



Schoolcraft College

Continuing Education

AND Professional Development

Culinary Seminars

Fall 2008

From your favorite chicken entrées to delicious breads and holiday cookies, our fall schedule of culinary arts classes offers everyone a chance to make their time in the kitchen a memorable adventure. The instructors, who are associated with our renowned Culinary Arts Program, will guide your journey from the basic skills to the foods of Mexico and perfect pies and tarts. The trip will include hands-on practice, tastings, and stops at new and interesting ports. Sign up now for a great exploration of new and wonderful foods.



Prerequisite for all hands-on classes below:
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.

Fast & Flavorful: Scones, Quickbreads & Muffins: Hands-on

Wednesday, September 24
1 day 6-9 pm B. Hallberg
\$79/Senior Cost \$63.20 VT635
CES 2172 (.3 CEU) Sec. 941007

When you say, "I'm going to bake," does that usually mean opening a box, adding an egg and some water? Change this forever! Learn how to make your own sweet and savory scones, muffins, and quickbreads at home... from scratch. Discover the advantages of quickbreads: their convenience, nutritional benefits, and their versatility. Learn to create poppin' fresh muffins and scones everyone will enjoy.

NEW Napoleons—Never Short on Taste: Hands-on

Saturday, October 11
1 day 10 am-1 pm M. Haight, CEC
\$119/Senior Cost \$95.20 VT635
CES 2349 (.3 CEU) Sec. 941023

One Napoleon was a short emperor with big ideas. Another is a tall dessert that rises in tiers of flaky pastry and vanilla filling. But today the edible variety goes way beyond the traditional vanilla flavor. Learn to make several varieties of Napoleons that will never fail to impress, including traditional vanilla, exotic fruit and chocolate mousse.

Soul Food Recipes for the Soul Food Lover in You: Hands-on

Monday, October 13
1 day 6-9 pm S. Loving, CEC
\$99/Senior Cost \$79.20 VT620
CES 2342 (.3 CEU) Sec. 941026

Soul food cooking dates back to the era of African-American Slavery. Discover how this unique style of cooking food came to be, and how true art of soul food still influences America today. After learning a little history, see how simple southern or comfort food recipes can be turned into your own soul food. Sample this amazing cuisine and be inspired.



Chicken Cookery: Hands-on

Tuesday, October 14
1 day 6-10 pm J. Gabriel, CMC
\$109/Senior Cost \$87.20 VT620
CES 2203 (.4 CEU) Sec. 941020

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. Don't be a cluck; discover new cooking techniques and innovative dinner recipes making chicken the main course at your house.



NEW The Corn Kitchen: Hands-on

Thursday, October 16
1 day 6-9 pm A. Perez
\$89/Senior Cost \$71.20 VT630
CES 2358 (.3 CEU) Sec. 941030

"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.



ABC's of Comfort Food: Hands-on

Monday, November 3
1 day 6-9 pm S. Loving, CEC
\$99/Senior Cost \$79.20 VT620
CES 2341 (.3 CEU) Sec. 941027

Appetizing, bountiful, and comforting—that's what comfort foods are! They can be defined as feel-good, hearty food that are both nourishing and nurturing. Examples include Mom's meatloaf, beef stew and chicken soup. Besides the nostalgic feelings comfort foods evoke, their texture and mouth-feel make them so appealing. Learn how to make easy-to-prepare, simple foods guaranteed to start a tradition in your family.



Coffee Cake: Hands-on

Wednesday, November 12
1 day 6-9 pm B. Hallberg
\$79/Senior Cost \$63.20 VT635
CES 2325 (.3 CEU) Sec. 941025

Coffee cake, the sweet, leavened bread-like cake, is an American favorite. Learn about its history and explore proper baking techniques. Prepare a basic recipe, and then make it your own with toppings, glazes and streusel guaranteed to satisfy the sweet lover in you. Package and take home a sample of your work for your breakfast the next day.



International Breads: Hands-on

Tuesday, December 2
1 day 5:30-9:30 pm J. Gabriel, CMC
\$95/Senior Cost \$76 VT620
CES 2261 (.4 CEU) Sec. 941018

Throughout history breads have played an important role in developing and sustaining the heritage of virtually every ethnic group on earth. Learn how to prepare some of these well-known ethnic breads. Learn to make savory breadsticks, flatbreads, New York style bagels, brioche, German and Swiss rye breads and Italian rustic breads. Begin your own tradition as you prepare these international gems!



NEW Authentic Enchiladas Made Right: Hands-on

Thursday, December 11
1 day 6-9 pm A. Perez
\$89/Senior Cost \$71.20 VT620
CES 2356 (.3 CEU) Sec. 941032

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.

The following hands-on classes have no prerequisite requirement.

Perfect Pies & Tarts: Hands-on

Wednesday, September 17
1 day 6-9 pm J. Decker, CMPC
\$109/Senior Cost \$87.20 VT635
CES 2281 (.3 CEU) Sec. 941004

Have you wondered over the uncanny ability of some to make the perfect pie crust dough every time? Become one of them. Gain professional tricks-of-the-trade secrets to making the perfect pie crust. Once you know how to make the perfect dough the recipes are endless! Roll up your sleeves and create delectable pies and tarts guaranteed to satisfy the most discerning pastry lover. Please wear a chef's jacket, dark pants, and bring a paring knife.

NEW The World on a Dessert Plate—The Series: Hands-on

Wednesdays, October 8, 22 & November 5
3 weeks 6-9 pm J. Decker, CMPC
\$279/Senior Cost \$223.20 VT635
CES 2345 (.9 CEU) Sec. 941008

Money Saving Opportunity on Series

You may register for the entire series above at a discounted price, which includes the following three classes, or register for individual classes. You must register prior to the start of the series to take advantage of the savings.

NEW French Desserts: Hands-on

Wednesday, October 8
1 day 6-9 pm J. Decker, CMPC
\$109/Senior Cost \$87.20 VT635
CES 2357 (.3 CEU) Sec. 941010

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. Please wear a chef's jacket, dark pants, and bring a paring knife.

NEW German Desserts: Hands-on

Wednesday, October 22
1 day 6-9 pm J. Decker, CMPC
\$109/Senior Cost \$87.20 VT635
CES 2353 (.3 CEU) Sec. 941011

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. Please wear a chef's jacket, dark pants, and bring a paring knife.

NEW Italian Desserts: Hands-on

Wednesday, November 5
1 day 6-9 pm J. Decker, CMPC
\$109/Senior Cost \$87.20 VT635
CES 2348 (.3 CEU) Sec. 941012

Italy is well known for its savory traditional cuisine and delicious desserts. In general these Italian treats range in flavor from slightly bitter to fairly sweet and can include an endless array of chocolates, cookies and other enticing ambrosial offerings. Explore the fundamentals of Italian desserts and gain the skills and confidence to create your own Italian classics. Please wear a chef's jacket, dark pants, and bring a paring knife.

NEW Cake Decorating with Buttercream II: Hands-on

Saturday, September 20
1 day 10 am-2 pm M. Haight, CEC
\$119/Senior Cost \$95.20 VT635
CES 2350 (.4 CEU) Sec. 941024

Buttercream is one of the most popular icings for making designs or frosting a cake. Continue to build your buttercream cake decorating skills by learning how to mix colors, develop writing techniques, and do piping, swags, garlands and more. Gain simplified art techniques to ensure proper placement of the decorations. Don't worry if you didn't take Cake Decorating with Buttercream I, new techniques will be shown. Bring a cake decorating bag, tips #1, #2, #32, #104, #143, and rose nail #907. These supplies are available at local craft stores.

Cookie Exchange: Hands-on

Saturday, November 15
1 day 9 am-2 pm K. Lewton
\$139/Senior Cost \$111.20 VT630
CES 2322 (.5 CEU) Sec. 941029

Take all the mystery, muss and fuss out of your holiday baking. Come to Schoolcraft's amazing kitchens and bake holiday cookies for family and gift giving. Using recipes from around the world you'll be given prepped dough to bake and decorate. You'll leave with twelve dozen scrumptious cookies. Make new holiday memories with this easy full-proof cookie tradition! Please bring an apron, rolling pin and knife.





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

Tuesday & Thursday, October 7 & 9
2 days 5:30-8:30 pm J. Gabriel, CMC
\$105 VT630
CES 2291 Sec. 941015

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. 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.



Cooking 101: Skill Development

Tuesday, September 9 5-7 pm
& Thursday, September 11 5-9 pm
2 days J. Gabriel, CMC
\$105/Senior Cost \$84 VT630
CES 2187 (.6 CEU) Sec. 941006

In this relaxed and comfortable environment you will learn basic cooking terminology and techniques, and how to properly use basic knives and hand tools. To make sure you stay healthy and happy, discover safe and sanitary methods for food preparation. Happy cooking! This course is a prerequisite for most Schoolcraft College CES hands-on Culinary Arts classes or chef's approval, unless otherwise noted.



NEW Sprouting & Power Foods

Tuesday, September 16
1 day 6-9 pm J. Gabriel, CMC
\$109/Senior Cost \$87.20 VT630
CES 2352 (.3 CEU) Sec. 941003

Information is power! Discover how to get the power from your foods that you need to maximize nutritional benefits and a healthy lifestyle. Join Chef Gabriel as he discusses why eating super foods is good for you. Explore the methods of sprouting, dehydration, and how to keep foods alive before ingesting. The class focus will be on vegetables, seeds and fruits and the green super food, spirulina.



NEW Salsa—Salsa—Salsa!

Thursday, September 18
1 day 6-9 pm A. Perez
\$89/Senior Cost \$71.20 VT630
CES 2354 (.3 CEU) Sec. 941028

Salsa means "sauce" in Spanish, and it is a staple in Mexican cuisine. Usually, when we think of salsa, we think of the tomato-chile kind. It's true that tomato salsa is the most versatile of salsas, the kind you'll make most often. Learn how to make three exciting salsas, salsa roja, salsa verde and salsa picante. Once you know the basic formula, the possibilities are endless!



Good Morning Sunshine New Recipes

Sunday, September 21
1 day 10 am-1 pm M. Bommarito
\$109/Senior Cost \$87.20 VT630
CES 2248 (.3 CEU) Sec. 941022

Each weekend morning you open your eyes, stretch, yawn, and hear your stomach rumble. Tired of cereal and pop-tarts? Make weekend mornings extra special with an array of breakfast options. Learn to make energizing fruit smoothies, omelets, pancakes with raspberry kissed maple syrup, parsnip and carrot hash browns, banana walnut oatmeal waffles and steel cut oat crepes. Make weekends unforgettable.



NEW Super Foods

Tuesday, September 23
1 day 6-9 pm M. Bommarito
\$109/Senior Cost \$87.20 VT630
CES 2355 (.3 CEU) Sec. 941005

Learn to maximize the nutritional value of the food you eat by learning delicious recipes using 'super foods'—foods that include a huge dose of heart-health, good fats and fiber and powerful antioxidants. The menu includes: roasted fillet of salmon with yogurt dill sauce, toasted quinoa with garlic infused broccoli, mesclun greens served with breaded goat cheese, candied walnuts, dried cherries and lemon poppy seed vinaigrette and more.

Sushi & Japanese Cuisine

Tuesday & Thursday, October 21 & 23
2 days 6-9 pm J. Gabriel, CMC
\$140/Senior Cost \$112 VT630
CES 2133 (.6 CEU) Sec. 941019

Sushi doesn't always mean raw fish. Learn to prepare delicious and beautiful Japanese cuisine and appetizers. Included are tempura, marinades, grilling techniques and vegetarian meals. You'll get tips for shopping for ingredients too! Try something new with healthful and unique Japanese dishes!

Soup Magic *New Recipes*

Saturday, October 25

1 day 10 am-1 pm M. Haight, CEC
\$109/Senior Cost \$87.20 VT630
CES 2288 (.3 CEU) Sec. 941043

Think performing magic in the kitchen is beyond your skills? Think again! Join the fun and learn to make “soup magic.” Discover how to prepare one intensely flavored stock and, voila, turn it into three completely different soups. Wow your family and guests with the allusion of hard work as you gain the skills to pull a proverbial rabbit out of a hat.

Thai & Vietnamese Cuisine

Tuesday, October 28

1 day 5:30-9:30 pm J. Gabriel, CMC
\$109/Senior Cost \$87.20 VT630
CES 2139 (.4 CEU) Sec. 941017

Enjoy some of today’s most popular and nutritious cuisines from the Pacific Rim. These dishes are full of flavor and easy to prepare. Learn new and exciting recipes and prepare delicious Thai and Vietnamese food at home.

Fabulous Holiday Party Plan

Saturday, November 1

1 day 9 am-1 pm K. Lewton
\$99/Senior Cost \$79.20 VT630
CES 5111 (.4 CEU) Sec. 941014

This is the year you invite everyone to your house for the holidays. Entertain with confidence and ease and learn to prepare exciting holiday dishes including dazzling platters, hot foods, appetizers and sophisticated sweets. Discover how to set a holiday table with flair. Come hungry. We’ll enjoy samplings of every recipe demonstrated!

The Cuisine of Montmartre: A Paris Experience *New Recipes*

Saturday, November 8

1 day 10 am-1 pm M. Haight, CEC
\$109/Senior Cost \$87.20 VT630
CES 2295 (.3 CEU) Sec. 941033

Montmartre, the birthplace of the term bistro has long been an artist’s mecca. The art of French cooking is an integral part of the area’s celebrated history. Join Chef Marcus as he demonstrates his flair for French cooking acquired first-hand in Paris. Join the fun and discover how you can easily create a French bistro in your home.

Polished Polish Cooking

Tuesday, November 11

1 day 6-9 pm J. Gabriel, CMC
\$109/Senior Cost \$87.20 VT630
CES 2226 (.3 CEU) Sec. 941016

If the only time of year you eat Polish food is for Paczki day you are missing such flavorful food. Learn how to make perfect pierogies (Polish dumplings), golabki (stuffed cabbage), kielbasa (Polish sausage), and other traditional Polish entrees. Come hungry and sample all the wonderful Polish dishes demonstrated, and leave saying “Smaczne!”

NEW Mole: Mexico’s Classical Food Dish

Thursday, November 13

1 day 6-9 pm A. Perez
\$89/Senior Cost \$71.20 VT630
CES 2351 (.3 CEU) Sec. 941031

To food lovers, there is nothing that evokes the mystery of Mexico more than mole [moh-lay]. This spicy, gorgeous sauce is considered a unique feature of Mexico’s culinary heritage. For weddings, festivals and national holidays, Mexican families gather to make their special recipe, handed down from generation to generation. Learn about the varying ingredients, authentic preparation methods and many uses for this divine sauce.

NEW Peasant Foods of Tuscany

Tuesday, November 18

1 day 6-9 pm J. Gabriel, CMC
\$99/Senior Cost \$79.20 VT630
CES 2359 (.3 CEU) Sec. 941013

Traditional Tuscan peasant foods focus on simple cooking methods, fresh ingredients and taste, not presentation. They are foods that could be found centuries ago on the streets of Naples being sold by street vendors for those who could not cook at home. Learn traditional Tuscan dishes like risotto, pizza, pasta and soup dishes and put a modern spin on this by being able to recreate them in your own kitchen.

NEW Celebrate the Foods of Spain

Tuesday, December 9

1 day 6-9 pm J. Gabriel, CMC
\$109/Senior Cost \$87.20 VT630
CES 2346 (.3 CEU) Sec. 941021

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.





Italian Wines

Monday, September 15
5 weeks 7-9 pm L. Hershey
\$159/Senior Cost \$127.20 W210B
CES 2105 (1.0 CEU) Sec. 941034

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.



Wines of the West Coast

Monday, November 3
5 weeks 7-9 pm L. Hershey
\$159/Senior Cost \$127.20 W210B
CES 2101 (1.0 CEU) Sec. 941035

There are more than 1,400 wineries on the West Coast which impact the variety of wines available. The number of new wineries, the planning of new grape varieties and experiments in blending are just a few of the elements affecting new wines. You will participate in comparative tasting of wines. You must be at least 21 years old to attend.



ServSafe

Thursday & Friday, September 25 & 26
2 days 8 am-5 pm T. Holewinski
\$199/Senior Cost \$159.20 LA200
CES 2087 (1.8 CEU) Sec. 941002

Textbook included. Designed for 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, November 20 & 21
2 days 8 am-5 pm T. Holewinski
\$199/Senior Cost \$159.20 LA200
CES 2087 (1.8 CEU) Sec. 941009

Classes for Enjoyment & Professional Development 734-462-4448 | www.schoolcraft.edu

Registration begins August 4 and continues until the day before class meets.

To register online or by phone, you will need to know which term your class meets. For this brochure all of the classes are in the fall term.

Online or touchtone phone registration is strongly recommended. You will be enrolled immediately, depending on class availability. Fax and mail-in registrations are processed manually with fax registrations taking a minimum of 48 hours to process. Use the attached form and return it at least one week before the course begins. Refunds are issued in accordance with college policy.

September 1 & November 27-30 the college will be closed for the holidays.

Online and phone registration hours are Monday-Friday, 3 a.m. to 10 p.m. (August 29, 3 a.m.-7 p.m. only); Saturday, 3 a.m. to 11 p.m.; Sunday, 3 a.m. to 9 p.m.

Online <https://webadvisor.schoolcraft.edu>

New or returning students can go online to search and register for classes. Credit card payment is required when registering via the Web. Please have your credit card information at hand. If you experience any problems registering, please contact the Admissions and Enrollment Center at 734-462-4430 before attempting to proceed.

Touchtone Phone 734-462-4803

You must have registered previously for Continuing Education and Professional Development classes at Schoolcraft College to take advantage of this option.

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.



Registration Form

Continuing Education and Professional Development

Fall 2008

Please use one registration form per student.
Feel free to duplicate this form as needed.

Before registering please notify the Admissions and Enrollment Center in writing if you have changed your name, address or work/home phone numbers. Name changes require a copy of your Social Security card or driver license. We use this information to send class confirmation or contact you regarding any changes in class status.

This data is optional and confidential:

- Female Male
- White Black or African American
- Hispanic or Latino Asian
- American Indian or Alaskan Native
- Native Hawaiian or Other Pacific Islander
- Other

DATE OF BIRTH

STUDENT NUMBER
To be assigned to first-time students.

OR

SOCIAL SECURITY NUMBER

LAST NAME

FIRST NAME

MI/FORMER NAME

NUMBER AND STREET

CITY

STATE

ZIP CODE

E-MAIL ADDRESS

DAY PHONE

EVENING PHONE

CELL PHONE

Section No.	CES, CES2, CESN No.

Title of Course

AMT: \$ _____

AMT: \$ _____

AMT: \$ _____

AMT: \$ _____

AMT: \$ _____

AMT: \$ _____

AMT: \$ _____

AMT: \$ _____

TOTAL: \$ _____

Fax: With a charge card number you can fax your registration to **734-462-4572**.

Mail to: Schoolcraft College
Cashier: CE
18600 Haggerty Rd.
Livonia, MI 48152-2696

<p>Company-paid tuition: Please send a copy of your purchase order when you register.</p> <p>Co. Name _____</p> <p>Co. Address _____</p> <p>_____</p> <p>Billing Contact Person _____</p> <p>PO# _____</p>	<p>For office use only:</p>
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- Enclosed is my Check/Money Order payable to Schoolcraft College
- Charge to VISA/MC/Discover No. _____ Exp. Date _____

Signature required for charge card payment (Refund checks are issued to students rather than charge card credits)

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AND Professional Development

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18600 Haggerty Road
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