## Culinary Arts

### Cake and Cupcake Decorating
If you are interested in learning how to decorate like a professional baker, then this is the class for you! You will learn flowers, borders, and piping skills using butter cream, royal icing, rolled fondant and how to properly build and ice a cake.  **10 classes**

**CUA1100**  
A: 10/15 - 11/19  T/Th  6:00 PM - 9:00 PM  
B: 03/24 - 04/30  T/Th  6:00 PM - 9:00 PM  
Location: WTC  
Tuition: $625

### Every Day Healthy Cooking
Tired of fast food? If you’re looking forward to clean cooking, this course will give you the skills needed to spice up your healthy eating. Menu selections will add flavor to healthy, nutritious and guilt-free dishes. Students will prepare and sample soups, salads, entrees and desserts.  **5 classes**

**CUA2050**  
A: 10/15 - 11/19  T  6:30 PM - 9:30 PM  
Location: BTC  
Tuition: $380

### Cooking Through Tuscany with a Friend
Have you ever wanted to travel to Italy? Savor the Tuscan cuisine and immerse yourself in the vibrant culture without getting on a plane. You will make fresh pasta, ricotta, bread, mozzarella and a variety of dishes from the Tuscan region.  **6 classes**

**CUA3090**  
A: 05/07 - 06/11  Th  6:30 PM - 9:30 PM  
Location: BTC  
Tuition: $595 per couple

### Couples Culinary
Spend some quality time in the kitchen and learn how to spice things up! This hands-on course will give you and your significant other the opportunity to create four-star meals. Our chef will guide you and other couples through the preparation of six different meals that can be replicated in the comfort of your own home. Bring containers so you can enjoy your leftovers.  **6 classes**

**CUA3070**  
A: 01/07 - 02/11  T  6:30 PM - 9:00 PM  
Location: BTC  
Tuition: $595 per couple

### Deceptively Delicious
Transform comfort food such as mac & cheese, cream soups, mashed potatoes, chili and more into delicious and nutritious alternatives. Learn how to substitute full-fat ingredients and white flour with vegetable purees and gluten-free alternatives. Start the new year cooking and eating healthier.  **7 classes**

**CUA3080**  
A: 01/21 - 03/10  T  6:30 PM - 9:30 PM  
Location: MTC  
Tuition: $425

### French Culinary Basics
French cuisine sounds fancy, but with the right ingredients, techniques, and dining mentality, you can create amazing French meals on an average weeknight. This course will teach you how to create a harmonious dish that elevates the quality of the main ingredients by layering flavors as only the French can do. Come in as a beginner and leave as a possible culinary artist. Bring containers so you can enjoy your leftovers.  **10 classes**

**CUA3110**  
A: 09/19 - 12/05  Th  6:30 PM - 9:30 PM  
Location: MTC  
Tuition: $625
HOLIDAY BAKING

Holidays were meant for making memories! Create a lasting and delicious impression this holiday season with classic holiday treats. Bake from scratch, add a little love and bring these treats home for your holiday celebrations. 4 classes

CUA1010
A: 12/04 – 12/12  W/Th  7:00 PM – 10:00 PM
Location: WTC  Tuition: $250
B: 12/09 – 12/17  M/T  6:30 PM – 9:30 PM
Location: MTC  Tuition: $250

Additional requirements: apron, closed shoes, hair ties, and containers to bring your baked goods home. Please inform your instructor of any food allergies at the beginning of the course.

INTRODUCTION TO FRENCH PASTRIES

Enter the delicious world of French baking. You will learn the great secrets and the neat little tricks that make French pastries an art form. Your newfound skills are bound to entice any connoisseur. Recipes will include crepes to tarts and all the sweet decadent things in between. 8 classes

CUA3100
A: 3/17 – 05/12  T  6:30 PM – 9:30 PM
Location: BTC  Tuition: $480

INTRODUCTION TO COOKING

Every great chef needs to start with the basics. You will learn the fundamentals necessary to start your journey into the tasty world of cooking. You will learn: knife skills, soups and stocks, sauces, roasting and sautéing. Whether just beginning to cook or looking for a thorough refresher of the basics, this hands-on class will have you cooking in no time. 5 classes

CUA3020
A: 10/15 – 11/19  T  6:30 PM – 9:30 PM
B: 03/17 – 04/21  T  6:30 PM – 9:30 PM
Location: MTC  Tuition: $380