

CULINARY ARTS



INTRODUCTION TO CULINARY ARTS

This six week course, designed to teach basic culinary techniques, is the most popular offering in the Community Education program. Upon completion of the course, students will have more confidence in the kitchen and a solid culinary foundation to parlay into more advanced courses.

Curriculum:

- Week 1: Orientation and Knife Skills
- Week 2: Stocks & Sauces
- Week 3: Vegetables & Starches
- Week 4: Pastas and Sauces
- Week 5: Dry Methods of Cooking
- Week 6: Moist Methods of Cooking

Dates:

Spring II: Tuesdays, 4/26, 5/3, 5/10, 5/17, 5/24 and 5/31

Time: 7:00 pm – 9:30 pm

Tuition: \$350.00

INTRODUCTION TO CULINARY ARTS WORKSHOP

Too busy for a six week culinary course? No problem! Join us for a one day, streamlined version of *Introduction to Culinary Arts* for the beginner cook. Students will learn knife skills, stocks and sauces over the course of this four hour workshop.

Dates: Sunday, March 20, 2016

Time: 12:00 pm – 4:00 pm

Tuition: \$140.00

INTERMEDIATE CULINARY ARTS

This course builds on the skills and techniques covered in *Introduction to Culinary Arts*. This course is recommended for students of the previous course **or** students who already have a strong culinary skill set and simply want to enhance their cooking methods and improve their techniques.

Curriculum:

- Week 1: Soufflés
- Week 2: Poultry I
- Week 3: Meats
- Week 4: Fish
- Week 5: Poultry II
- Week 6: Shellfish

Dates: *Tuesdays, 3/1, 3/8, 3/15, 3/22, 3/29 and 4/5*

Time: 7:00 pm – 9:30 pm

Tuition: \$380.00

Classes in red are
Sold Out
Email us to join
the Waiting List!

KNIFE SKILLS

This one night class will help students to build confidence in using their knives in the kitchen. Master the proper techniques used by chefs to safely julienne, chop, slice, dice and mince – along with many other skills.

Dates: Thursday, May 12, 2016

Time: 7:00 pm – 9:30 pm

Tuition: \$50.00

GRILLING, BBQ & BEER WORKSHOP

Get your grill ready for tailgating and summer cook outs! This workshop will walk students through the ins and outs of BBQ and the secrets of correctly grilling different foods. There will also be a beer tasting segment – and many of the grill recipes themselves will feature beer as a main ingredient! **Must be age 21 and over to take this class.**

Date: Sunday, June 12, 2016

Time: 11:00 am – 4:00 pm

Tuition: \$250.00

**GREAT
FATHER'S DAY
GIFT!**

CULINARY ARTS COURSE PACKAGE

For a discounted tuition rate, you can now register for both the *Introduction to Culinary Arts* and *Intermediate Culinary Arts*! For a combined 12 weeks, students will take advantage of the two most popular Community Education courses we offer to build the culinary knowledge of the beginner cook from the ground up – starting with the basics of kitchen safety and knife skills, before moving all the way up to the nuances of how to best prepare a wide variety of proteins, vegetables and starches.

Curriculum:

- Week 1: Orientation and Knife Skills
- Week 2: Stocks & Sauces
- Week 3: Vegetables & Starches
- Week 4: Pastas and Sauces
- Week 5: Dry Methods of Cooking
- Week 6: Moist Methods of Cooking
- Week 7: Soufflés
- Week 8: Poultry I
- Week 9: Meats
- Week 10: Fish
- Week 11: Poultry II
- Week 12: Shellfish

Dates: *Mondays – 1/11, 1/18, 1/25, 2/1, 2/8, 2/15, 2/22, 2/29, 3/7, 3/14, 3/21, 3/28*

Time: 7:00 pm – 9:30 pm

Tuition: ~~\$730.00~~ **\$620.00**



CRAB & LOBSTER

These crustaceans are a delicious and versatile addition to any dinner table – let us take the guesswork out of their preparation! This course teaches students how to open, clean and prepare them in many delicious recipes, such as Creole-style Crab Cakes, Lobster Bisque and more.

Date: Monday, May 16, 2016

Time: 7:00 pm – 9:30 pm

Tuition: \$185.00

PASTA MAKING

Ever grabbed a box of pasta in the grocery store and wondered if you could make it yourself? Wonder no more (hint: the answer is yes)! This two night class teaches you how to make various fresh pastas by hand. From plain noodles to flavored varieties to gnocchi and filled ravioli – plus some tasty sauces to pair them with – we'll show you how easy it is.

Dates: *Mondays, April 4 (Part 1) and April 11 (Part 2), 2016*

Time: 7:00 pm – 9:30 pm

Tuition: \$150.00



ITALIAN COOKING WORKSHOP & WINE TASTING

This one day workshop will cover traditional regional recipes from Italy. Students will be instructed in creating dishes incorporating different kinds of seafood, fresh herbs and pastas. In addition, students will sample different white and red Italian wines and learn how to pair them with various dishes. **Must be age 21 or over to attend.**

Date: *Sunday, April 10, 2016*

Time: 12:00 pm – 4:00 pm

Tuition: \$170.00



CANNING, JARRING & PICKLING WORKSHOP

This one day workshop will teach the home chef how to can and jar fresh vegetables, fruits and sauces to preserve them for later use. Join us to learn the simple procedures for canning and jarring, along with both the old school pickling and quick pickling methods. After this class you will be adept at adding fresh flavor, texture and an appealing aesthetic to your meals. **All preservation supplies will be provided in class.**

Date: Sunday, June 26, 2016

Time: 11:00 am – 4:00 pm

Tuition: \$200.00

SPANISH TAPAS MADE EASY

Spanish Tapas can vary from simple appetizers to complex entrées, and include many different flavors. Some can be served hot or cold, double as snacks or entire meals. This class introduces students to a wide array of ingredients that can help them make great tasting tapas at home. Instruction on ideal wine pairings for the tapas prepared in the class will be covered, too.

Must be age 21 or over to attend.

Date: *Thursday, January 21, 2016*

Time: 7:00 pm – 9:30 pm

Tuition: \$80.00



DATE NIGHT COOKING: MADE IN THE USA

Valentine's Day Dinner doesn't have to be fancy or complicated to be special. Together students will make dishes including Crab Cakes and Key Lime Pie that we will help you match to a delicious drink pairing. This year, forego the cards and the flowers and share something unique – and delicious!

Date: *Thursday, February 11, 2016*

Time: 7:00 pm – 9:30 pm

Tuition: \$150.00 per couple



DATE NIGHT COOKING: TAPAS FOR TWO

Who says a filling meal can't be made of "finger food"? This class walks you and your partner through making these simple, savory small plates that are a staple of Spanish cuisine – and you'll get the chance to sample some complimentary wines, too!

Date: *Monday, May 23, 2016*

Time: *7:00 pm – 9:30 pm*

Tuition: \$150.00 per couple



TACO TUESDAY

Join us for Taco Tuesday and learn to make delicious homemade taco fillings and the secret to creating fresh corn tortillas.

Date: Wednesday, February 24, 2016

Time: 7:00 pm – 9:30 pm

Tuition: \$80.00

FISH TAILS

Dive right into the world of fish cookery! In this two part class, students will learn how to prepare and cook various kinds of seafood, as well as how to correctly season things like shellfish, flat fish and more.

Dates: Mondays, June 6 (Part 1) &
June 13, 2016 (Part 2)

Time: 7:00 pm – 9:30 pm

Tuition: \$130.00

SOUP'S ON!

There's nothing better than coming in from the cold to a big aromatic cup of homemade soup! This class will teach you how to cook and create great tasting soups to warm you through the rest of the winter.

Date: Monday, February 22, 2016

Time: 7:00 pm – 9:30 pm

Tuition: \$60.00

ON A ROLL WITH SUSHI & SAKE

Sushi is a versatile Japanese finger food that can be used as an appetizer, a snack or even a full meal. This class instructs students in the delicate art of making and rolling out sushi. Students will also create an accompanying sauce and learn how to combine different types of sushi with foods that pair best with their unique flavor palate. As an added class bonus, students will be able to sample different kinds of sake – a traditional rice-based liquor. A complimentary sushi mat is included with tuition. **Must be age 21 or over to attend.**

Date: Monday, May 2, 2016

Time: 7:00 pm – 9:30 pm

Tuition: \$80.00

LET'S DO BRUNCH

Rise and shine – and dig in! This four hour workshop will instruct students in how to make some fantastic brunch menu items that will prove an impressive and satisfying start to the day. The class will touch on many different brunch recipes to try out on your family and friends the next time they stay over.

Date: Sunday, May 15, 2016

Time: 12:00 pm – 4:00 pm

Tuition: \$140.00

DIY VALENTINE'S DAY WORKSHOP

February 14th and chocolate go hand in hand. In this class, you will learn to prepare various delectable entrees and sinful desserts incorporating chocolate elements. Let us instruct you and someone special in creating a memorable Valentine's Day.

Date: Sunday, February 14, 2016

Time: 12:00 pm – 4:00 pm

Tuition: \$150.00 per student
\$250.00 for 2

**MAKES A GREAT
VALENTINE'S
GIFT!**

WHAT TO BRING TO YOUR CULINARY CLASS:

Additional items may be assigned in the class description.

- 6-8" Chef's Knife
- 2-4" Paring Knife
- Mixing Spoon
- Measuring Cups
- Measuring Spoons
- Vegetable Peeler
- Tongs
- Whisk
- Flexible Spatula
- Tasting Set (a Fork, Knife & Spoon)
- Apron

Most students already have these consumer items in their own kitchens. Don't have them? Don't worry! These items and many more can be purchased at our College Store located at 4100 Walnut Street, Philadelphia, PA 19104 during business hours.

***All classes are for students age 18 and over, unless otherwise stated.
All program offerings are subject to change. Classes contingent on enrollment minimums.***



The Restaurant School at
Walnut Hill College

How Will You Answer Your Wake-Up Call?

RESTAURANT MANAGEMENT
HOTEL MANAGEMENT
CULINARY ARTS
PASTRY ARTS

**Full Time & Part Time
Degree Programs in as
little as 18 or 24 months**

Scholarship and Financial Aid
Available To Those Who Qualify

Contact Us TODAY
For The Next
Available Start Date

www.WalnutHillCollege.edu

215.222.4200 ext. 3011

