

the dish

Schoolcraft College
Continuing Education
AND Professional Development
Winter 2011

what's cooking...

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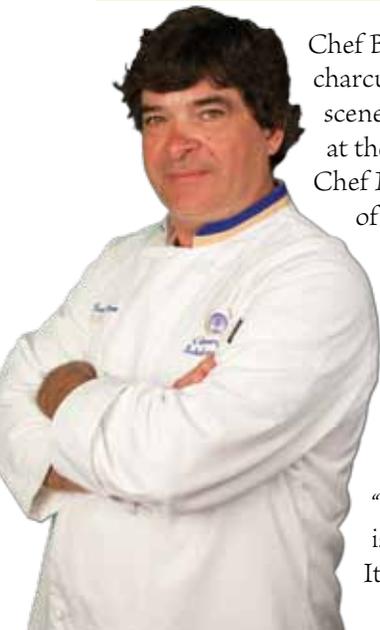
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www.schoolcraft.edu/cepd/thedish

the chefs

Join this duo for four amazing evenings as they team up to highlight the Italian regions of Tuscany, Piedmont, Campania and Sicily. See page 5 for class descriptions and a money savings series opportunity.

Chef Brian Polcyn, CEC



Chef Brian Polcyn is an award-winning chef and charcuterie expert. He has been a part of the restaurant scene in the Detroit area for many years, starting at the Golden Mushroom under Certified Master Chef Milos Cihelka. He is currently the Chef/Owner of restaurants in both Birmingham and Milford, Michigan. His Birmingham restaurant was designated restaurant of the year by the Detroit Free Press in 2010, and in 2009 by Hour Detroit Magazine.

Chef Polcyn is nationally recognized for his creativity and culinary talents. He was recently featured on Anthony Bourdain's television show "No Reservations" on the Discovery Channel. He is currently working on his next book that features Italian salumi with writer Michael Ruhlman.



Prerequisite—

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.



CES 2380 Pastry 101: Skill Development is strongly recommended before taking this class. Cooking 101 is not required.

Please prepare 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.

Chef Pino di Cicco

Chef Pino is a well-established chef in the Italian region of Tuscany and has a restaurant in Sienna. He attended the Italian Culinary Institute of Stresa and the Italian Culinary Institute of Aversa, and is well versed in Italian regional cuisine as well as general European techniques. For the past 3 years Chef Pino has been a sommelier through the A.I.S. (Associazione Italian Sommelier) making him a true talent in both Italian wine and cuisine.



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.

Wednesday, January 12 5-7 pm
& Friday, January 14 5-9 pm
2 days J. Gabriel, CMC
\$105/Senior Cost \$84 VT630
CES 2187 (.6 CEU) Sec. 911008

Wednesday, January 19 5-7 pm
& Friday, January 21 5-9 pm
2 days J. Gabriel, CMC
\$105/Senior Cost \$84 VT630
CES 2187 (.6 CEU) Sec. 911014

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.

Thursday, February 10 6-9 pm
& Friday, February 11
2 days J. Decker, CMPC
\$105/Senior Cost \$84 VT630
CES 2380 (.6 CEU) Sec. 911007

Meat Cutting Basics for the Home Cook: Hands-on



Learn the basic principles of butchery. Experience the professional way to cut steaks and chops, truss and disjoint a chicken, and filet a fish with confidence. Discover how to sharpen and keep your tools as precise as possible—all while maintaining a safe and sanitary environment.

Saturday, April 16 10 am-1 pm
1 day M. Haight, CEC, CEPC
\$119/Senior Cost \$95.20 VT625
CES 2307 (.3 CEU) Sec. 911038

“One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating.”

 Luciano Pavarotti

foreign cuisine

Celebrate the Foods of Spain

Food is more than a form of sustenance in Spain, it is literally a way of life. The country's distinctive cuisine is as diverse as its culture and multiple regions. In celebration of Spanish foods discover tapas, bite-sized appetizers, that can also be used as an entire meal; and paella, the saffron infused rice dish, which is a Spanish institution.

Tuesday, February 8 6-9 pm
1 day J. Gabriel, CMC
\$109/Senior Cost \$87.20 VT630
CES 2346 (.3 CEU) Sec. 911030

Mediterranean Cooking

Who could resist the flavors of the warm Mediterranean? You'll learn to prepare fabulous meals from Greece, Italy, Spain and France. Use regional cheeses, garlic, eggplant, meats, seafood, and marvelous varieties of olives to create authentic Mediterranean cuisine. You'll also learn options for making the meals more healthful without sacrificing flavor!

Wednesday, February 23 5:30-9:30 pm
& Friday, February 25
2 days J. Gabriel, CMC
\$119/Senior Cost \$95.20 VT630
CES 2135 (.8 CEU) Sec. 911024



Home-style Mexican Food

New Recipes!

When you think of comfort food do you think Mexican? You will now. Start with a warm and comforting soup followed by an authentic Mexican entree and side dishes. Finish this fantastically easy meal with a classic Mexican dessert. From start to finish learn how to make a complete meal perfect for casual entertaining or just for your own family's pleasure.

Tuesday, February 15 6-9 pm
1 day A. Perez
\$89/Senior Cost \$71.20 VT630
CES 2418 (.3 CEU) Sec. 911031

Authentic Enchiladas Made Right: Hands-on New Recipes!

 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.

Wednesday, March 16 6-9 pm
1 day A. Perez
\$89/Senior Cost \$71.20 VT620
CES 2356 (.3 CEU) Sec. 911032

Contemporary Mexican Food

New Recipes!

Learn what contemporary Mexican Food is all about. Discover how to take authentic Mexican dishes, add contemporary flavors and unique twists and create a classic new and zesty Mexican meal. Begin with a salad and dressing, add a side dish, main entree and a dessert, and discover the endless possibilities. Get the recipes and taste the results!

Tuesday, April 5 6-9 pm
1 day A. Perez
\$89/Senior Cost \$71.20 VT620
CES 2420 (.3 CEU) Sec. 911034



“Cooking is like love.

It should be entered into with abandon
or not at all.”

Harriet Van Horne

**NEW Taste Italy with Two Chefs:
Campania**

Join Chef Brian and Chef Pino for Italian Campania cuisine: battered buffalo mozzarella sandwich, seafood soup in “Pizzaiola” style, stuffed cannelloni, sea-bass filet and wreath of baba with lemon cream and berries.

Tuesday, March 8 6-9 pm
1 day B. Polcyn, CEC, P. di Cicco
\$119/Senior Cost \$95.20 VT630
CES 2436 (.3 CEU) Sec. 911019

**NEW Taste Italy with Two Chefs:
Piedmont**

Join Chef Brian and Chef Pino for Italian Piedmont cuisine: vegetable cruditis with garlic, anchovies and butter sauce, chestnut soup and potato dumplings in a parmesan basket, Barolo braised veal and potato puree, and pan bisquit with chocolate cream and hazelnuts.

Wednesday, March 9 6-9 pm
1 day B. Polcyn, CEC, P. di Cicco
\$119/Senior Cost \$95.20 VT630
CES 2437 (.3 CEU) Sec. 911020

NEW Taste Italy with Two Chefs: Sicily

Join Chef Brian and Chef Pino for Italian Sicilian cuisine: fried seaweed on eggplant in “Caponata” style, creamed broccoli with browned prawns and spaghetti with sardines, bread, fennel herb and dry fruit, medallions of tuna, and pistachio cannoli in “Siciliana” style.

Thursday, March 10 6-9 pm
1 day B. Polcyn, CEC, P. di Cicco
\$119/Senior Cost \$95.20 VT630
CES 2438 (.3 CEU) Sec. 911022

NEW Taste Italy with Two Chefs: Tuscany

Join Chef Brian and Chef Pino for Italian Tuscany cuisine: “mille-feuille” pastry, traditional bread and vegetable soup and hand-rolled senese pasta, beef “tagliata” and almond and chocolate cookies.

Friday, March 11 6-9 pm
1 day B. Polcyn, CEC, P. di Cicco
\$119/Senior Cost \$95.20 VT630
CES 2439 (.3 CEU) Sec. 911023

money savings opportunity

TASTE ITALY WITH TWO CHEFS SERIES

Chef Brian Polcyn and Chef Pino di Cicco have much in common. Both are renowned chefs, one here in Milford, Michigan, and one in Sienna, Italy. Both own their restaurants. And both are passionate about regional Italian cuisine. Join them for four amazing evenings as they team up to highlight the Italian regions of Tuscany, Piedmont, Campania and Sicily.

This money savings series is a real value and includes the following 4 classes:

- CES 2436 Taste Italy with Two Chefs: Campania
- CES 2437 Taste Italy with Two Chefs: Piedmont
- CES 2438 Taste Italy with Two Chefs: Sicily
- CES 2439 Taste Italy with Two Chefs: Tuscany

See descriptions for more information.

Tuesday, Wednesday, Thursday, Friday March 8, 9, 10, 11 6-9 pm
4 days B. Polcyn, CEC, P. di Cicco
\$379/Senior Cost \$303.20 VT630
CES 2435 (1.2 CEU) Sec. 911018

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

**INTERESTED
IN LEARNING
ABOUT AND
TASTING
ITALIAN
WINES?**



See page 6
for class
information.

healthy sensations

NEW How to Prepare Curious Produce

Expand your vegetable repertoire! Instead of walking straight to the broccoli, carrots and squash discover wonderful vegetables like collard greens, artichokes, jicama and some you probably never realized existed. Open your world of available vegetable choices and tantalizing ways to prepare them. Taste the succulent results. Become a vegetable guru.

Tuesday, February 1 6-9 pm
1 day J. Gabriel, CMC
\$89/Senior Cost \$71.20 VT630
CES 2442 (.3 CEU) Sec. 911013

Managing Diabetes with Delicious Food Choices

More than fifteen million Americans have been diagnosed with diabetes. To learn how to properly prepare healthy good-tasting foods that help balance your blood sugar, you must learn how to plan, focusing on low glycemic foods and portions sizes. Don your chef hat and discover how to make flavorful, diabetic-friendly foods that gives you the most health and nutrition “bang” for your calorie buck. There will be an array of dishes including desserts.

Wednesday, February 9 6-10 pm
1 day J. Gabriel, CMC, J. Wunder
\$99/Senior Cost \$79.20 VT630
CES 2402 (.4 CEU) Sec. 911035

Vegetarian & Vegan Boot Camp: Hands-on



Take control of your life and treat yourself to radiant health. 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.

Fridays, March 18 & 25 6-9 pm
& Saturdays, March 19 & 26 9 am-3 pm
2 weeks J. Gabriel, CMC
\$375/Senior Cost \$300 VT630
CES 2375 (1.8 CEU) Sec. 911026

NEW Earth Day Cooking

There is no better way to honor Earth Day than to prepare dishes that are easy on the environment. Enjoy Earth Day recipes using Michigan produce and products, grain fed, free range meats and organic foods. Discover earth-friendly ways to shop, cook and recycle. Celebrate the earth; color your cooking-trends green!

Friday, April 22 9 am-12 pm
1 day G. Rapis
\$89/Senior Cost \$71.20 VT630
CES 2434 (.3 CEU) Sec. 911017

Homemade Baby Foods: Tasty, Nutritious & Full of Love

Making your baby's food homemade gives you total control, you know it's free of additives that a tiny tummy simply does not need. You'll know the food will be nutritionally complete. Learn how to prepare fruits, vegetables, dairy products and grains—no meat will be demonstrated. Discover that the equipment needed is minimal and that most people already have what is necessary in their kitchens. Give your baby the best start.

Tuesday, April 26 6-9 pm
1 day J. Gabriel, CMC, J. Wunder
\$89/Senior Cost \$71.20 VT630
CES 2400 (.3 CEU) Sec. 911036

wine tastings

Italian Wines

Italy produces some of the world's finest wines. To meet the increasing desire for a greater variety and higher quality wine, a tremendous influx of good value and quality Italian wines are now available in our marketplace. Wines from each region of Italy will be discussed and tasted. You must be at least 21 years old to attend.

Monday, January 24 7-9 pm
5 weeks L. Hershey
\$169/Senior Cost \$135.20 W210B
CES 2105 (1.0 CEU) Sec. 911028

unique offerings

NEW Rustic Breads: Hands-on

 Rustic bread is very versatile. It offers a crisp crust with a feathery light, porous and chewy interior, and a delicate flavor. It is perfect for an elegant and tasty layered sandwich, and is a wonderful accompaniment to soup, salad or a pasta dinner. Learn to make rustic bread from shaping techniques to working with yeasts and a variety of grains.

Monday, January 24 5-10 pm
1 day J. Gabriel, CMC
\$119/Senior Cost \$95.20 VT635
CES 2316 (.5 CEU) Sec. 911029

Time Saving Meal Planning for Busy Families

Do you regularly waste money on food you never end up cooking or eating? Do you struggle with what to make for dinner because you don't have a plan? Learn a full-proof prep system that can make your weekly meals effortless. Discover how to plan and prep your meals for an entire week allowing you to save time and money, and spend more quality family time enjoying a healthy dinner at home.

Saturday, February 5 9 am-12 pm
1 day K. Lewton
\$99/Senior Cost \$79.20 VT630
CES 2409 (.3 CEU) Sec. 911021

Understanding French Wines

French wine making dates back to pre-Roman times. It is no wonder then that French wines are an essential part of French cuisine. Learn about the types and the various regions in which they are made. Enjoy comparative tasting and discover how to buy, drink and store French wines. You must be at least 21 years old to attend.

Monday, March 14 7-9 pm
5 weeks L. Hershey
\$169/Senior Cost \$135.20 W210B
CES 2100 (1.0 CEU) Sec. 911033



NEW The Master Chef Off the Clock: Hands-on

 You've enjoyed his classes, benefited from his expertise and knowledge, and experienced his amazing meals in Schoolcraft's kitchens. But what does Master Chef Jeff Gabriel like to cook when he's at home? He says, "As a practitioner of a plant based diet, I am often asked what I eat for dinner. Come share my wife's and my love of vegetarian and vegan cuisine. We wish to share the wealth of health to all."

Wednesday & Friday, March 30 & April 1 6-9 pm
2 days J. Gabriel, CMC
\$129/Senior Cost \$103.20 VT620
CES 2443 (.6 CEU) Sec. 911012

How About Brunch?

Hosting your next friend, family or holiday gathering? Do brunch! Brunch is a great food venue to share time, food and fun with the gang and it can be a cost effective and less stressful way to entertain. Learn to make dishes such as: heirloom tomato tarts, stuffed French toast, unbelievable egg creations, sausage strudels, pastries. Be ready for lots of sampling and a comprehensive recipe package to take home.

Saturday, April 2 9 am-1 pm
1 day K. Lewton
\$105/Senior Cost \$84 VT630
CES 2275 (.4 CEU) Sec. 911001

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.

Tuesday & Wednesday, April 19 & 20 5-9 pm
2 days J. Gabriel, CMC
\$139/Senior Cost \$111.20 VT620
CES 2241 (.8 CEU) Sec. 911015

baking & dessert delights

NEW Gourmet Cookies: Hands-on



Make scrumptious, fresh gourmet cookies that were once only available from specialty shops and bakers. Begin by learning the proper mixing methods and procedures for creating these tempting sweets. Then put on your chef hat and make delicious rolled, drop, bar and pipe cookies you would be proud to serve for any occasion. Save room for the tasting of each sinfully delectable one.

Saturday, January 29 10 am-1 pm
1 day M. Haight, CEC, CEPC
\$109/Senior Cost \$87.20 VT635
CES 2166 (.3 CEU) Sec. 911016

NEW Spanish Desserts

Enjoy a "sweet" tour of Spanish desserts. Spanish desserts range from simple dairy and fruit-based desserts to elegant, artisan pastries made with almonds, or aromatic seeds like sesame, fennel, anise or poppy seeds. Learn how to prepare the perfect end to a great Spanish comida or meal.

Wednesday, February 2 6-9 pm
1 day J. Decker, CMPC
\$109/Senior Cost \$87.20 VT630
CES 2441 (.3 CEU) Sec. 911005



NEW Polish Desserts

Cakes and pastries are usually the dessert of choice in Poland. Popular cakes include cheesecake, sponge cake, coffee cakes, poppy seed rolls, and pound cake (babka). Many wonderful pastries like angel wings (chrusciki), rolled foldover pastries (kolaczki), donuts (paczki), and apple tarts (szarlotka) are also enjoyed. Learn about the history, the ingredients and techniques to create exceptional Polish masterpieces.

Wednesday, February 16 6-9 pm
1 day J. Decker, CMPC
\$109/Senior Cost \$87.20 VT630
CES 2446 (.3 CEU) Sec. 911003

NEW Macarons & Madeleines: Hands-on



Possessing unlimited possibilities for cookie colors, fillings and flavorings, the macaroon, is quickly becoming the "it" dessert, with macaroon shops giving popular cupcake shops competition in New York and Los Angeles. Couple that with the melt-in-your-mouth authentic madeleine cookie and you have the sweetest experience ever. Learn to bake these two trendy treats and dress them up with a variety of flavors and ingredients. Please wear a chef's jacket, dark pants.

Saturday, February 19 10 am-2 pm
1 day M. Haight, CEC, CEPC
\$119/Senior Cost \$95.20 VT620
CES 2444 (.4 CEU) Sec. 911027

French Desserts New Recipes!

A fine French meal is never complete without a sweet. From rich mousse to juicy tarte tatin recipes, the delicacies of the French dessert cart are an undeniable right. Learn about the history, the ingredients and techniques to create unforgettable French classics.

Wednesday, March 16 6-9 pm
1 day J. Decker, CMPC
\$109/Senior Cost \$87.20 VT630
CES 2357 (.3 CEU) Sec. 911009



money savings opportunity

THE WORLD ON A DESSERT PLATE SERIES

This money savings series is a real value and includes the following 3 classes:

- CES 2441 Spanish Desserts
- CES 2446 Polish Desserts
- CES 2357 French Desserts

See descriptions for more information.

Wednesdays, February 2, 16 & March 16 6-9 pm
3 days J. Decker, CMPC
\$279/Senior Cost \$223.20 VT630
CES 2345 (.9 CEU) Sec. 911011

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

Cake Decorating with Buttercream: Hands-on



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.

Saturday, March 12 10 am-2 pm
1 day M. Haight, CEC, CEPC
\$119/Senior Cost \$95.20 VT635
CES 2329 (.4 CEU) Sec. 911037

Passion for Chocolate Desserts: Hands-on *New Recipes!*

The most popular dessert recipes today most often include chocolate. Join Chef Decker and learn about the history and the terminology surrounding this 'food of the gods' Learn techniques for melting chocolate, while discovering its use in tortes and warm and cold plated desserts. Don't miss this class guaranteed to make your heart melt—with chocolate that is! No prerequisite required.

Wednesday, March 23 6-9 pm
1 day J. Decker, CMPC
\$119/Senior Cost \$95.20 VT620
CES 2256 (.3 CEU) Sec. 911040

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, January 27 & 28 8 am-5 pm
2 days T. Holewinski
\$225/Senior Cost \$180 LA200
CES 2087 (1.8 CEU) Sec. 911002

Thursday & Friday, March 24 & 25 8 am-5 pm
2 days T. Holewinski
\$225/Senior Cost \$180 MC110
CES 2087 (1.8 CEU) Sec. 911006



kids cooking

Big Chefs & Jr. Chefs: Hands-on

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. Open for children seven years of age and older. Please bring a paring knife, measuring cups and aprons to class. No prerequisite required.

Saturday, February 12 10 am-2 pm
1 day M. Haight, CEC, CEPC
\$129/Senior Cost \$103.20 VT630
CES 2178 (.4 CEU) Sec. 911025

Culinary Arts Exploration—Ages 12-17: Hands-on

Ever thought of becoming a chef? Don't miss the opportunity to explore the world of culinary arts with a Certified Master Chef! Learn essential cooking terminology and techniques, and how to properly use basic knives and hand tools. Discover safe and sanitary methods for food preparation. Find out if culinary arts is in your future. No prerequisite for this class. 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. No prerequisite required.

Wednesdays, April 6 & 13 6-9 pm
2 weeks J. Gabriel, CMC
\$105 VT630
CES 2291 Sec. 911004



Registration begins 8 a.m. December 13 and continues until the day before class meets. The college will be closed for the holidays December 23-January 2. However, online registration will be available December 23-26, 30-31 and January 1-2.

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 December 27-29.

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.

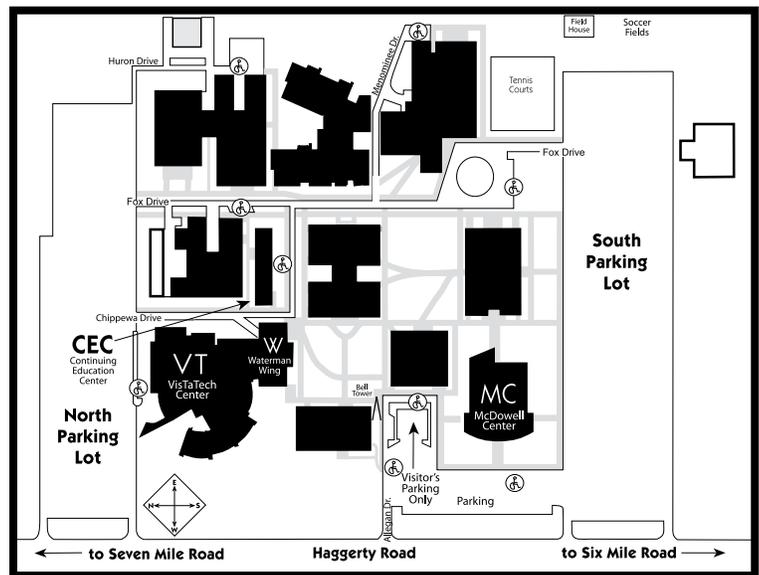
WALK-IN Monday-Thursday, 8 a.m. to 6 p.m.; Friday, 8 a.m. to 4:30 p.m.

Extended hours January 3-13: Monday-Thursday, 8 a.m. to 7 p.m.

No walk-in registration December 23-January 2.

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.





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Culinary Seminars

Winter 2011

 **Schoolcraft College**
Continuing Education
AND Professional Development

NEW SEMINARS

- How to Prepare Curious Produce
- Spanish Desserts
- Polish Desserts
- The World on a Dessert Plate Series
- Taste Italy with Two Chefs Series
 - Taste Italy with Two Chefs: Campania
 - Taste Italy with Two Chefs: Piedmont
 - Taste Italy with Two Chefs: Sicily
 - Taste Italy with Two Chefs: Tuscany
- Earth Day Cooking
- Macarons & Madeleines: Hands-on
- Rustic Breads: Hands-on
- Gourmet Cookies: Hands-on
- The Master Chef Off the Clock: Hands-on

