

The Culinary Experience

at the Shoals Culinary Academy

2012 Cooking Classes

Hands On and Demo Workshops

WINE SERIES

These classes will explore wines from basic tasting and food pairings, to various methods of cooking with wine.

AMERICAN REGIONAL CUISINES SERIES

These classes will take you to the various regions of America, and will feature their most popular dishes with the original recipes.

CULINARY TECHNIQUES SERIES

Three Hour Hands On Intensive Workshop
Class is limited to 8-10 Students

Beginners as well as experienced cooks will develop confidence and proficiency in the kitchen. Work with a professional chef to build a foundation of essential culinary techniques: Knife skills, mise en place, sautéing, sauces, roasting etc. Enjoy the satisfaction of preparing gourmet and wonderful restaurant quality food at home. A great series of practical skills.

Classes can be taken by anyone but those who have taken one or more classes in this series will have the first class slots providing that they pre-register at least 14 days before each class. All classes must be paid for at the time of registration. All classes are \$65 each and a discount of 15% for purchase of the entire series at the time of registration. Also a free apron and Chef's knife will be given to those purchasing the entire series at one time.

Kevin Kilburn
chef

CULINARY TECHNIQUES SERIES

(All intensive hands on classes)

Basic Skills One
Feb 25 8-11 AM

Basic Skills Two
March 3, 8-11 AM

Stocks And Sauces
March 10 8-11 AM

Soups and Broths
March 17 8-11 AM

Mastering Sauces
March 24 8-11 AM

(This is the first of two classes in one day)

Quick Sautés and Pan Sauces
March 24 12-3 PM

Meat Cookery
March 31 8-11 AM

Fish and Seafood Cookery
April 14 8-11 AM

Bread and Baking
April 21 8-11 AM

Eggstravaganza
April 28 8-11 AM

Finishing Touches
May 5 8-11 AM

Certificate of Completion awarded to those attending 10 of the eleven classes.

WINE SERIES

Wine Pairing Basics

Tuesday June 5 7-9 PM \$35
(Demo/Interactive)

Cooking With Wine

Thursday June 7 7-9 PM \$30
(Demo Class)

Wines and Wine Tasting ONE

Thursday August 2 7-9 PM \$35
(Interactive)

Wines and Wine Tasting TWO

Thursday August 9 7-9 PM \$35
(Interactive)

Workshops and Demo Classes

Pastry Fundamentals

Thursday March 8 7-9 PM \$45
(Hands On)

Latin American Favorites

Thursday March 22 7-9 PM \$45
(Hands On)

The Five Mother Sauces

Thursday April 5 7-10 PM \$50
(Hands On)

Italian Pastas and Sauces

Thursday April 19 7-10 PM \$50
(Hands On) (this Class will be repeated on May 22)

Grilling Techniques ONE

Thursday May 3 7-9 PM \$30
(Demo Class)

Grilling Techniques TWO

Homemade Marinades and Sauces

Thursday May 17 7-9 \$45
(Hands On)

Italian Pastas and Sauces

Tuesday May 22 7-10 PM \$50
(Hands On)

Summertime Entertaining

Thursday May 31 7-9 PM \$30
(Demo Class)

AMERICAN REGIONAL SERIES

(all demo classes)

Six classes in this series.

Floribbean Cuisines

Thursday June 14 7-9 PM \$30

Cuisines Of Louisiana

Thursday July 26 7-9 PM \$30

Cuisines of New England

Tuesday August 14 7-9 PM \$30

California Cuisines

Thursday August 23 7-9 PM \$30

The Staples of

Good Southern Cooking

Thursday August 30 7-9 PM \$30

Southwestern And Tex Mex

Thursday September 6 7-9 PM \$30

Registration & Policies

To Register: (all registrations must be accompanied by full payment)
Call 256-764-0044 or go to shoalsculinaryacademy.com

Send payment to: Shoals Commercial Culinary Complex
610 West College Street, Florence, AL 35630

If you are unable to attend a class, you can 1) send someone in your place, 2) get a refund if cancelled before 14 days in advance of scheduled class. 3) Get a credit for an upcoming class. All cancellations within 14 days prior to the scheduled class will be non-refundable.

We reserve the right to cancel any class. In the event of a cancellation by us a full refund will be issued. We reserve the right to change menu selections, class dates, times and locations.

Classes are 2-3 hours long. Please refer to the individual class descriptions to find the scheduled class duration.

All students will receive recipes and other instructional material. Please bring a pen and paper for taking notes. For "workshop classes" please wear closed toe, low heel rubber soled shoes. Aprons, knives etc. are furnished.

We have room for your private group cooking class!
Gift certificates are available.

Purchase 5 or more classes and receive a 10% discount

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CHEF MART
COOKING SOLUTIONS



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