gabriel, CMC
\$89/Senior Cost \$71.20 VT620
CES 2363 (.3 CEU) Sec. 921003

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.

Outdoor Grilling: Hands-on

Wednesday & Thursday, May 27 & 28

2 days 5-9 pm J. Gabriel, CMC
\$139/Senior Cost \$111.20 VT620
CES 2241 (.8 CEU) Sec. 921008

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.





Artisan Breads: Hands-on

MTWR, June 1-4
4 days 5-10 pm J. Gabriel, CMC
\$249/Senior Cost \$199.20 VT635
CES 2188 (2.0 CEU) Sec. 921010

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.



NEW Hands-on format Fresh & Fabulous Salads: Hands-on

Thursday, June 11
1 day 6-9 pm J. Gabriel, CMC
\$99/Senior Cost \$79.20 VT620
CES 2173 (.3 CEU) Sec. 921014

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!'



NEW Pastry Boot Camp: Hands-on

MTWR, June 8-11
4 days 5:30-9:30 pm J. Decker, CMPC
\$399/Senior Cost \$319.20 VT635
CES 2381 (1.6 CEU) Sec. 921012

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!



The Art of Advanced Grilling: Hands-on

Wednesday & Thursday, June 17 & 18
2 days 5-9 pm J. Gabriel, CMC
\$139/Senior Cost \$111.20 VT620
CES 2324 (.8 CEU) Sec. 921004

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.



NEW Vegetarian & Vegan Boot Camp: Hands-on

Tuesday, Wednesday & Thursday, June 23-25
3 days 9 am-3 pm J. Gabriel, CMC
\$375/Senior Cost \$300 VT620
CES 2375 (1.8 CEU) Sec. 921019

Take control of your life and treat yourself to radiant health just like Chef Jeff Gabriel did. People who have shifted to vegan and vegetarian diets have experienced natural weight loss, improved health, increased energy, and a variety of other benefits. Learn how to create enticing meat- and dairy-free meals using fresh, high-quality ingredients. Find out about the cuisine, do the prep work, and prepare satisfying and flavorful vegetarian and vegan dishes.



Authentic Enchiladas Made Right: Hands-on

Thursday, June 25
1 day 6-9 pm A. Perez
\$89/Senior Cost \$71.20 VT620
CES 2356 (.3 CEU) Sec. 921021

There are, perhaps, as many ways of making enchiladas as there are cooks in Mexico. Explore the cultural and culinary history of this Mexican delight. Discover the many variations and sauce possibilities. Learn to identify the ingredients necessary to make authentic enchiladas and then do it! Enjoy the titillating experience of making real enchiladas in red sauce. Become enchilada savvy.

Pizza on the Grill: Hands-on

Tuesday, July 21
1 day 6-9 pm M. Bommarito
\$109/Senior Cost \$87.20 VT620
CES 2199 (.3 CEU) Sec. 931007

Looking for a new grilling idea? Tired of burgers and steaks? Why not grill some...pizza! You'll learn to make classic pizza dough and thin-crust cornmeal pizza dough; covering them with distinctive and mouth-watering sauces, guaranteed to stimulate the pizza lover in you. Take your work of art and masterfully grill it, sit back and enjoy the savory taste of your efforts. Please wear a chef's jacket and bring your own knives.

The following hands-on classes have no prerequisite requirement.

NEW Intro to Fruit & Vegetable Carving: Hands-on

Thursday, May 14

1 day 6-9 pm D. St. Souver
\$89/Senior Cost \$71.20 W205
CES 2376 (.3 CEU) Sec. 921005

Join Chef Souver, a Food Network alum, for an amazing fruit and vegetable carving experience. You'll learn about the needed tools and tool safety, basic creative techniques, how to choose quality carving pieces and how to store your bounty. Roll-up your sleeves and try your hand at carving a turnip, honeydew, cantaloupe, cucumber and green onions. You'll be amazed what you can do. No experience necessary. All supplies and tools provided at the class. Please bring a box to take your carved masterpieces home with you.

Cook's Boot Camp— Basic Cooking Techniques: Hands-on

Monday, May 18 5-9 pm
& Tues, Wed, Thur, Fri, May 19-22 5-10 pm
1 week J. Gabriel, CMC
\$450/Senior Cost \$360 VT620
CES 2184 (2.4 CEU) Sec. 921001

Cooking, like any discipline or skill, has its own language and rules. Once you know the basics it gets easier. Build your cooking knowledge by learning basic cooking techniques, sanitation and knife skills. Gain the skills necessary to prepare daily menus, to actually cook the meals and then critique your effort. Try your hand at sauces, soups, and entrée and side dishes. Bring two chef jackets and a basic set of knives—call 734-462-4448 for details. No prerequisite required.

Cake Decorating with Buttercream: Hands-on

Tuesday, June 16

1 day 6-10 pm M. Haight, CEC
\$119/Senior Cost \$95.20 VT635
CES 2329 (.4 CEU) Sec. 921015

You'll find no other icing that can be used in as many different ways as buttercream. Using a prepared buttercream frosting, decorate a cake learning to do latticework, flowers, leaves, borders and more. Get decorating and technique suggestions. Gain the skills you need to make your cakes custom, one-of-a-kind works of art. Bring a cake decorating bag, tips #1, #2, #32, #104, #143, and rose nail #907. These supplies are available at local craft stores.

Cooking 101: Skill Development

Tuesday, May 5 5-7 pm
& Wednesday, May 6 5-9 pm
2 days J. Gabriel, CMC
\$105/Senior Cost \$84 VT630
CES 2187 (.6 CEU) Sec. 921002

In this relaxed and comfortable environment you will learn basic cooking terminology and techniques, and how to properly use basic knives and hand tools. To make sure you stay healthy and happy, discover safe and sanitary methods for food preparation. Happy cooking! This course is a prerequisite for most Schoolcraft College CES hands-on Culinary Arts classes or with instructor's approval, unless otherwise noted.

Culinary Gardening

Wednesday, May 13

1 day 5:30-8:30 pm J. Gabriel, CMC
\$89/Senior Cost \$71.20 VT630
CES 2334 (.3 CEU) Sec. 921007

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.





NEW FOR FALL 2009! To enhance your learning experience, CES 2380 Pastry 101: Skill Development will be required for all participants of pastry/baking hands-on classes, unless otherwise noted.

NEW Pastry 101: Skill Development

Monday, May 18 6-8 pm
 & Wednesday, May 20 6-10 pm
 2 days J. Decker, CMPC
 \$105/Senior Cost \$84 VT630A
 CES 2380 (.6 CEU) Sec. 921009

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.

NEW Paris: The Home of Fine Dining

Wednesday, June 10
 1 day 6-9 pm M. Haight, CEC
 \$109/Senior Cost \$87.20 VT630
 CES 2378 (.3 CEU) Sec. 921013

Sneak off to Paris, the city of love and food, for a taste fest of the signature dishes of five of Paris's famous restaurants. Meander and mosey through the Ledoyen, renowned for classical cuisine; the Carres des Feuillants, featuring modern French cuisine; the Taillevent, which ranks as one of Paris's best all-around restaurants; the Meurice, famous for its rich and subtle menus; and the Pre Catelan, which features both urbane and rustic dishes. Get the recipes, taste the results.

Discover Live Foods

Friday, June 12
 1 day 6-9 pm J. Gabriel, CMC
 \$89/Senior Cost \$71.20 VT630
 CES 2332 (.3 CEU) Sec. 921006

Discover the exciting world of live foods. Learn what live means, what food groups are represented and why one would eat "live". Learn the art of soaking, sprouting and dehydrating to maximize nutrients and discover great recipes utilizing these techniques. Open up a whole new culinary world by seeing how eating live foods is appetizing and nutritionally complete.

NEW Meal Planning in Tough Economic Times

Friday, June 19
 1 day 6-9 pm J. Gabriel, CMC
 \$89/Senior Cost \$71.20 VT630
 CES 2382 (.3 CEU) Sec. 921017

Feeling the need to pinch a few pennies? You're not alone. More people are eating out less and cooking more at home. They are choosing to cook their meals from scratch rather than purchasing more expensive convenience foods and pre-cut meats. Sound like a good idea? Join the mass and learn how to plan meals that are homemade, affordable and satisfying.

NEW Cake Decorating Using Rolled Fondant

Monday, June 22
 1 day 6-9 pm M. Bommarito
 \$109/Senior Cost \$87.20 VT630
 CES 2271 (.3 CEU) Sec. 921018

There are many decorating options for cakes these days. Find out how to beautifully decorate cakes with a porcelain-like finish using rolled fondant. Learn how to prepare the fondant, and obtain the characteristic smooth finish on a round, square and hexagon surface. Create drapery swags, fondant appliques, various textures, and sugar fondant bows. Explore a variety of decorative fondant borders.

NEW Your Roman Culinary Holiday

Wednesday, June 24
 1 day 6-9 pm M. Haight, CEC
 \$109/Senior Cost \$87.20 VT630
 CES 2379 (.3 CEU) Sec. 921020

Begin your Roman culinary adventure by understanding the tradition associated with classic Roman cuisine. Coupled with the first-hand experience and recipes chef Marcus Haight gathered in Rome, you will learn about current Roman cuisine—tasty dishes that use traditional spices including garlic, black pepper, rosemary, parsley and mint. Rome was not built in a day but a great Roman meal can be.

The Lighter Side of Dark Chocolate

Tuesday, June 30

1 day 6-9 pm G. Rapitis
\$89/Senior Cost \$71.20 VT630
CES 2338 (.3 CEU) Sec. 921023

Not all chocolate is created equal. Dark chocolate studies now show it contains heart healthy nutrients that may lower blood pressure. It is plant-derived, as are fruits and vegetables, and has been recommended as a delicious way to improve cardiovascular health. Learn about the history, nutrients and differences of dark chocolate. Enjoy gathering recipes and experiencing dark chocolate tasting.

NEW German & Swiss Cuisine

Wednesday, July 1

1 day 6-9 pm J. Gabriel, CMC
\$99/Senior Cost \$79.20 VT630
CES 2377 (.3 CEU) Sec. 931001

Get a two-for-one culinary bargain and explore the similarities and differences between German and Swiss cuisine. Learn to make traditional German dishes like sauerkraut, sausage and pork dishes. Discover Swiss favorites that commonly use cheese and potatoes, along with desserts featuring chocolate. Learn about the culinary history and revel in the tastes of these European neighbors.

Chilies Rellenos: The Right Stuff!

Wednesday, July 8

1 day 6-9 pm A. Perez
\$89/Senior Cost \$71.20 VT630
CES 2371 (.3 CEU) Sec. 931002

Chilies Rellenos are quite literally stuffed peppers. But that is where the commonality ends. This classic dish can be prepared simply or in an exquisite manner. Learn the history of this Mexican comfort food that is served during numerous Mexican festivities. Discuss which chilies to use, how to prepare them and learn which ingredients are authentic Mexican! Viva Mexico!

Salsa—Salsa—Salsa!

Wednesday, July 22

1 day 6-9 pm A. Perez
\$89/Senior Cost \$71.20 VT630B
CES 2354 (.3 CEU) Sec. 931003

At the center of authentic Mexican cuisine is traditional Mexican salsa. Not the store-bought jar variety you grab off the grocery shelf, but the fresh, delicious salsa you find at the core of many authentic Mexican dishes. Learn how to make three kinds of salsa and get a multitude of ideas of how to use this core Mexican sauce. Salsa is so much more than an ordinary topping for chips—discover its versatility!

Spend Less for Fine Wine

Monday, May 18

5 weeks 7-9 pm L. Hershey
\$159/Senior Cost \$127.20 W210B
CES 2222 (1.0 CEU) Sec. 921024

You don't have to spend a fortune to find good quality wine. There are many fine wines available—believe it or not—for under \$30! Learn the difference between an inexpensive fine wine and a cheap wine. Enjoy tasting of some of these varieties of wine from around the world. You must be at least 21 years old to attend.

ServSafe

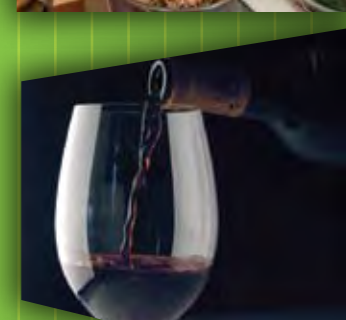
Wednesday & Thursday, May 20 & 21

2 days 8 am-5 pm T. Holewinski
\$199/Senior Cost \$159.20 LA200
CES 2087 (1.8 CEU) Sec. 921016

Wednesday & Thursday, June 24 & 25

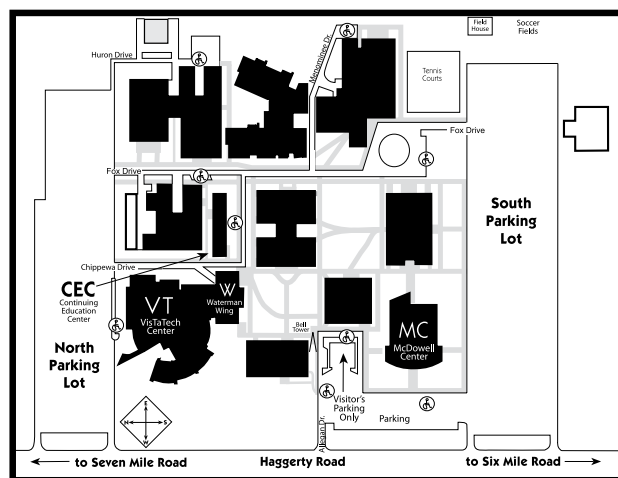
2 days 8 am-5 pm T. Holewinski
\$199/Senior Cost \$159.20 LA200
CES 2087 (1.8 CEU) Sec. 921022

Textbook included. Designed for 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.





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.



Classes for Enjoyment & Professional Development 734-462-4448 | www.schoolcraft.edu/ces

Registration begins April 10 and continues until the day before class meets.

To register online or by phone, you will need to know which term your class meets.

For this brochure most of the classes are in the spring term. Look for a ☀ symbol next to the section number for classes in the summer term.

Online or touchtone phone registration is strongly recommended. You will be enrolled immediately, depending on class availability. Mail-in registrations are processed manually. Use the attached form and return it at least one week before the course begins. Refunds are issued in accordance with college policy.

Online and phone registration hours are Monday–Friday, 3 a.m. to 10 p.m. (May 1 and July 1, 3 a.m.–7 p.m. only); Saturday, 3 a.m. to 11 p.m.; Sunday, 3 a.m. to 9 p.m.

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

New or returning students can go online to search and register for classes. Credit card payment is required when registering via the Web. Please have your credit card information at hand. If you experience any problems registering, please contact the Admissions and Enrollment Center at 734-462-4430 before attempting to proceed.

Touchtone Phone 734-462-4803

You must have registered previously for Continuing Education and Professional Development classes at Schoolcraft College to take advantage of this option.

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.

Schoolcraft College

Continuing Education

AND Professional Development

This data is optional and confidential:
 Female Male
 White Black or African American
 Hispanic or Latino Asian
 American Indian or Alaskan Native
 Native Hawaiian or Other Pacific Islander
 Other

Registration form | Spring/Summer 2009

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

Before registering please notify the Admissions and Enrollment Center in writing if you have changed your name, address or work/home phone numbers. Name changes require a copy of your Social Security card or driver license. We use this information to send class confirmation or contact you regarding any changes in class status.

DATE OF BIRTH

STUDENT NUMBER
To be assigned to first-time students.

OR

SOCIAL SECURITY NUMBER

LAST NAME

FIRST NAME

MI/FORMER NAME

NUMBER AND STREET

CITY

STATE

ZIP CODE

E-MAIL ADDRESS

DAY PHONE

EVENING PHONE

CELL PHONE

Section No.

CES No.

Title of Course

AMT: \$

AMT: \$

AMT: \$

AMT: \$

AMT: \$

AMT: \$

AMT: \$

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 _____ Co. Address _____ _____ Billing Contact Person _____ PO# _____</p>	<p>For office use only:</p>
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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)



Schoolcraft College
 Continuing Education
 and Professional Development
 18600 Haggerty Road
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