



the
dish

Schoolcraft College
Continuing Education
AND Professional Development
Winter 2012

what's cooking...

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the update

Get out of the house this winter and cook up something new....

At this time of year we typically go into hibernation mode. We bring out the crock pot and our tried and true recipes: beef stew, chicken noodle soup, and so on. There is nothing worse than getting into a food rut that zaps us of our culinary zeal. But have you thought about trying something new? Something daring and different?

This winter, think about challenging yourself to learn a new dish or two. Bring some energy and excitement into your kitchen. Whether it is learning the art of how to make Japanese sushi, cooking healthy with vegetarian or raw classes, or taking pizza up a notch to be gourmet, we are confident that we can motivate you to be the best culinarian possible. Better yet, bring your friend, spouse, parent or kids. Everyone can learn...at any age!



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



Michael D. Russell, CMC

Chef Russell is a graduate of the Culinary Institute of America. In 1988, he became an American Culinary Federation Certified Master Chef and was recently recertified, which is required every five years. He has received numerous awards and achievements in culinary competitions throughout the world. He has worked as Executive Chef at a number of fine establishments including: the McCormick Place in Chicago; MotorCity Casino in Detroit; the Bloomfield Open Hunt Club; Wabeek Country Club in Bloomfield Hills.

Chef Russell is an adjunct professor in the Culinary Arts associate degree program, teaching the introductory CAP 103 classes. He is also an instructor for the Continuing Education and Professional Development program.

From 1966–1970, Chef Russell spent his time serving in the United States Navy, where he earned two Purple Hearts and the Silver Star award for valor. Welcome to Schoolcraft College!

See Chef Michael's classes on pages 4 and 5.

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 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 11 5-7 pm
& Friday, January 13 5-9 pm
2 days J. Gabriel, CMC
\$105/Senior Cost \$84 VT630
CES 2187 (.6 CEU) Sec. 911008

Wednesday, January 18 5-7 pm
& Friday, January 20 5-9 pm
2 days J. Gabriel, CMC
\$105/Senior Cost \$84 VT630
CES 2187 (.6 CEU) Sec. 911014

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 7 10 am-1 pm
1 day M. Haight, CEC, CEPC
\$119/Senior Cost \$95.20 VT625
CES 2307 (.3 CEU) Sec. 911038

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.

Saturday, January 28 9 am-3 pm
1 day M. Haight, CEC, CEPC
\$105/Senior Cost \$84 VT645
CES 2380 (.6 CEU) Sec. 911007

“Even though I consider myself a pretty good cook, I still pick up a lot of information and knowledge in your classes.”



Paula K.



unique offerings

NEW Master the Gourmet Pizza: Hands-on



Learn to serve pizza that is so much more than pepperoni and cheese. Take pride in serving fresh, delicious and innovative gourmet pizza. Learn pizza making techniques, about unique varieties of dough, sauces, and toppings using both grill and pizza stone cooking techniques.

Wednesday, February 1 6-9 pm
1 day J. Gabriel, CMC
\$109/Senior Cost \$87.20 VT635
CES 2473 (.3 CEU) Sec. 911012

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 11 9 am-12 pm
1 day K. Lewton
\$99/Senior Cost \$79.20 VT630
CES 2409 (.3 CEU) Sec. 911021

The Corn Kitchen: Hands-on

New Recipes!



"A gift of the gods" is how corn was regarded by the Indians of Mexico. This amazing crop has been and continues to be a staple food for the Mexican culture. Corn is the ingredient in masa, the traditional corn dough used in many Mexican dishes. Learn how masa is made, then use corn dough to form tortillas, tamales, sopes and tostadas.

Tuesday, February 21 6-9 pm
1 day A. Perez
\$89/Senior Cost \$71.20 VT620
CES 2358 (.3 CEU) Sec. 911017

European Bread Making: Hands-on



There is nothing as pleasurable as the aroma and taste of warm home-baked bread. Experience this wonderful feeling firsthand while increasing your knowledge of European-style breads. Learn to choose ingredients and acquaint yourself with mixing and baking techniques. Produce mouth-watering sourdough breads, French baguettes and croissants, along with additional Chef choices.

Thursday & Friday, February 23 & 24 5-10 pm
2 days J. Gabriel, CMC
\$125/Senior Cost \$100 VT635
CES 2082 (1.0 CEU) Sec. 911019

NEW Practical Preparation of Mushrooms: Hands-on



Mushrooms are a cook's best friend. Whether you need just a little something to dress things up or add a whole new dimension of flavor, the answer is mushrooms. Learn about the varieties of mushrooms—wild and cultivated. Find out how to handle, store and prepare these earthly delights. Don your chef's hat and create enticing yet simple dishes from appetizers to main dishes. Bring a ten-inch French knife.

Tuesday & Thursday, March 13 & 15 6-9 pm
2 days M. Russell, CMC
\$105/Senior Cost \$84 VT620
CES 2477 (.6 CEU) Sec. 911035



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, March 31 9 am-1 pm
1 day K. Lewton
\$105/Senior Cost \$84 VT630
CES 2275 (.4 CEU) Sec. 911001

NEW Modern Cuisine Techniques: Break Through the Boundaries!

A revolution is under way in the art of cooking. Just as French Impressionists upended centuries of tradition, new cooking technologies have created a deeper understanding of science and advances in culinary art. Learn to integrate new flavors without changing the physical composition of a dish. See how these technologies create wonderful dishes like arugula noodles, balsamic and port 'caviar,' fruit spheres and nitrogen frozen ice cream. All skill levels welcome.

Tuesday, April 10 6-10 pm
1 day Z. Kuczynski
\$99/Senior Cost \$79.20 VT630
CES 2475 (.4 CEU) Sec. 911010

NEW 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.

Tuesday & Thursday, April 10 & 12 6-9 pm
2 days M. Russell, CMC
\$105/Senior Cost \$84 VT620
CES 2478 (.6 CEU) Sec. 911036

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

wine tastings

Red Wines of the World

Television and the newspaper headlines are singing the praises of red wine. Come taste a wide variety of red wines from around the world. You'll discover new and exciting wines as well as some of the classics. Whether you're filling a wine cellar or just looking for a new red wine to enjoy, this is the class for you. You must be at least 21 years old to attend.

Monday, January 23 7-9 pm
5 weeks No class 2/6 L. Hershey
\$169/Senior Cost \$135.20 W210B
CES 2137 (1.0 CEU) Sec. 911005

Spanish Wines

Enjoy an exciting and delicious tour of Spain's multi-faceted wine regions. A treasure trove of wines—something for everyone, regardless of your taste or budget, is at your fingertips. You must be at least 21 years old to attend.

Monday, March 12 7-9 pm
5 weeks L. Hershey
\$169/Senior Cost \$135.20 W210B
CES 2111 (1.0 CEU) Sec. 911004

baking & dessert delights

Macaroons & 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.

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

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 see the techniques used to create a sampling of Polish masterpieces.

Wednesday, February 8 6-9 pm
1 day J. Decker, CMPC
\$109/Senior Cost \$87.20 VT630
CES 2446 (.3 CEU) Sec. 911003



French Desserts

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 delight. Learn about the history, the ingredients and techniques to create unforgettable French classics.

Wednesday, February 15 6-9 pm
1 day J. Decker, CMPC
\$109/Senior Cost \$87.20 VT630
CES 2357 (.3 CEU) Sec. 911009

NEW Bar & Sheet Cookies: Hands-on



Bar and sheet cookies are a simple and delicious way to make dessert for just a few or for a crowd. While bar cookies are never boring and always flavorful, there are some key tricks-of-the-trade to making them perfect every time. Make a variety of bar and sheet cookies from biscotti to pecan diamonds. Bring some samples home to share with family and friends.

Thursday, February 16 6-10 pm
1 day J. Gabriel, CMC
\$109/Senior Cost \$87.20 VT635
CES 2470 (.4 CEU) Sec. 911016

German Desserts

Desserts are an important element of German cuisine. Discover how light some German desserts can be in contrast with its traditional heavy main dishes. Discover the vast array of German desserts: chocolate, candy, cakes and cookies known all over the world, not only for their quality but also for their uniqueness.

Wednesday, February 22 6-9 pm
1 day J. Decker, CMPC
\$109/Senior Cost \$87.20 VT630
CES 2353 (.3 CEU) Sec. 911018

money savings opportunity

THE WORLD ON A DESSERT PLATE—THE SERIES

Embark on a sensory world tour—through desserts. In this intriguing series discover dessert destinations from across the globe. Learn the history and background of these desserts, and then watch as the chef brings them to life.

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

- CES 2446 Polish Desserts
- CES 2357 French Desserts
- CES 2353 German Desserts
- CES 2348 Italian Desserts

See descriptions for more information.

Wednesdays, February 8, 15, 22, 29 6-9 pm
4 weeks J. Decker, CMPC
\$393/Senior Cost \$314.40 VT630
CES 2476 (1.2 CEU) Sec. 911034

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

healthy sensations

Cake Decorating with Buttercream: Hands-on

 You'll find that no other icing 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. Gain the skills you need to make your cakes 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, February 25 10 am-2 pm
1 day M. Haight, CEC, CEPC
\$119/Senior Cost \$95.20 VT635
CES 2329 (.4 CEU) Sec. 911037

Italian Desserts

Italy is well known for its savory traditional cuisine and delicious desserts. Italian treats range in flavor from slightly bitter to fairly sweet and can include an endless array of chocolates, cookies and other enticing offerings. Explore the fundamentals of Italian desserts and gain the information to create your own Italian classics.

Wednesday, February 29 6-9 pm
1 day J. Decker, CMPC
\$109/Senior Cost \$87.20 VT630
CES 2348 (.3 CEU) Sec. 911022

Passion for Chocolate Desserts: Hands-on

 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!

Wednesday, March 21 6-9 pm
1 day J. Decker, CMPC
\$119/Senior Cost \$95.20 VT635
CES 2256 (.3 CEU) Sec. 911040

NEW Cookie Decorating with Royal Icing: Hands-on

 Decorated cookies make a colorful accent to an ordinary cookie tray. Learn how to prepare the dough, make royal icing and how to decorate beautiful cookies! Discover piping techniques and designs using colored royal icing, sanding sugars, and other decorative items. Please bring a piping bag, #3 and #4 tips, and three squeeze bottles to class.

Tuesday, April 24 6-9 pm
1 day M. Bommarito
\$105/Senior Cost \$84 VT620
CES 2210 (.3 CEU) Sec. 911033

Chicken Cookery: Hands-on

New Recipes!

 Chicken is healthful, nutritious and easy to prepare. That's why the average American family of four eats 324 pounds of chicken per year! Think of the money you'll save when you professionally cut up a whole chicken instead of purchasing chicken parts. Discover new cooking techniques and innovative dinner recipes making chicken the main course at your house.

Wednesday, January 25 6-10 pm
1 day J. Gabriel, CMC
\$109/Senior Cost \$87.20 VT620
CES 2203 (.4 CEU) Sec. 911011

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.

Friday, March 16 & 23 6-9 pm
& Saturday, March 17 & 24 9 am-3 pm
2 weeks J. Gabriel, CMC
\$375/Senior Cost \$300 VT630
CES 2375 (1.8 CEU) Sec. 911026

Discover Raw Foods

Discover the exciting world of raw foods. Learn what raw means, what food groups are represented and why one would eat "raw." 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 raw foods is appetizing and nutritionally complete.

Tuesday, April 3 6-9 pm
1 day J. Gabriel, CMC
\$89/Senior Cost \$71.20 VT630
CES 2332 (.3 CEU) Sec. 911028



international cuisine

Japanese Sushi: Hands-on

 Sushi doesn't always mean raw fish. Learn to prepare delicious and beautiful Japanese sushi and appetizers. Included are tempura, marinades, and vegetarian sushi. You'll get tips on shopping for ingredients, too! Try something new with healthful and unique Japanese dishes, and take your sushi home at the end of class.

Tuesday, February 7 5:30-9:30 pm
1 day J. Gabriel, CMC
\$129/Senior Cost \$103.20 VT620
CES 2200 (.4 CEU) Sec. 911013

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!

Thursday & Friday, March 1 & 2 5:30-9:30 pm
2 days J. Gabriel, CMC
\$119/Senior Cost \$95.20 VT630
CES 2135 (.8 CEU) Sec. 911024

Authentic Enchiladas Made Right: Hands-on

 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.

Thursday, March 22 6-9 pm
1 day A. Perez
\$89/Senior Cost \$71.20 VT620
CES 2356 (.3 CEU) Sec. 911032

NEW Greek Coffee, Greek Cookies & Tales

Greek coffee is both delicious and mysterious. This strong brew includes the grounds on the bottom of the cup. Did you know some believe this tasty cup of coffee has the ability to tell you about the past, present and future? Join Chef George Rapisit for a fun and entertaining look and taste of Greek coffee and Greek coffee cookies, and the tradition of reading fortunes from coffee called kafemandaia.

Tuesday, March 27 6-9 pm
1 day G. Rapisit
\$89/Senior Cost \$71.20 VT630
CES 2471 (.3 CEU) Sec. 911023

Winter Tuscan Cuisine

Tuscan fare is perfect in any season, but winter brings the opportunity to experience the richness and diversity of Tuscan cuisine's winter fare. Savory soups, sauces and casseroles abundant with produce, mellow cheeses, grilled meats and pasta are just a few ways to keep the chill of winter at bay. Discover these simple, warm, comforting Tuscan recipes guaranteed to warm your heart.

Wednesday, March 28 6-9 pm
1 day B. Polcyn, CEC
\$139/Senior Cost \$111.20 VT630
CES 2234 (.3 CEU) Sec. 911039

Paris: The Home of Fine Dining

New Recipes!

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.

Saturday, April 21 10 am-1 pm
1 day M. Haight, CEC, CEPC
\$109/Senior Cost \$87.20 VT630
CES 2378 (.3 CEU) Sec. 911031

Versatile Mexican Style Chicken: Hands-on

New Recipes!

 Chicken is one of the most popular meats in Mexican food recipes and has been for centuries. Although there are lots of authentic Mexican chicken recipes the class will feature three healthy, delicious meals that will build your dinner arsenal: garden chicken, roasted green salsa chicken casserole and spicy glazed chicken.

Wednesday, April 18 6-9 pm
1 day A. Perez
\$89/Senior Cost \$71.20 VT620
CES 2406 (.3 CEU) Sec. 911030



youth culinary

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. 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, February 18 10 am-2 pm
1 day M. Haight, CEC, CEPC
\$129/Senior Cost \$103.20 VT630
CES 2178 (.4 CEU) Sec. 911025

NEW International Buffet for Young Chefs—Ages 12-17: Hands-on

Enjoy a two-day international buffet excursion across the globe to Asia, the Mediterranean and Europe, all without leaving Livonia! The first day, review proper cooking techniques and prepare the cosmopolitan items for cooking. On the second day, cook the cuisine. Afterwards, experience a world-class meal and a great dining experience. No prerequisite required. 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.

Friday, April 6 5:30-8:30 pm
& Saturday, April 7 1-4 pm
2 days J. Gabriel, CMC
\$139 VT620
CES 2472 Sec. 911029

certification

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 26 & 27 8 am-5 pm
2 days T. Holewinski
\$225/Senior Cost \$180 LA200
CES 2087 (1.8 CEU) Sec. 911002

Thursday & Friday, March 22 & 23 8 am-5 pm
2 days T. Holewinski
\$225/Senior Cost \$180 LA200
CES 2087 (1.8 CEU) Sec. 911006

NEW 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.

Friday, February 24 8 am-5 pm
1 day T. Holewinski
\$99/Senior Cost \$79.20 LA200
CES 2469 (.8 CEU) Sec. 911020



My son was very proud
of the dish he made in the kids cooking class.
He talked at length about it to his friend—
for a 10-year-old, that is pretty amazing!

Juanita S.



Registration begins at 8 a.m. on December 12 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 & January 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 24-25, 31 & January 1.

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.

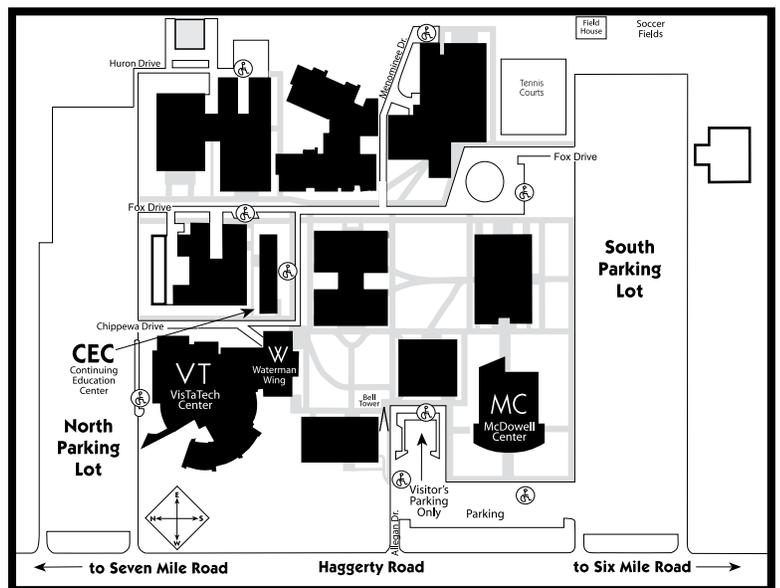
WALK-IN Monday-Thursday, 8 a.m. to 6 p.m.; Friday, 8 a.m. to 4:30 p.m.

Extended hours January 3-19: 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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Winter 2012 Culinary Classes

NEW
CLASSES

- Master the Gourmet Pizza: Hands-on
- Practical Preparation of Mushrooms: Hands-on
- Modern Cuisine Techniques: Break Through the Boundaries!
- Regional American Food: Hands-on
- Bar & Sheet Cookies: Hands-on
- Cookie Decorating with Royal Icing: Hands-on
- Greek Coffee, Greek Cookies & Tales
- International Buffet for Young Chefs—Ages 12-17: Hands-on
- ServSafe—One Day Class

NEW
RECIPES

- The Corn Kitchen: Hands-on
- Chicken Cookery: Hands-on
- Versatile Mexican Style Chicken: Hands-on
- Paris: The Home of Fine Dining

