Welcome to The Restaurant School at Walnut Hill College Community Education brochure! Inside, we have many different classes for those looking to expand their skills in Culinary Arts, Pastry Arts, Management and Wine.

Please complete the form in the back of this brochure to register for classes and events. If you have any questions about the Community Education program or the College, feel free to contact us at your leisure at 215-222-4200. Please enjoy the plethora of classes in this brochure and we hope to see you in class soon!
The Community Education program is specifically designed to not only introduce the amateur cook to the world of Culinary and Pastry Arts – but to also give the more advanced chef a chance to learn something new. Whether you are a homemaker, busy professional, alumni or simply enjoy cooking as a hobby, we invite you to enroll now and explore all facets of the industry.

Students will prepare recipes within the hands-on environment of the kitchens of The Restaurant School at Walnut Hill College. Our professionally trained chef instructors are all accomplished educators and will inspire you with their creative skills and wealth of knowledge.

From September until the end of June, we offer various hands-on cooking classes, wine tastings, wine dinners, restaurant management courses and much more. Take a look through this catalog and put yourself on the path to developing your skills to their full potential today!

The History of the College

Established in 1974 as The Restaurant School, The Restaurant School at Walnut Hill College is an accredited, independent, degree-granting institution dedicated to educating those who wish to pursue careers in the hospitality industry. Founded by a restaurateur, chef, maître d’ and an educational specialist, The Restaurant School at Walnut Hill College is Philadelphia’s first college focusing on hospitality education. Nearly forty years ago, our first graduating class of 12 students began the college’s long tradition of launching inspired restaurateurs.

As The Restaurant School grew in size, scope and reputation the Culinary Arts, Pastry Arts and Restaurant and Hotel Management programs were added. In time, the school earned national accreditation and approval to grant specialized associate and bachelor degrees. Today, The Restaurant School at Walnut Hill College educates approximately 600 students each year, meeting the needs of the growing restaurant and hospitality industries.

Location & Parking

All classes are located on the campus of The Restaurant School at Walnut Hill College located in the University City District of Philadelphia. Community Education students are welcome to use our free gated parking lot directly off of Walnut Street between 42nd and 43rd Streets. Parking is first come first served. Please see the attendant on duty in the Security Pavilion to help direct you to your classes.
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

Time: 7:00 pm – 9:30 pm
Tuition: $380.00

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

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

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

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

DATE NIGHT COOKING: TAPAS FOR TWO

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

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

TACO TUESDAY

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

FISH TAILS

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

SOOP’S ON!

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.

WHAT TO BRING TO YOUR CULINARY CLASS:

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

LET’S DO BRUNCH

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

DIY VALENTINE’S DAY WORKSHOP

Tuition:

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How Will You Answer Your Wake-Up Call?

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HOTEL MANAGEMENT
CULINARY ARTS
PASTRY ARTS

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

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Contact Us TODAY For The Next Available Start Date

www.WalnutHillCollege.edu 215.222.4200 ext. 3011
INTRODUCTION TO PASTRY ARTS

This six week introductory course is designed for those who are learning to bake for the first time – or for those who want to expand the skills they already have. After completing this course, you will be able to incorporate basic scientific techniques into the art of baking as well as form a strong foundation to build upon in more advanced Pastry Arts classes.

Curriculum:
Week 1: French Bread
Week 2: Fruit Tarts
Week 3: Muffins and Quick Breads
Week 4: Cake Baking and Icing
Week 5: Mousses
Week 6: Cookies

Dates:
Winter: Thursdays, 1/14, 1/21, 1/28, 2/4, 2/11 & 2/18

Time: 7:00 pm – 9:30 pm
Tuition: $340.00

MAKE YOUR OWN ARTISAN BREADS

True Artisan breads can only be made by hand. In this six week “Bread Boot Camp” students will learn how to make everything from baguettes to pizza dough to English muffins. What’s more, all of the bread mixes created in this course will be made by hand. No mixers. No bread machines. Just you and a 450 degree oven. Every class is guaranteed to be a workout. So, do you think you’re tough enough?


Time: 7:00 pm – 9:30 pm
Tuition: $350.00

INTERMEDIATE PASTRY ARTS

This sequential six week course builds on the techniques taught in the Introduction to the Pastry Arts course, but is also open to those individuals who are comfortable with their baking skills and want to enhance their repertoire.

Curriculum:
Week 1: Enriched Breads
Week 2: Breakfast Pastry: Biscuits, Scones and Cinnamon Buns
Week 3: Plated Desserts: Crêpes and Dessert Sauces
Week 4: Decorating Cakes
Week 5: French Desserts: Soufflés and Crème Brûlée
Week 6: Chocolate: Ganache and Chocolate Tarts

Dates: Mondays, 5/2, 5/9, 5/16, 5/23, 6/6 & 6/13

No class on Monday, May 30th

Time: 7:00 pm – 9:30 pm
Tuition: $330.00

CAKE POPS FOR BEGINNERS

Cake Pops make great additions to special events and holidays! Students will learn how to roll, dip and decorate their pops for any occasion as well as learn different recipes and methods for making these tiny treats.

Date: Monday, April 11, 2016

Time: 7:00 pm – 9:30 pm
Tuition: $65.00

EASTER CANDY WORKSHOP

Learn how to create tasty confections perfect for the Easter holiday! We will cover chocolate eggs with various fillings, truffles and other holiday favorites! We will also be showcasing some chocolate tempering techniques sure to help you further your candy-making skills at home.

Date: Sunday, March 20, 2016

Time: 11:00 am – 4:00 pm
Tuition: $95.00
KID'S CUPCAKE WORKSHOP

This class encourages Mommy/Daddy/Caregivers to accompany their children in the kitchen to learn how to make fantastic traditional and contemporary cupcakes. Wow your friends with your creations or gift that special someone with a batch sure to satisfy a sweet tooth!

Date: Sunday, June 5, 2016
Time: 11:00 am – 4:00 pm
Tuition: $130.00 per Guardian/Child Pair

EVERYTHING DONUTS WORKSHOP

Want to create better donuts than those two chain donut shops that seem to be on every corner? Let’s do it! Students of this workshop will learn the basic mechanics of making yeast and cake donuts before diving into the creation of customized flavors and combinations.

Date: Sunday, June 26, 2016
Time: 11:00 am – 4:00 pm
Tuition: $130.00

CHOCOLATE LOVER’S WORKSHOP

In this two-part workshop, students will learn how chocolate is grown and produced, as well as the science and techniques used to temper chocolate, using both the table and seeding methods. Students will also learn chocolate garnishing, ganache filling and how to create dipping and molded chocolates. This workshop is a definite must for any amateur chocolatier! **Students must bring an instant-read thermometer to this class.**

Dates: Sunday, May 15 (Part 1) and May 22 (Part 2), 2016
Time: 11:00 am – 4:00 pm
Tuition: $275.00

CAKE DECORATING WORKSHOP

This two part workshop covers everything you need to know to create spectacular cake decorations. Students enrolling in this course should already know how to bake cakes or have completed the *Introduction to Pastry Arts* course. This course will review making buttercream roses and flowers as well as other decorating tips. **Students are required to bring the following additional items in their tool kits: 2 or more disposable pastry bags, both a small and large offset spatula and a standard assortment of pastry tips.**

Dates: Sundays, February 21 (Part 1) and February 28 (Part 2), 2016
Time: 11:00 am – 4:00 pm
Tuition: $275.00

AFTERNOON TEA WORKSHOP

One lump or two? This class will instruct students in creating scones and other tasty tea party treats and includes a special tea presentation from an expert that will demystify the ins and outs of a traditional High Tea.

Date: Sunday, June 12, 2016
Time: 11:00 am – 4:00 pm
Tuition: $125.00

SPRING TARTS & PIES WORKSHOP

Learn how to make fantastic traditional and contemporary seasonal desserts. Start from the basics of creating Pâte Brisée and flavored Pastry Creams and work up to treats like Pecan Pies and Honey Ginger Pear Tart.

Date: Sunday, May 1, 2016
Time: 11:00 am – 4:00 pm
Tuition: $125.00

GLUTEN-FREE BAKING WORKSHOP

Gluten free snack options are in high demand, but are often hard to find. While there are many big brand baking mixes available in the grocery store, this class will teach you how to make your own gluten-free tarts from scratch in your home kitchen. Finally, tasty treat options for the gluten-intolerant sweet tooth!

Date: Monday, June 20, 2016
Time: 7:00 pm - 9:30 pm
Tuition: $70.00

**WHAT TO BRING TO YOUR PASTRY CLASS**

Additional items may be assigned in the class description.

- 2-4” Paring Knife
- Mixing Spoon
- Measuring Cups
- Measuring Spoons
- Whisk
- Flexible Spatula
- Bench Scraper
- Pastry Brush
- 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.
GOURMET TEAM BUILDING

Book your corporate event today!

communityed@walnuthillcollege.edu
(267) 295-2367
Challenge Dinners at The Restaurant School at Walnut Hill College are specifically designed to not only provide you with a delectable 4-course menu, but to also help make you more knowledgeable about the unique flavors, pairing options and countless varieties of wine and beer. Take a look at our 2016 offerings and purchase your seats today - we look forward to having you weigh in with our experts on what pairs best with your meal!

**WINE CHALLENGE DINNERS**

Join us while our wine specialists are tasked with finding the best wines to pair with each course of a distinctive menu specially created for the evening by the Chef de Cuisine. Each dinner will feature different topics and wine region rivalries. Enjoy your meal while our speakers discuss, expound upon, elucidate and debate the merits of their selections. Four courses, two wine tastings per course battling it out – you decide who wins!

**Dates:**  
Wednesday, May 18, 2016  
Old World vs. New World  
Wednesday, June 22, 2016  
Red vs. White

**Price:** $55.00 per person/per dinner  
*Price includes tax.*

**Time:**  
6:30 pm, Specialty Cocktail Tasting  
7:00 pm – 9:30 pm, Dinner

**Location:** The dining rooms at the  
Restaurant School at Walnut Hill College

**Menu:** 4 course Chef's Menu with 8 wine tastings

**BEER VS. BEER CHALLENGE DINNER: EAST COAST vs. WEST COAST**

Why should the Sommeliers have all the fun? Join us as we recruit local beer experts to present microbrews from the eastern and western coasts of the United States – and pit them against each other in this special Challenge Dinner. Dine on a specially created menu and help decide which beer pairing you think prevails as the finest accompaniment for each course. The results may surprise you!

**Date:** Wednesday, June 1, 2016

**Price:** $55.00 per person  
*Price includes tax.*

**Time:**  
6:30 pm, Specialty Cocktail Tasting  
7:00 pm – 9:30 pm, Dinner

**Location:** The dining rooms at the  
Restaurant School at Walnut Hill College

**Menu:**  
4 course Chef's Menu with 4 wine tastings  
and 4 beer tastings

Dinners are only open to guests 21 years of age or older. Locations and program offerings are subject to change. Challenge Dinners contingent on enrollment minimums.
The twenty classroom sessions, consisting of presentations, videos, component tastings, and special seminars will cover all the material required to successfully pass the Society of Wine Educators Certified Specialist of Wine Certification exam.

**SENSORY EVALUATION** is a major component of the Wine training. Students will gain tangible competency through a systematic tasting of wines over the course.

Through blind tastings the student will learn the techniques necessary to successfully identify grape varietals and regions. Additionally, through continual and controlled wine tastings the student will become skilled at analyzing, describing, and assessing a wine’s quality. Along with the wine, beer and spirits practicum, the course will also cover service from opening to decanting a bottle of wine, as well as the creation of a wine list, wine pairing and how to market beverages.

**Weekly Schedule (all dates are Sundays)**

1. Wine Composition & Chemistry
2. Wine Faults
3. White Grape Varietals
4. Red Grape Varietals I
5. Red Grape Varietals II
6. Viticulture
7. Fermentation & Stills
8. Sparkling & Fortified
9. World Wine Industry
10. Wines of France I
11. Wines of France II
12. Wines of Italy I
13. Wines of Italy II
14. Wines of Spain
15. Wines of Portugal
16. Wines of Germany & Central Europe
17. Wines of North America
18. Wines of the Southern Hemisphere
19. Alcohol & Health
20. Exam Review

**Dates:** Sundays for 20 weeks beginning September 18, 2016

**Time:** 11:00 am – 3:00 pm

**Tuition:** $995.00 per student

**Tuition price includes:**
- All Textbooks
- Certification Exam Costs
- All Wine and Spirit Tasting
- Access to on-line Wine Academy
- Professional Practicum from Leading Sommeliers, Wine and Spirit Distributors and Wine Representatives

**ENROLLMENT FOR FALL 2016 IS OPEN NOW!**

For program details, course topics and more information, please contact:

**Mr. Philippe McCartney, C.S.W.**

pmccartney@walnuthillcollege.edu
Join us for a three-day adventure into the world of hospitality. We’ve created a hands-on program that will get you involved in culinary arts, pastry arts and management. You will experience exciting career options within the industry. In just three days, you will gain a true understanding of what this rewarding field has to offer. You’ll discover what makes The Restaurant School at Walnut Hill College exceptional...an approach to learning that focuses on YOU - the student.

- Experience two nights in our dorms, fully chaperoned by The Restaurant School at Walnut Hill College Staff
- Enjoy two evenings “on the town”
- Prepare the Family Celebration Dinner side by side with our Chef Instructors

Fee: $395.00

Your Registration Fee includes all meals, accommodations, food tastings, workshops, supplies, tickets to any evening event, transportation to off-site tours and 2 tickets for your guests for the Family Celebration Dinner on Friday evening, July 8, 2016 or July 15, 2016.

Summer Institute 2016 is limited to a maximum of 50 students per session. Registration must be received by June 3, 2016.

www.WalnutHillCollege.edu
THE RESTAURANT BUSINESS PLAN

This two week course is geared towards those individuals who dream of one day owning and operating a restaurant – as well as those interested investing in one.

THE DOLLARS AND SENSE OF OWNING A RESTAURANT

In this two part class, Harris Eckstut shares his knowledge from over 30 years as a successful Philadelphia restaurant owner. He provides insights that can only come from long-term accomplishment and commitment. Eckstut is not only an expert in restaurant ownership and consulting, but is a lively presenter who incorporates his restaurant business knowledge and depth of experience with learning methods that keep participants actively engaged. A recent class attendee, and longtime restaurateur, claims: “…Harris Eckstut is outstanding. He is the most knowledgeable restaurant consultant that I have met in my career in Philadelphia. His lecture was a tour de force. In a low key fashion he covered a great amount of information….“ Another grateful attendee shared this thank you note: "The information you gave us was beyond useful! We now have a more realistic perspective about the restaurant business.”

Among Eckstut’s many restaurant clients are the Philadelphia area award winning: Vernick Food & Drink, Circles Thai, Sang Kee, Le Virtu, 320 Market Café and Green Line Café.

This course will have you prepared to make important decisions, ones that can lead to profitable new ventures and/or save you from potential losses and more.

Dates: Monday, April 25th and Monday, May 2nd 2016
Time: 6:00 pm – 8:30 pm
Tuition: $95.00

Visit Us For a Bite!

Menus change daily!

Pastry Shop Hours:
Mon - Fri: 7:30am-6pm
Saturday: 7:30am-4pm

Lunch Hours:
Mon - Sat: 11:00am-2:30pm

4207 Walnut Street
Philadelphia, PA
(215) 222-4200
The ServSafe® Food Safety Training Program leads the way in providing current and comprehensive educational materials to the restaurant industry. More than 4 million foodservice professionals have been certified through ServSafe®, which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP). ServSafe® training and certification is recognized by more federal, state and local jurisdictions than any other food safety certification.

The ServSafe® program blends the latest FDA Food Code, food safety research and years of food sanitation training experience. Managers learn to implement essential food safety practices and create a culture of food safety. All content and materials are based on actual job tasks identified by foodservice industry experts.

Read more at www.servsafe.com

IN THE PROFESSIONAL KITCHEN

B.I.G. Certifications for Business, Industry, Government

SERVSAFE® FOOD SAFETY COURSE – INCLUDES 8 HOUR CLASS & EXAM

This course totals the 16 hours required by the National Restaurant Association ServSafe Program, which includes 8 hours of classroom time and 8 hours of home study. The ServSafe® course book and answer sheet are included in the tuition cost; students are responsible for picking up their course books up between the hours of 9:30-4:30PM Monday through Friday at the Front Desk of Allison Mansion located at 4207 Walnut Street, Philadelphia, PA 19104 prior to the start of class so adequate time is allowed for home study.

Date: Saturday, May 7, 2016
Time: 8:00 am – 5:00 pm
(Exam will begin at 2:00 pm)
Location: 4100 Walnut Street, Room C-103
Philadelphia, PA 19104
Fee: $200.00

SERVSAFE® FOOD SAFETY – RE-TEST ONLY

For those individuals who just need to retake the ServSafe® exam, this option allows for them to report to the class at 2:00PM for the sole purpose of retaking the exam. The exam sheet will be provided in the classroom on the day of the exam.

Date: Saturday, May 7, 2016
Time: 2:00 pm
Location: 4100 Walnut Street, Rm. C-103
Philadelphia, PA 19104
Fee: $50.00

GENERAL CLASS INFORMATION

The ServSafe® exam consists of 90 questions and you must receive a 75% to pass and receive your certification. The ServSafe® course books are always the latest edition provided by The National Restaurant Association. Once you have registered for the course and tuition payment has been received, your book will be available for pick-up at the Front Desk of the Allison Mansion located at 4207 Walnut Street, Philadelphia, PA 19104. Students are responsible for picking up their own books in a timely fashion to allow for adequate home study time.

REFUND POLICY

The ServSafe® course book is non-refundable, even if it is unopened. We do not give refunds for “no-shows” or missed classes. Should a class be canceled, or if you request a refund up to one (1) week before the start of a class or event, you will receive a full refund, less the cost of the ServSafe® course book. A $10 processing fee will be applied to all other valid refund requests. Paper gift certificates/vouchers are non-refundable. Please allow up to 4 weeks to receive a refund in check form.

To learn more about specific state and jurisdiction regulations, please visit the “Regulatory Information” page at www.servsafe.com.

NEED TO CERTIFY YOUR EMPLOYEES?

Please contact communityed@walnuthillcollege.edu with your requirements and we will do our best to create a private class just for your group!

Some dates may be unavailable due to college functions and instructor schedules.
the gift that keeps on teaching

Purchase an individual class or gift card today!
communityed@walnuthillcollege.edu | (267) 295-2367
Complete this form and enclose tuition payment before mailing to:
The Restaurant School at Walnut Hill College
c/o Community Education
4207 Walnut Street, Philadelphia, PA 19104

Basic Class Information
All classes are located at The Restaurant School at Walnut Hill College. All classes must be pre-paid in full. Registration deadlines are one week before the start of a class, provided there are still seats available. Students cannot enroll in a course that is already in progress. We reserve the right to cancel or limit the size of any class and/or to alter its location, curriculum, ingredients, chef, recipes, tuition, fees and policies as deemed necessary. Classes are non-transferable. Students are required to bring their own cooking utensils to class, as specified. The Community Education Program is open exclusively to participants 18 years of age or older, unless expressly stated. For safety reasons students are advised to wear closed toe/rubber soled shoes in the kitchens at all times. For weather updates please refer to our hotline at 267-295-2399. Shellfish and tree nuts are used on campus. Community Education classes make no guarantee of vegetarian, vegan or other special diet options unless expressly stated in the class description: Students with special food needs/allergies are asked to use their best judgment when enrolling.

Refund Policy
We do not give refunds for “no-shows” or missed classes. Should a class or event be canceled, or if a registrant requests a refund up to one (1) week before the start of class or event (or in the case of a multi-night course, before the first day of that course), the registrant will receive a full refund of the tuition paid in the same method it was rendered. A 15% processing fee will be applied to all other valid refund requests. If you wish to cancel your enrollment in a multi-night course on the first night of that course, a 50% fee will be assessed; no refunds will be given after the first night. Please allow at least 2-3 weeks to receive a refund.

PARTICIPANT INFORMATION
Name __________________________________________________________________________
Address ________________________________________________________________________
City __________________________ State __________ Zip Code _________________________
Phone __________________________ Email __________________________
☐ This is a gift, please ONLY contact the individual below:
   Name ________________________________________________________________________
   Phone __________________________ Email __________________________

PROGRAM SELECTIONS
Class/Dinner Title __________________________________________________________________
Start Date (MM/DD) ______________ Fee __________________________
Class/Dinner Title __________________________________________________________________
Start Date (MM/DD) ______________ Fee __________________________
TOTAL FEES ______________________

METHOD OF PAYMENT
☐ Check/Money order (made payable to: The Restaurant School – Community Education)
   A $30 fee will be charged for all returned checks.

☐ Gift Card or Gift Certificate # __________________________ Amount Applied __________
   Original copy of paper Gift Certificates must be enclosed with form.

☐ Credit Card # __________________________ Exp __________ Amount Applied __________
   Cardholder’s Full Name (please Print) _________________________________________________________________________

Signature ______________________________________________________________________ Date ________________
Join Us
for a true
hospitality experience
at our 4 on-site
student run-
restaurants

Prix Fixe
Dinner Menu
Full Bar & Wine List
Free On-Site Parking

For Reservations:
215.222.4200
opentable.com

Voted #1
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on Open Table

Tuesday - Saturday | 5:30 pm - 10:00 pm
4207 Walnut Street | Philadelphia, PA 19104

www.WalnutHillCollege.edu