



the
dish

Schoolcraft College
Continuing Education
AND Professional Development
Fall 2010

what's cooking...

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www.schoolcraft.edu/cepd/thedish

the update

Souper Yummy... There's nothing more satisfying on a blustery fall day than homemade cookies or soup. But, the next time you reach for a can of soup or box of cookies, consider making your own. It's easier than you think and there's nothing that fills a home—and a tummy—more than a pot of homemade soup or a plate of warm, fresh-from-the-oven cookies.

In recent years, the canned soup market has exploded with ready-to-eat varieties. However, these are just not as satisfying as consuming a crock of your own homemade soup. If you're not sure you have the skills to stir up a tasty pot of soup, join us for our *Soup Magic* seminar on October 16 with Chef Marcus Haight. He will give you all the tips needed to hone your soup making skills in this one-day session. See page 7 for more details.

Then top it all off with milk and cookies! See pages 4–5 for our various cookie and baking seminars.



Prerequisite—

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.



CES 2380 Pastry 101: Skill Development is strongly recommended before taking this class.

Please prepare a tool kit with the following: a 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); serrated bread knife; 3" and 10" icing spatula. Plan to wear a white chef's jacket, dark pants and comfortable shoes in all hands-on classes.

the recipe



Koulourakia (Greek Shortbread Cookies)

These are delicious with your morning coffee!

Makes 2 dozen

- ½ cup butter
- ¼ cup shortening
- ½ cup white sugar
- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 2 eggs
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ½ cup milk
- 1 tablespoon water
- 3 tablespoons sesame seeds

1. Preheat oven to 350 degrees F (175 degrees C).
2. Cream together butter and shortening. Add sugar, flour, baking powder, 1 egg, vanilla, ground cinnamon, nutmeg and milk.
3. Chill dough until easy to handle.
4. On a lightly floured surface, roll tablespoon sized pieces into 1½ inch diameter ropes. Place on cookie sheet in "S" shapes. Brush with remaining egg that is beaten with 1 tablespoon water. Sprinkle with sesame seeds.
5. Bake at 350 degrees F (175 degree C) for 10 to 12 minutes.

Try this recipe and more in the *My Big Fat Greek Holiday* class—see page 8.

the seminars



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.

Tuesday, September 14 5-7 pm
 & Wednesday, September 15 5-9 pm
 2 days J. Gabriel, CMC
 \$105/Senior Cost \$84 VT630
 CES 2187 (.6 CEU) Sec. 941006

Tuesday, September 21 5-7 pm
 & Wednesday, September 22 5-9 pm
 2 days J. Gabriel, CMC
 \$105/Senior Cost \$84 VT630
 CES 2187 (.6 CEU) Sec. 941042



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, October 2 9 am-3 pm
 1 day M. Haight, CEC, CEPC
 \$105/Senior Cost \$84 VT630
 CES 2380 (.6 CEU) Sec. 941040

NEW 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, September 18 9 am-12 pm
 1 day M. Haight, CEC, CEPC
 \$119/Senior Cost \$95.20 VT625
 CES 2307 (.3 CEU) Sec. 941008

Knife Skills for Vegetables & Herbs: Hands-on



Did you know that many chefs consider the knife to be the most important tool in the kitchen? Improve your speed and safety in the kitchen by learning knife skills. Discover how to choose the proper knife for the item you're cutting and how to properly care for your knives. Learn to master basic cuts and how to cut vegetables and herbs. Please bring a chef knife, paring knife and peeler to class.

Thursday, September 30 6-9 pm
 1 day J. Gabriel, CMC
 \$89/Senior Cost \$71.20 VT620
 CES 2363 (.3 CEU) Sec. 941029

kids cooking

NEW Iron Chef—Ages 12-17: Hands-on

Like challenges? Like cooking? Then chop, mix and stir your way into a time-paced cooking showdown. You'll begin the competition with a one-hour introduction to set the rules and meet your team members. The second meeting, a three-hour strategic menu planning session, is where the mystery ingredients are revealed. On the final day, put the plan in action and create your one-of-a-kind winning meal. 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. A chef jacket is preferred.

Friday, December 3	6-7 pm
& Friday, December 10	6-9 pm
& Saturday, December 11	9 am-2 pm
3 days	J. Gabriel, CMC
\$139	VT630
CES 2429	Sec. 941020



baking & dessert delights

International Breads: Hands-on



Throughout history breads have played an important role in the heritage of virtually every ethnic group. Learn how to prepare some of these well-known ethnic breads including 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!

Tuesday, October 5	5:30-9:30 pm
1 day	J. Gabriel, CMC
\$95/Senior Cost \$76	VT635
CES 2261 (.4 CEU)	Sec. 941018

Italian Desserts: Hands-on



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 skills and confidence to create your own Italian classics. Please bring a paring knife.

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

Perfect Pies & Tarts: Hands-on



Have you wondered over the ability of some people to make the perfect pie crust dough every time? Become one of them. Gain professional tricks-of-the-trade secrets to making delectable pie crust you can use with endless recipes. Roll up your sleeves and create pies and tarts guaranteed to satisfy the most discerning pastry lover. Please bring a paring knife.

Wednesday, October 20	6-9 pm
1 day	J. Decker, CMPC
\$109/Senior Cost \$87.20	VT635
CES 2281 (.3 CEU)	Sec. 941004

Cake Decorating with Buttercream: Hands-on



You'll find that no other icing that 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, October 30	9 am-1 pm
1 day	M. Haight, CEC, CEPC
\$119/Senior Cost \$95.20	VT635
CES 2329 (.4 CEU)	Sec. 941036



NEW French Tortes: Hands-on

 Created in the European tradition, most people think of tortes as chocolate. However, these rich cakes, made with little or no flour, have a distinct French history beyond the chocolate. Learn how to make the classic chocolate torte, but also how to make fruit-based and nut-based tortes.

Saturday, November 20 9 am-1 pm
1 day M. Haight, CEC, CEPC
\$119/Senior Cost \$95.20 VT635
CES 2431 (.4 CEU) Sec. 941019

Cookie Exchange: Hands-on *New Recipes!*

Take the 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 eight-dozen scrumptious cookies. Make new holiday memories with this easy foolproof cookie tradition! Please bring an apron, rolling pin and knife.

Saturday, December 4 9 am-2 pm
1 day M. Haight, CEC, CEPC
\$139/Senior Cost \$111.20 VT630
CES 2322 (.5 CEU) Sec. 941038



The Cookie Exchange... Do you love setting the table with a huge assortment of cookies but can't stand the thought of spending several days baking? Then a cookie exchange is in order!

Cookie exchanges, also called cookie parties, are a great way to save time and still provide your family and friends with a variety of delicious treats. The way most exchanges work is a set number of people commit to get together and each brings that same number of a single type of cookie in dozens to share. Provide guidelines to each baker so that you get a good cookie assortment: rolled cookies, bar cookies, drop cookies, decorated cookies.

In addition, each guest should bring copies of their cookie recipe and containers to take cookies home. Heavy duty plastic freezer bags will work for sturdy cookies, but decorated cookies and more delicate shapes should be packaged in tins or sealable plastic containers. Use waxed paper or parchment for separating layers of cookies.

Join us for our *Cookie Exchange* seminar on December 4 as Chef Marcus Haight will give you all the tips needed to expand your cookie horizons.

"I am still convinced that a good, simple, homemade cookie is preferable to all the store-bought cookies one can find."

 James Beard



DID YOU KNOW...

According to Wikipedia, in the United States and Canada, a cookie is a small, flat-baked treat, usually containing fat, flour, eggs and sugar. In most English-speaking countries outside North America, the most common word for this is biscuit; in many regions both terms are used, while in others the two words have different meanings—a cookie is a plain bun in Scotland, while in the United States a biscuit is a type of quick bread similar to a scone.

unique offerings

NEW Farmers Market Tour & Cooking Experience: Hands-on



Take a unique culinary tour of Michigan's harvest—by foot—without ever leaving Ann Arbor! Stroll through Ann Arbor's Farmers Market with Master Chef Jeff Gabriel, learning about the myriad of summer fruits, vegetables and organic offerings available locally. Once you've selected your favorites, return to Schoolcraft's state-of-the-art kitchens and prepare an unforgettable vegetarian lunch. Meet outside of the People's Food Co-op at 8:00 AM. Do an Internet search of People's Food Co-op Ann Arbor for directions. Close parking is limited, so come early for the best parking opportunities. One hour drive time not included in CEU total.

Saturday, September 11
Farmers' Market 8 am-12 pm
American Harvest's Kitchen 1-3 pm
1 day J. Gabriel, CMC
\$119/Senior Cost \$95.20
CES 2432 (.6 CEU) Sec. 941024

NEW Home-Cook's Night Out: Hands-on

People regularly plan nights out for hobbies, sport and fellowship. If cooking is your passion, make Friday evenings your cooking night out! Each week focus on a skill or the preparation of a particular type of food including meats, fish, poultry, salads and breads. Refine your skills, make new friends, while enjoying an evening of fine food. The final evening culminates with a class sit-down dinner. Bring a chef jacket and a basic set of knives. Call 734-462-4448 for details.

Friday, October 1 6-9 pm
8 weeks J. Gabriel, CMC
\$395/Senior Cost \$316 VT630
CES 2430 (2.4 CEU) Sec. 941005

Big Chefs & Jr. Chefs: Hands-on New Recipes!

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 to children seven years of age and older. Please bring a paring knife, measuring cups and aprons to class.

Saturday, November 6 9 am-1 pm
1 day M. Haight, CEC, CEPC
\$129/Senior Cost \$103.20 VT620
CES 2178 (.4 CEU) Sec. 941035

Fabulous Holiday Party Plan New Recipes!

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.

Saturday, November 13 9 am-1 pm
1 day K. Lewton
\$99/Senior Cost \$79.20 VT630A
CES 5111 (.4 CEU) Sec. 941014

Traditional Thanksgiving Dinner

It's your turn to host Thanksgiving Dinner. Relax! With a little planning this will be a holiday to remember. Start with exploring various ways to roast a fresh turkey. Learn the proper way to prepare gravy using poultry stock and pan drippings, while discovering the art of making perfectly seasoned stuffing, autumn vegetables and even pumpkin pie using fresh pumpkins! "Happy Thanksgiving!"

Thursday, November 18 6-9 pm
1 day J. Gabriel, CMC
\$105/Senior Cost \$84 VT630
CES 2262 (.3 CEU) Sec. 941041

“Thanksgiving dinners
take eighteen hours to prepare.
They are consumed in twelve minutes.
This is not coincidence.”



Erma Bombeck

healthy sensations

NEW Endless Summer: Canning, Freezing & Preserving

Discover ways to enjoy summer's just picked flavors all year long. Learn to easily keep summer foods tasty and nutritious through such preserving methods as canning, freezing and dehydration. Get tips on the preserving processes, which produce fares better with which process, and what to look for when selecting produce. See sure-fire recipes demonstrated and enjoy tastings.

Thursday, September 16 6-9 pm
1 day K. Lewton
CES 2433 (.3 CEU) Sec. 941003
\$89/Senior Cost \$71.20 VT630

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, October 12 6-9 pm
1 day J. Gabriel, CMC
\$89/Senior Cost \$71.20 VT630
CES 2332 (.3 CEU) Sec. 941007

Soup Magic *New Recipes!*

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 illusion of hard work as you gain the skills to pull a proverbial rabbit out of a hat.

Saturday, October 16 9 am-12 pm
1 day M. Haight, CEC, CEPC
\$109/Senior Cost \$87.20 VT630
CES 2288 (.3 CEU) Sec. 941043

“Between soup and love,
the first is better.”

Old Spanish saying

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 class at your house.

Tuesday, November 2 6-10 pm
1 day J. Gabriel, CMC
\$109/Senior Cost \$87.20 VT630
CES 2203 (.4 CEU) Sec. 941015

Amazing Gluten-Free Desserts: Because You're Special!

Now, gluten-sensitive individuals can create enticing goodies by using their own homemade gluten-free flour along with other healthful, unrefined ingredients. Learn which gluten-free flours to use to make the best crusts based on the filling. Just because you cannot have gluten does not mean that you have to give up baked goods or sacrifice flavor or texture. Indulge with gluten-free treats.

Wednesday, November 3 6-9 pm
1 day J. Decker, CMPC
\$109/Senior Cost \$87.20 VT630
CES 2401 (.3 CEU) Sec. 941028

DID YOU KNOW...

Soups are classified into two broad groups: clear or thick. The established French classifications of clear soups are bouillon and consommé. Thick soups are classified depending upon the type of thickening agent used: purées are vegetable soups thickened with starch; bisques are made from puréed shellfish or vegetables thickened with cream; cream soups may be thickened with béchamel sauce; and veloutés are thickened with eggs, butter and cream. Other ingredients commonly used to thicken soups and broths include rice, flour and grains.



foreign cuisine

Home-style Mexican Food *New Recipes!*

When you think of comfort food do you think Mexican? You will now. Start with a warm and comforting soup followed by an authentic Mexican entree and side dishes. Finish this fantastically easy meal with a classic Mexican dessert. From start to finish learn how to make a complete meal perfect for casual entertaining or just for your own family's pleasure.

Wednesday, October 13 6-9 pm
1 day A. Perez
\$89/Senior Cost \$71.20 VT630
CES 2418 (.3 CEU) Sec. 941010

A Mexican Style Breakfast: Hands-on *New Recipes!*



In Mexico breakfast is known as “el desayuno” which implies super-hardy meals filled with color, spice and flavor. Learn to prepare your own hardy and colorful breakfast consisting of an appetizer and main dish including Mexican style eggs. Complete your breakfast with a refreshing fruit juice and a steaming cup of decadent, flavorful Mexican coffee. Full tool kit required.

Saturday, October 23 9 am-1 pm
1 day A. Perez
\$89/Senior Cost \$71.20 VT620
CES 2416 (.4 CEU) Sec. 941011

Contemporary Mexican Food *New Recipes!*

Learn what contemporary Mexican Food is all about. Discover how to take authentic Mexican dishes, add contemporary flavors and unique twists and create a classic new and zesty Mexican meal. Begin with a salad and dressing, add a side dish, main entree and a dessert, and discover the endless possibilities. Get the recipes and taste the results!

Tuesday, November 16 6-9 pm
1 day A. Perez
\$89/Senior Cost \$71.20 VT630
CES 2420 (.3 CEU) Sec. 941017



Polished Polish Cooking

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!”

Tuesday, October 26 6-9 pm
1 day J. Gabriel, CMC
\$109/Senior Cost \$87.20 VT630
CES 2226 (.3 CEU) Sec. 941013

NEW Cuisine of India

Indian cooking is often distinguished by the use of larger varieties of vegetables and spices than many other well-known cuisines. Focus on Indian vegetarian traditions that create balanced dishes with exotic flavors. See an assortment of wonderful dishes you can duplicate at home, impressing family and friends with a flair for this extravagant cuisine.

Tuesday, November 9 6-10 pm
1 day J. Gabriel, CMC
\$109/Senior Cost \$87.20 VT630
CES 2202 (.4 CEU) Sec. 941016

My Big Fat Greek Holiday

Holidays in Greece are celebrated with family and friends around tables laden with the foods of the season. Learn how to prepare traditional Greek holiday foods: tsoureki [tsoo-REH-kee]—the braided Greek Easter bread; baklava [BAHK-lah-vah]—a sweet dessert consisting of many layers of butter-drenched phyllo pastry, spices and chopped nuts; and koulorakia [kii-loo-RAHK-yah]—Greek butter cookies. Discover the techniques behind the recipes to create these one-of-a-kind tastes.

Tuesday, December 14 6-9 pm
1 day G. Raptis
\$89/Senior Cost \$71.20 VT630
CES 2403 (.3 CEU) Sec. 941001

food service training

ServSafe

Textbook included. Designed for employees, owners and managers of food service establishments, this class 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, September 23 & 24 8 am-5 pm
 2 days T. Holewinski
 \$225/Senior Cost \$180 LA200
 CES 2087 (1.8 CEU) Sec. 941002

Thursday & Friday, December 2 & 3 8 am-5 pm
 2 days T. Holewinski
 \$225/Senior Cost \$180 LA200
 CES 2087 (1.8 CEU) Sec. 941009

TIPS—Training for Intervention Procedures

TIPS is a dynamic skills-based training program designed to prevent intoxication, drunk driving, and underage drinking. The program enhances the fundamental “people skills” of servers, sellers and consumers of alcohol. TIPS gives individuals the confidence they need to recognize potential alcohol-related problems and effectively intervene to prevent alcohol-related tragedies. The TIPS certification quiz is included in the class cost and will be taken at the end of class.

Thursday, October 14 5:30-9:30 pm
 1 day S. Deanna
 \$99/Senior Cost \$79.20 LA200
 CES 2214 (.4 CEU) Sec. 941023



wine tastings

Wines of the Southern Hemisphere

Although the Southern Hemisphere is producing some exceptional wines, most of us are less familiar with them than we are with French, German, or California wines. Wines from Argentina, Australia, and South Africa are increasing on store shelves and changing both the styles of wines on the market and way consumers view them. Explore and taste these quality wines and see what’s fermenting down under. Students must be 21 years of age.

Monday, September 20 7-9 pm
 5 weeks L. Hershey
 \$169/Senior Cost \$135.20 W210B
 CES 2273 (1.0 CEU) Sec. 941021

The Heart of Great Lakes Wines

Michigan, its surrounding states and Ontario, Canada have produced wine for generations. Changes over time to the native grapes of these areas are producing pleasant, high quality and even world-class wines. Enjoy the history and development, as well as, the tasting of these Great Lakes wines in this special class. You must be 21 years of age to attend.

Monday, November 8 7-9 pm
 5 weeks L. Hershey
 \$169/Senior Cost \$135.20 W210B
 CES 2196 (1.0 CEU) Sec. 941022



Registration begins 8 a.m. August 2 and continues until the day before class meets. On September 6 & November 25-28 the college will be closed for the holidays. 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.

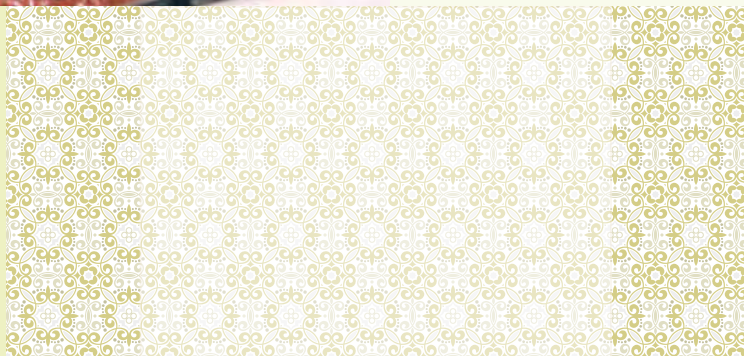
Go online to search and register for classes. A credit card or check payment is required when registering via the Web. Please have your payment information at hand. If you prefer to pay with cash, you may use the in-person registration process. If you experience any problems registering via the Web, 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 August 30-September 2, September 7-9: Monday-Thursday, 8 a.m. to 7 p.m.

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.

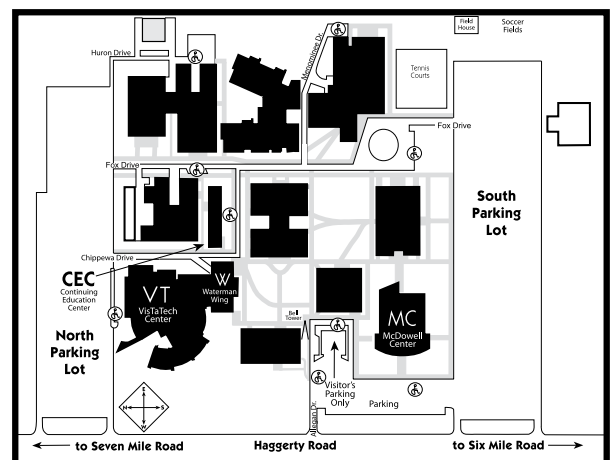


Culinary Extravaganza 2010

A Fundraiser of the
Schoolcraft College Foundation
September 26, 2010
VisTaTech Center
2-5 P.M.

Call 734-462-4518 for more information

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.



Schoolcraft College Continuing Education AND Professional Development

1. Are you Hispanic? Yes No
2. Please select one or more races:
 - American Indian or Alaska Native
 - Asian Black or African American
 - Native Hawaiian or Other Pacific Islander
 - White

Registration/Admission form | Fall 2010

Please use one registration form per student and duplicate this form as needed.

Before registering please notify the college of any change to name, address or phone numbers. Changes must be submitted on a Personal Data Change Form found in the FAQ section of our Web site. Entering new contact information on your registration form does not automatically update your records. We use this information to send class confirmation or contact you regarding any changes in class status.

<div style="display: flex; justify-content: space-between; width: 100%;"> DATE OF BIRTH </div>	<div style="display: flex; justify-content: space-between; width: 100%;"> STUDENT NUMBER </div> <small>To be assigned to first-time students.</small>	OR	<div style="display: flex; justify-content: space-between; width: 100%;"> SOCIAL SECURITY NUMBER </div> <small>Returning students only need to include the last 4 digits.</small>	<input type="radio"/> Male <input type="radio"/> Female
<div style="display: flex; justify-content: space-between; width: 100%;"> LAST NAME </div>	<div style="display: flex; justify-content: space-between; width: 100%;"> FIRST NAME </div>	<div style="display: flex; justify-content: space-between; width: 100%;"> MI/FORMER NAME </div>		
<div style="display: flex; justify-content: space-between; width: 100%;"> NUMBER AND STREET </div>		<div style="display: flex; justify-content: space-between; width: 100%;"> CITY </div>		
<div style="display: flex; justify-content: space-between; width: 100%;"> STATE </div>	<div style="display: flex; justify-content: space-between; width: 100%;"> ZIP CODE </div>	<div style="display: flex; justify-content: space-between; width: 100%;"> EMAIL ADDRESS </div>		
<div style="display: flex; justify-content: space-between; width: 100%;"> DAY PHONE </div>	<div style="display: flex; justify-content: space-between; width: 100%;"> EVENING PHONE </div>	<div style="display: flex; justify-content: space-between; width: 100%;"> CELL PHONE </div>		

Section No.	CES No.	Title of Course	AMT: \$
			TOTAL: \$

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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 Continuing Education
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Culinary Seminars
Fall 2010

 **Schoolcraft College**
Continuing Education
AND Professional Development

NEW SEMINARS

- Meat Cutting Basics for the Home Cook: Hands-on
- Cuisine of India
- French Tortes: Hands-on
- Farmers Market Tour & Cooking Experience: Hands-on
- Home-Cook's Night Out: Hands-on
- Endless Summer: Canning, Freezing & Preserving
- Iron Chef—Ages 12-17: Hands-on

RECIPES

- Home-style Mexican Food
- A Mexican Style Breakfast: Hands-on
- Contemporary Mexican Food
- Cookie Exchange: Hands-on
- Fabulous Holiday Party Plan
- Big Chefs & Jr. Chefs: Hands-on
- Soup Magic
- Chicken Cookery: Hands-on

