

Select from our menu of classes:



KEISER UNIVERSITY CONTINUING EDUCATION

Culinary Schedule **SUMMER 2007** *for Cooks of all levels!*

1-DAY SATURDAY CLASSES with CHEF JASON

9 AM – 1 PM Classes begin with demonstration & explanation of the cooking techniques for the daily recipes. Participants will then prepare the recipes with assistance from the Chef. All ingredients, supplies, aprons and recipes will be provided including “to go” boxes, so that all goodies created can be enjoyed at home!

JUNE 2 Fundamentals of Cooking
9 Seafood
16 Middle Eastern Cuisine
23 Sauces and Marinades
23 Pies with Chef Marge
30 Tropical BBQ

JULY 7 Floribbean
14 Italian
21 Latin American
28 Cajun Cooking

AUG 4 Tapas & Spanish Cuisine
11 Thai Cuisine
18 Vietnamese Cooking

Reservations Required! Call 321-409-4801 Space is limited in all classes

SERIES of CLASSES with CHEF JASON

Classes consist of 2 or 3 consecutive Wednesday evenings. All classes are hands-on and consist of demonstration and explanation by the Chef. Participants will then prepare the same recipes under the watchful eye of Chef Jason Clark. All ingredients, supplies, aprons and recipes will be provided including “to go” boxes.

COOKING 101: HOW TO BOIL WATER

Wednesdays 6 – 9 PM JUNE 6 & 13

Never been in the kitchen? Let Chef Jason show you how simple and rewarding it can be to create a wonderful meal. A series of 2 classes which includes introduction to cooking terms and cooking techniques; simple how to instructions, delicious recipes which you will make step-by-step along with the chef!

SUSHI and MORE Wednesdays 6 – 9 PM JUNE 20 & 27

A series of 2 classes covering the basics as well as advanced technique.

Learn the tricks of the trade!

.....Class 1- Maki rolls, sauces and perfect rice.

.....Class 2 -Advanced tempura and seafood fabrication.

INTERNATIONAL SEAFOOD Wednesdays 6 – 9 PM JULY 11, 18 & 25

Series of 3 classes. Travel the Americas, Europe and the Islands, all without leaving Brevard County!

.....Class 1 – The Americas – Cuisine from the Low Country, New England, Southwest, Central and Southern America.

.....Class 2 – Europe – Traditional Italian, French and Spanish Cuisine.

.....Class 3 – The Islands – Travel to Fiji, Hawaii and the Bahamas.

LEVEL 4 – EXTREME CUISINE Wednesdays 6 – 9:30 PM

AUGUST 1, 8 & 15

Series of 3 classes. Pre-requisite: Must have completed Level 3 Advanced Series.

.....Eclectic ingredients and preparation, unique sauces & unexpected flavor combinations.

HEALTHY COOKING & BAKING with CHEF MARGE Wednesdays 6 – 9 PM Individual classes or may take as a series.

JUNE 6 The Art of Juicing – fruit and vegetables **JUNE 13** Cooking with Fresh Herbs

JUNE 27 Healthy Baking – The Art of Substitution, Take the calories out of baking!

FUN FRIDAYS – INDIVIDUAL OR SERIES OF 2 CLASSES Fridays 9:30 AM – 1:30 PM

LIGHT, HEALTHY YET FLAVORFUL DISHES **JUNE 8.....** Lite Summer Fare **JUNE 15.....**Spa Cuisine

KITCHEN DESSERTS **JULY 13.....**Kitchen Desserts I:Grilling, Roasting Fruits **JULY 20.....**Kitchen Desserts II:Custards, Ganaches & Dessert Sauces

SIDE DISHES and MORE! **AUGUST 10.....**Starches and Grains, pairing sides **AUGUST 17.....**Vegetable Cookery

