



***A PRIVATE LOS ANGELES COOKING SCHOOL*
WE TEACH COOKING CLASSES TO THE MASSES**

Bring your creativity and questions as you explore Cooking and Pastry/Baking to start a new career or impress your friends with your SKILLS as a Master Chef or Pastry Chef

- **Master Chef Program – Certification Program**
- **Master Baking/Pastry Program – Certification Program**
- Recreational Cooking AND Baking Classes
- **Couples Romantic Date Night Dinner Classes**
- **4-Week Culinary Basic Cooking Series**
- **Team Building Events /Private Cooking Parties for Adults**
- *Sizzle and Smooth Savory Seasonings Spice Blends*
- **SUMMER COOKING / BAKING CAMPS – AFTER SCHOOL / SUMMER**

Gift Certificates Available Via Email – The Perfect Gift for ANY Occasion

Register On-Line 24 Hours a Day @ <http://culinaryclassroom.com/store>

Cook Well, Eat Well and BE Well! With Chef Eric Crowley

Convenient Parking/Freeway Close-405/10

1 Block East of Overland, Just North of Pico - Parking Just North of Pico on Overland
2366 PELHAM AVENUE - LOS ANGELES, CA 90064 -- PHONE: 310-470-2640 - FAX: 310-470-2642

WWW.CULINARYCLASSROOM.COM

WWW.FACEBOOK.COM/CHEFERICSCULINARYCLASSROOM

WWW.TWITTER.COM/CHEFERICCROWLEY

WWW.INSTAGRAM.COM/CHEFERICSCULINARYCLASSROOM

WWW.YOUTUBE.COM/USER/CULINARYCLASSROOM

"After having CHEF ERIC as an instructor, I went on to excel at the Cordon Bleu school and Patina Restaurant."
Mark Dao, Owner of Un Deux Trois Catering

"When looking for a culinary school, how I learned was just as important as what I learned. Chef Eric's love of teaching helps everyone get the most out of the class. After taking the Pro Course I, I have gained the confidence and curiosity to take on more tasks in the kitchen."
Steve Cuevas, Graphic/Web Designer, Master Chef Student

CHEF ERIC JACQUES CROWLEY

Chef Eric's mother was a Gourmet Cook and he grew up eating gourmet meals. During college, he started to learn to cook and fell in love with it. CHEF ERIC graduated with honors from the **Culinary Institute of America in Hyde Park, New York**. He has been a **Professional Chef and Professional Chef Instructor for 20 years and has owned and operated the Culinary Classroom for 13 wonderful years**. European-trained with **Chef José Munisa at Via Veneto, Barcelona's longest-running 5 Star Restaurant**, and **Chef Joseph Russwurm at Munich's Hotel Kempinski, a 5 Star establishment**. His training in Europe rounded out his culinary education and enabled him to take his cooking and palate to a higher level of sophistication.

In the United States, he worked with **Patina Catering-of the Patina Restaurant Group**-supervising corporate and personal events from an intimate 4-person lunch or dinner to a boisterous crowd of 2,000 for lunch, dinner or appetizers. **He has cooked meals for presidential candidates, vice presidents, show business executives, celebrities and numerous personal clients**. He has also prepared elaborate private dinners and specialty meals for country club and consulate guests.

Chef Eric's Cooking Demonstrations include Vacation Fest in Santa Monica with Chef Mario Martinoli, The Taste of Santa Monica, The Great Tastes of Brentwood, Bloomingdales Department Store in Century City, and Surf as Restaurant Supply in Culver City. He has appeared on KCRW with Evan Kleiman of Good Food Live and on KFI with Mario Martinoli of The Mario Martinoli Show. **He has participated in Corporate Health Fairs and given Demonstrations on-site for numerous Companies and Corporations**.

Chef Eric hosted television shows at the Culinary Classroom including **NBC's Channel 4 Reporters** for a Cooking Class Session, **Good Day LA, Channel 11's Morning Show**, as they joined him live to see the Children's Summer Cooking Camps in action, **KCAL 9 News** for a Holiday Entertaining cooking segment, **KTLA 5 News** for a Super Bowl cooking segment, Mother's Day Brunch segment, and Tailgating Grilling segment featuring Chef Eric's NEW Savoring Seasonings Sizzle and Smooth Spice Blends, **E! Entertainment** and **Your LA on Channel 4** as they showcased his Couples Romantic/Date Night Cooking Classes, and the **Associated Press** as they highlighted our **Children's Summer Culinary Camps**. He has been a Guest Chef on **CitiCable 3's Community Cooking Television in Torrance**. He and the Classroom have been featured on **SoCal.com** and **LA's The Place – Los Angeles Magazine at lasttheplace.com**. He has been written up in the **Los Angeles Business Journal, The Orange County Register, the Beverly Press News, Valley Scene Magazine** and lots of Cooking Blogs.

Chef Eric is a **C-Cap Program Judge** and **Scholarship Sponsor** for the Los Angeles Unified School District (Career Through the Culinary Arts). He is also a **Mentor** for the **Culinary Institute of America (CIA)**, supporting interns with their requirements to attend the CIA and hosting open houses for potential CIA students. Interns may apply to work with Chef Eric via email.

CHEF ERIC has taught professional and recreational cooking classes to thousands of students since 1999. Many of his students are successful Restaurant Owners, Chefs, Caterers, Personal Chefs and Home Chefs. His culinary, catering, and teaching career is studded with accolades from students, clients, and employers. His love of gourmet food, cooking, and teaching is apparent. **Come take a class with him!**

"Chef Eric and his staff are incredibly knowledgeable; the class layout was well-organized, the ingredients top notch and the recipes delicious!"
Jacquelyn Richey – Master Chef Graduate

"Thank you very much for your hospitality - we will definitely be recommending your Culinary Classroom to friends and colleagues. We look forward to working with you again."

**Joshua Goepfner, Marumoto & Associates/American Express Financial Advisors Inc.
(6-Year Return Team Building Client)**

Team Building Events – Corporate Events - Private Cooking Parties

The Culinary Classroom offers an excellent option for Team Building Events. Hands-on Cooking Classes give participants the opportunity to Improve Communications, Decision-Making Skills and Boost Morale, while learning a new skill to share with friends and family.

Many Law Firms and Professional Offices come to the Culinary Classroom as a place for new Employees/Associates to meet and work together with co-workers. Book a date and bring your employees; it's that simple. We help you design the Menu, shop and, most importantly, clean up!

We provide the service, ingredients and equipment to create your special occasion. Be a guest at your own event and give everyone a time to remember. The fruits of three hours of labor are enjoyed by all at the end of the Class for a Formal Sit-Down Meal with Tablecloths and Candles, or a more casual Hors d'oeuvres Event. We will clear your plates and bring you dessert. See our website for testimonials and pictures and call us to discuss this fabulous idea for your next special occasion.

Private Cooking Celebrations – Private Cooking Parties

Families and Groups can celebrate any occasion by coming to the Culinary Classroom instead of a Restaurant or Banquet facility. Celebrate a Birthday, Graduation, Engagement, Anniversary, Wedding Shower or other Social Event with a Private Cooking Celebration at Chef Eric's Culinary Classroom. Your friends and family will leave with pleasant memories.

The Private Cooking Celebration allows participants to be as active in the kitchen as they wish. Book a date and bring your friends and family; it's that simple. We help you design the Menu, shop and, most importantly, clean up! We provide the service, ingredients and equipment to create your special occasion. Be a guest at your own event and give everyone a time to remember. The fruits of three hours of labor are enjoyed by all at the end of Class for a Formal Sit-Down Meal with Tablecloths and Candles, or a more casual Hors d'oeuvres Event. We will clear your plates and bring you dessert. See our website for testimonials and pictures and call us to discuss this fabulous idea for your next special occasion. **These parties are for adults only.**

Silver Level	\$125 Per Person
Gold Level	\$150 Per Person
Platinum Level	\$175 Per person
Specialty Parties	\$150-\$175 Per Person

Please call Chef Eric Crowley at (310) 470-2640 to discuss this fabulous and economical idea for your next Team Building Event, Holiday Party, Corporate Event, Client Appreciation Dinner, Private Cooking Party, Appreciation Dinner, **Brunch, Lunch, Cocktail Party, Dinner, Iron Chef Event, or any Special Event.** Our Menus include everything from **Appetizers, Soups, Salads, Side Dishes, Entrees and Fantastic Desserts.** There is a 10 Person Minimum and an 18 Person Maximum.

**A Non-Refundable Deposit of \$750 is required to secure the date of your event. There is a 15% Gratuity added to your final bill. We look forward to serving you.
Chef Eric and the Culinary Classroom Team**

CULINARY MASTER CHEF PROGRAM

Please call our office if you would like to audit a Program Class free of charge!

Passionate about Cooking? Exploring the world of Culinary Arts? Thinking about a career as a Chef? Whatever your goal, we have a program or class for you. Many of *CHEF ERIC*'s students are cooking professionally in restaurants, and as caterers and personal chefs. Many others are simply more confident in their private kitchens cooking for their families, hosting dinner parties and creating wonderful meals. We assist in career guidance.

CULINARY MASTER CHEF PROGRAM – 16 Weeks - \$2,500*

Payment Plans Available!

Includes the Culinary Textbook, Chef Jacket, Chef Apron

This information-packed series is what *CHEF ERIC* spent years learning at the CIA

Sundays, 9/16/18 – 1/20/19 9:30am-1:00pm

Tuesdays, 10/9/18 - 2/12/19 6:30pm-10:00pm

Sundays, 1/27/19 – 5/12/19 9:30am-1:00pm

Tuesdays, 2/26/19 - 6/11/19 6:30pm-10:00pm

- Hands-on techniques for immediate application
- Ingredients fresh and unprocessed
- Students learn to prepare meals without recipes
- Certificates awarded upon completion of classes
- Pass the County Food Handlers Exam

This program is for individuals who want to cook like a professional and feel confident enough to take that knowledge into the workplace and their homes. The program meets weekly, 3 ½ hours a day, for sixteen weeks.

Plating, presentation, costing, and recipe development are key components of this program.

- **Class #1 – Introduction to the Kitchen / Knife Skills** – Here we start with a strong foundation for your culinary education – the fundamental concepts, skills and techniques of basic cooking with emphasis on ingredients, cooking theories and techniques. Sanitation Instruction and Kitchen Equipment usage are emphasized. And don't forget that essential of any kitchen – knives. We'll cover the selection, use, sharpening and care of knives as well as how to masterfully Julienne, Batonette, Paysanne, Oblique, Tourne and Dice.
- **Class #2 – All About Stocks** – Learn the secrets of flavorful stocks and further strengthen your foundation as a Master Chef. Starting with the standard mise en place, sharpen those knife skills by slicing, chopping and mincing mirepoix for all types of white and brown stocks. We make traditional Vegetable, Fish and Beef stocks and roast bones for the stocks as well. Next you'll get up close and personal by familiarizing yourself with seasonings and aromatics used in stocks, soups and sauces.
- **Class #3 – Grand Sauces** – This class will open your eyes to the elegant power of clarified butter and roux and how they are used to elevate Hollandaise, Béchamel, Veloute and Espagnol sauces to luscious new levels. Sauces are the primary foundation of many dishes and this building-block class is an important part of a Chef's education. Learn to make vegetarian versions of these Grand Sauces and to repair broken sauces easily.
- **Class #4 – Soups** – Soups have been a staple around the world as far back as 6,000 BC. In this class you'll learn time-tested traditions of soup preparation, all about thick soups vs clear soups, insider kitchen secrets of Consommé and how to turn sauce Béchamel into a soup. Using the stocks we made in Week #2, you will learn to make everything from Vegetarian Vegetable Soup and Manhattan Clam Chowder to Classic French Onion Soup and more.
- **Class #5 – Contemporary Sauces** – Moving on to the modern world, in this class Chef Eric will share how more contemporary sauces are prepared without the use of roux as a thickener. Some will be naturally thick and chunky, such as a salsa or chutney. Others use butter as a thickener, while still others use a refined starch, such as arrowroot or cornstarch. We'll also show how sauces can add spice to life as we make Roasted Tomatillo Salsa, Horseradish Reduction Sauce, Tomato Basil Coulis, and Homemade Mayonnaise, to name a few.
- **Class #6 – Breakfast and Eggs** – Traditionally hailed as the most important meal of the day, breakfast is also a very important part of the foodservice industry. This class covers many different ways to prepare eggs, ranging from omelets and poached eggs with Hollandaise Sauce to savory soufflés. Batters and pastry dough skills will also be taught, a traditional staple skill that every professional chef must have.

- **Class #7 – Vegetables** – In a world that is increasingly aware of nutrition and healthful choices, knowing your vegetables is a must in any chef's education. Vegetables and the unique cooking techniques that serve them best will be discussed in this class, as well as product quality, freshness, shelf life and storage. Vegetarian main dishes and Vegetable side dishes are prepared in this important class, with emphasis on a wide variety of produce and best methods for shopping at Farmer's Markets. Recipes include classics ranging from Haricot Vert Amandine to Roasted Spaghetti Squash with a Tomato Leek Fondue and everything in between.
- **Class #8 – Potatoes** – A versatile and important product, potatoes take their place in the spotlight in this class. In this culinary cooking class, several different cooking techniques will be discussed and practiced, including Appariel Duchesse, Sautéed potatoes, Pan-fried potatoes, traditional French Fries, Potatoes baked in casserole, and the classic Potato Chip. Most restaurants utilize a variety of potato side dishes for every menu they offer and you will learn a wide selection in this class.
- **Class #9 – Dry Heat Cooking Methods** – Now it's time to start putting all the culinary knowledge you've gained in the previous classes together. This class covers dry heat cooking methods such as Sautéing, Broiling, Grilling and Roasting. All students will prepare, cook and serve a complete meal consisting of protein, starch and vegetable, utilizing the knowledge and skills they have acquired in the previous cooking classes. Important techniques of Fish, Poultry, Pork and Beef butchery are introduced in this class. Meal plating and presentation are key components, as students individually prepare, plate and garnish meals worthy of the finest restaurants.
- **Class #10 – Moist Heat Cooking Methods** – Moist heat techniques, including Poaching, Steaming, Searing, Braising and using a Court bouillon and Cuisson, are the primary focus for this class. Moist heat cooking is used to produce flavorful dishes by gently cooking the item in varied amounts of liquid, which students use to create a sauce for the finished dish. In this cooking class, all students will again have the opportunity to prepare, cook and serve a complete meal consisting of protein, starch and vegetable, using this newly-acquired skill. Meal plating, garnishing and presentation will continue to be emphasized.
- **Class #11 – Pasta, Rice and Dumplings** – Today's class will make you a maestro of this versatile kitchen staple – starch! Pasta, rice and dumplings are generally made with ingredients that are inexpensive and easily stored in the kitchen. During this class, students get to dig in with Chef Eric to learn the basics of dough and dumpling mixing and create dishes such as pasta, Spaetzle, gnocchi and polenta. We'll also learn how additional ingredients such as seasonings, herbs and more can be used to change the color, shape, texture or taste of the final product. We also make Sauces – Pesto, Alfredo, Beurre Noisette (Brown Butter) and Tomato. Gluten-free options are explored in this class.
- **Class #12 – Appetizers and Hors d'oeuvres** – A classic that is continually reinvented, appetizers and hors d'oeuvres are an essential part of any chef's culinary education. This class focuses on dishes that can function as first courses in a multi-course meal, as well as small items that can be served at a cocktail party or small catered affair. A range of cooking techniques are employed and the only limits are your imagination. Marinades, Sauces, Chutneys and Vinaigrettes are all given their due. Canapés, Satés, Pate a choux and a wide range of other hot and cold hors d'oeuvres will also be covered.
- **Class #13 – Garde Manger and Charcuterie** – The section of the kitchen that prepares Sausages, Terrines, Pates and smoked items is called Garde Manger, or cold kitchen. In today's class, students will take on the role of a Garde Manger chef, learning about Sausage making and more. We make Country-style Sausages, Breakfast-style Sausages, Italian-style Sausages, and Tex-Mex Sausages in casings and patties. We also create sumptuous seafood timbales and tasty Vegetarian tortas and terrines to complete the Garde Manger section of this class; a consistent student favorite.
- **Class #14 – Wine and Food Pairing** – A very popular class, Chef Eric constructs a menu with seasonal ingredients and pairs wines that complement the meal throughout. Walk away from this class understanding how flavors and ingredients interact and the best techniques for creating elegant pairings to create culinary bliss. Learn traditional and comprehensive pairings for each course – including sauces, vegetables, starches, meats, poultry and fish. Dinner party planning is also emphasized.
- **Class #15 – Chef's Menu** – In this class students get to take the spotlight and demonstrate their newfound culinary skills. Chef Eric selects recipes for the students to make without substantial assistance and critiques plating, presentation, timing and taste of the menus. Butchery, sauce making, advanced meal preparation, garnishing and plating techniques are emphasized. Students apply all of their knowledge and skill in this penultimate class.
- **Class #16 – Final Class** – Students prepare an intricate menu including an entrée, vegetable and side dish without the use of recipes. A final food tasting, critique and student discussion will wind up the class, followed with a strong finish as Culinary Master Chef Program Certificates are presented to graduates. Timing, plating, garnishing and presentation are essential components to the success of the students' final menu.

MASTER BAKING/PASTRY PROGRAM

Please call our office if you would like to audit a Program Class free of charge! Passionate about Baking? Thinking about a career as a Baker/Pastry Chef? Whatever your goal, we have a program or class for you. Many of *CHEF ERIC*'s students are baking professionally in restaurants and bakeries, and starting their own businesses. Many others are simply more confident in their private kitchens baking for their families, making desserts for dinner parties and creating wonderful cakes and baked items.

MASTER BAKING/PASTRY PROGRAM - \$1,500
**Registration includes the CIA's Baking/Pastry Textbook,
an Embroidered Chef Jacket and Apron**

Payment Plans available!

Sundays, 9/16/18-11/18/18 2:30pm-6:00pm

Saturdays, 10/6/18-12/15/18 10:00am-1:30pm

Sundays, 1/6/19-3/10/19 2:30pm-6:00pm

Sundays, 3/17/19-5/19/19 2:30pm-6:00pm

- *Learn fundamental Baking Skills in a Comprehensive Program*
- Hands-on Techniques
- Ingredients are fresh and unprocessed
- Plating and Presentation Key components
- Certificates awarded upon Completion

The program is for individuals who want to bake breads and desserts like a professional every time and feel confident enough to take that knowledge into the workplace and their homes. The program meets weekly, 3 ½ hours a day, for ten weeks. **Plating, presentation, costing, and recipe development are key components of this program.**

- **Class #1 – The Basics of Baking** – Let's get started! Students will learn different mixing and measuring techniques, including proper scaling and weighing of wet and dry ingredients. Then we dive into baking classic and contemporary items that do not require yeast. Recipes include Irish Soda Bread, Ginger Scones with Orange Butter, Cornbread Biscuits, Gluten-Free Muffins, Quick Breads, French-Style Breakfast Muffins and Toasted Pecan Butter Cookies.
- **Class #2 – Yeast Breads** – In this class, students learn the importance of yeast, flour and water in the composition of breads. Proofing and fermentation of yeasts are introduced as well as recipe conversion techniques. Chef Eric shares his culinary secrets for Pain de Ménage (Country Bread), French Baguettes, Brioche, Focaccia Bread, Hamburger Buns, Whole Wheat Bread, Pizza Dough and more.
- **Class #3 – Pie and Tart Doughs** – Students will develop their baking skills as they learn to make Flaky or Crispy Pie Shells for Pies and Tarts. Blind baking, dough docking and the use of pie weights are introduced. We will also be creating sumptuous sauces, such as Peanut Caramel Sauce and Chocolate Sauce that can be drizzled to elevate baking creations to a tasty new level. Recipes include: my Mom's Pie Dough, Rice Flour Pie Crust for the Gluten-Intolerant, Apple Tarte Tatin, Lemon Tart, Chocolate Ganache Tart, Lemon Meringue Pie and White Chocolate Banana Cream Tart.

MASTER BAKING/PASTRY PROGRAM Continued

- **Class #4 – Cakes and Tortes** – Let them eat – and learn to make – cake! In today's class, students learn a selection of batter mixing techniques and apply these to the art of making cakes and tortes as well as a bevy of beautiful and tempting frostings. We also make a special Rice Flour Cake for the Gluten-Intolerant. Recipes include: Torte Caprese, Carrot Ring Cake, Whipped Cream Pound Cake, Ancho Chile Devil's Food Cake with Chocolate Ganache Frosting, Orange Buttercream Frosting, Chocolate Buttercream Frosting, Ginger Lime Curd Coconut Cake with Marshmallow Frosting, Chocolate Madeleines and White Chocolate Cake.
- **Class #5 – Dessert Soufflés** – The importance of the egg is the focus of this class as students master the art of sweet Soufflés. Students learn what types of eggs work best for soufflés. Chef Eric also covers advanced preparation for soufflés, the use of Cream of Tartar and much more. Soufflé recipes include Dark Chocolate, Citrus, Sweet Potato, White Chocolate, Caramel and Pear and decadent Chocolate versions. We will also cover how to confidently create sauces that will pair wonderful with the soufflés, including Crème Anglaise and Strawberry Sauce.
- **Class #6 – Puff Pastry Desserts** – Today, students will explore the world of puff pastry as they learn to make desserts utilizing this cleverly adaptable staple of a Master Baker's kitchen. We will discuss Classic Puff Pastry versus Quick Puff Pastry and create Napoleons, Turnovers, Sacrostains and Palmiers. Each student makes their own Puff Pastry to use in this class. Chef Eric teaches what types of flours work best and how this dough can be stored for future use. We make additional Pastry Creams and Sauces to use with our Puff Pastry Desserts.
- **Class #7 – Sauces and Desserts** – Often the secret of a successful dessert is in the sauce. Students will learn to make delicious toppings and sauces such as Chocolate Ganache Sauce, Cranberry Sauce, Caramel Sauce, Chocolate Sauce, Vanilla Sauce and more. We also create desserts that pair perfectly with these sauces such as: Chocolate Soufflé, Lemon Meringue Tart, Pastry Cream and Pate a Choux for Cream Puffs and Crème Chantilly Swans. Chef Eric will discuss proper sauce consistency for each of these desserts and sauces.
- **Class #8 – Custards, Crème Brûlées, Puddings** – Any pastry chef will tell you that the simple mixture of eggs and cream will yield almost magical and infinite variations. We explore many of them here, including Custards, Crème Brûlées, Clafoutis, Pot de Crème and Bread Pudding with Whiskey Cream. Chef Eric will discuss the benefits of baking dishes in a Bain Marie versus baking in a dry oven. Emphasis is placed on ramekin preparation, accurate baking time, and the ability to visually determine the doneness of the finished product. Students learn how to torch the sugar topping on the Crème Brûlées to finish this dessert.
- **Class #9 – Ice Creams, Yogurt and Sorbet** – Mouth-watering frozen desserts have become popular year-round. Students will learn to make their own crowd-pleasing desserts perfect for any situation and palate starting with basics such as Vanilla, Chocolate, Caramel and Coffee Ice Cream. We move on to more exotic recipes such as White Chocolate-Ginger Ice Cream, Crème Fraiche Ice Cream, Honey-Vanilla Frozen Yogurt, Lime Gelato and Avocado Ice Cream. Chef Eric will discuss proper ice cream consistency and length of storage for optimum quality, as well as common mistakes in Ice Cream preparation and how to avoid them.
- **Class #10 – Plated Desserts** – In this final class, students will prepare desserts and sauces, with emphasis on learning how to present restaurant-quality desserts. We cover Baked Alaska, Fruit-Stuffed Beignets, Waffles with Cardamom, Profiteroles, Pastry Cream, Chocolate Sauce, Vanilla Sauce, Espresso Cream Frosting, Classic Crepes, Banana-Rum Crepes and Cinnamon-dusted Churros. Chef Eric guides students in organizing the separate dessert components, how to time those components and quickly assemble them for optimum eye-appeal, quality and freshness. Chef Eric encourages students to be creative in their personal dessert creation as they utilize all of the skills gained in the series. Certificates will be presented at this final class session.

ARE YOU ARE A BEGINNER? YOU CAN COOK!

Let Chef Eric show you how.

Great for Newlyweds, Couples, Students, Young Adults

*"A great intro class with no stress and a ton of new recipes to try for the first time.
I cooked for 14 people and they loved it. Great new friends, too!" Jonathan Lee, Culinary Basics' Graduate*

CULINARY BASICS COOKING SERIES - \$425 – 4 Weeks

Monday, 9/17/18-10/8/18 7:00pm-9:30pm

Monday, 11/26/18-12/17/18 7:00pm-9:30pm

Monday, 1/7/19-1/28/19 7:00pm-9:30pm

- Classes designed for the novice cook with little or no culinary experience
- **Easy-to-prepare Meals and Basic Cooking Techniques**
- Roasting, Sautéing, Grilling, Baking
- Many ingredients can be purchased ready-to-cook for ease in the kitchen
- Knife Skills Instruction and Practice

Class #1 - Basic Knife Skills and Meal Preparation Learn how to Chop, Slice, Julienne and Dice vegetables quickly and efficiently. Explore the more complicated Brunoise, Paysanne, Batonnet and Tourne knife cuts to get more confident and create variety for your dishes. Learn many cooking techniques for easily-prepared meals with chicken and beef:

- **Risotto-Style Orzo Pasta with Parmesan Cheese**
- **Latin-Style Strip Loin Steak with Chayote Squash flavored with Oregano and Lime**
- **Ajico Stew (Chicken, Potato and Corn Stew)**
- **Spiced Peruvian Chickpea Cakes**

Class #2 – This class shows students how quickly and easily **International Meals** can be prepared from start to finish using organizational techniques, knife skills, and cooking techniques learned during the previous class.

- **Pan-Seared Chicken with Fresh Tomato-Herb Sauce**
- **Lemon Orzo Pasta with Kalamata Olives**
- **Asian Chicken Skewers with Spicy Peanut Sauce and Thai-Style Rice Noodles**
- **Grilled Carne Asada with homemade Guacamole Sauce, Sour Cream, Olives and Tortillas**
- **Mom's Meatloaf Cupcakes with Smashed Carrots and Potatoes**
- **Chicken and Chile Stew with Pilaf-Style Rice**

Class #3 – **Hearty Potatoes and Light Homemade Pastas and Sauces** are added to the menu with delicious accompanying Sauces - lighter versions of these hearty dishes are discussed.

- **Pasta with House-Dried Herbs and Bolognese-Style Spaghetti Sauce**
- **Traditional Herb and Cheese Spaetzle with Cream Sauce**
- **Roasted Potatoes with Olive Oil, Garlic and Rosemary**
- **Tagliatelle with Bolognese Meat Sauce**
- **Fettuccine Alfredo**
- **Potatoes au Gratin with Roasted Red Bell Pepper Puree**

Class #4 – Final class covers basic sanitation, safety and cooking techniques with Fish and Shellfish recipes. Lots of great food and conversation as we dine to our hearts delight on our last class together with our newfound foodie friends. Feel free to bring some wine for the end of the last class.

- **Seared and Spice-Crusted Ahi Tuna with Sesame Dressing on Julienned Lettuce**
- **Brown Rice and Edamame Beans with Soy Sauce**
- **Salmon Steamed in Wine and Spices on Mixed Greens with Balsamic Vinaigrette**
- **Grilled Chipotle-Spiced Shrimp and Grilled Portobello Mushrooms with French Dressing**
- **Bass and Mixed Vegetable Packets with Mint and Basil Pesto**
- **Sole Vin Blanc with Ginger-Lime-Scallion Butter and Shiitake Mushroom and Asparagus Sauté**

*"The Classroom is a warm environment to learn the basics of cooking.
The staff is friendly and supportive and took away my fears of cooking." Alia Ascha, Culinary Basics' Graduate*

COUPLES ROMANTIC COOKING PARTIES * \$200 PER COUPLE *****

BRING SOME **WINE AND A DATE** AND HAVE FUN LEARNING AND COOKING TOGETHER
PERFECT FOR YOUR SPECIAL OCCASION - A GREAT GIFT IDEA FOR YOUR FRIENDS AND FAMILY
THE TABLE IS SET WITH TABLECLOTH AND CANDLES FOR YOUR ROMANTIC DINING

This is a Party Class ONLY –Instruction is in the kitchen and you are NOT lectured on all of the recipes
ALL PARTIES INCLUDE A GOURMET CHEESE TRAY TO START

Want to make a special dinner with your friend or spouse? Celebrating a special occasion? We've created a Cooking Party Atmosphere – there is a brief lecture and more instruction is in the kitchen as you prepare your shared meals. Bring a nice bottle of wine to enjoy at the end of class to make this a true romantic night out as an alternative to the predictable dinner and a movie.

Couples Romantic Cooking 1 Fri, 9/21/18 7-9:30pm OR Fri, 11/16/18 7-9:30pm
OR Fri, 1/4/19 7-9:30pm OR Sat, 2/2/19 7-9:30pm

Ah, Romance! The hottest date is at Chef Eric's Culinary Classroom as you dine on:

- **Rosemary Oregano-Spiced Lamb Loin Chops**
- **Herb-Roasted Cherry Tomatoes**
- **Fettuccine Pasta**
- **Wine-Poached Striped Bass with Tomatoes, Fennel, Mirepoix Vegetables**
- **Roasted Garlic Shallot Smashed Potatoes**
- **Chocolate Rum Mousse with Whipped Cream**

Couples Romantic Cooking 2 Fri, 10/19/18 7-9:30pm OR Friday, 11/30/18 7-9:30pm
OR Sat, 1/5/19 7-9:30pm OR Fri, 2/8/19 7-9:30pm

Join us for some more sensual recipes starting with:

- **Soy Sake Sauce Baked Salmon Vegetable Packages**
- **Parmesan Gnocchi di Semolina Gratinati**
- **Sliced Citrus Strip Steak in Garlic, Soy Sake Sauce**
- **Onion Leek Rice Pilaf**
- **Ginger Garlic Stir-Fried Broccoli**
- **Individual Chocolate Crème Brûlée**

Couples Date Night Dinner 1 Fri, 9/7/18 7-9:30pm OR Fri, 10/5/18 7-9:30pm
OR Fri, 12/7/18 7-9:30pm OR Fri, 1/18/19 7-9:30pm
OR Sat, 2/9/19 7-9:30pm OR Fri, 2/15/19 7-9:30pm

Enjoy the meal and socializing at a table romantically set with candles. Recipes include:

- **Beef Tenderloin Filets with Red Wine Mushroom Ragout**
- **Grilled Parmesan Cheese Polenta**
- **Chicken Breast with Prosciutto, Spinach, Boursin Cheese**
- **Pilaf-Style Garlic Long Grain Rice**
- **Fallen Chocolate Soufflé Cakes with Whipped Cream**

Couples Date Night Dinner 2 Sat, 9/8/18 7-9:30pm OR Fri, 11/2/18 7-9:30pm
OR Fri, 12/21/18 7-9:30pm OR Fri, 1/25/19 7-9:30pm OR Thurs, 2/14/19 7-9:30pm

We had to create a new class for Date Night Dinner class because it is so popular! Recipes include:

- **Grilled Rib Eye Steak in Red Wine Sauce, Kalamata Tapenade**
- **Sautéed Swiss Chard with Champagne Vinegar**
- **Sautéed Chicken Breasts in Lemon Caper Sauce**
- **Roasted Garlic Shallot Smashed Potatoes**
- **Molten Chocolate Cakes with Crème Anglaise**

*"Thank you so much for the wonderful cooking class, Manny and I had so much fun-and we even got Manny to eat (AND enjoy fish!)
He's still raving about the Ahi Tuna! And I plan on making the Molten Chocolate Cake!" **Samira Mahjoub, Couples Class***

TRY ONE OF OUR INDIVIDUAL CLASSES – *Feel Free to Bring some Wine/Beer*

INTERNATIONAL CUISINES COOKING CLASSES

French Cooking With Julia Child \$100 Sun, 12/16/18 3:30pm-6pm OR Fri, 2/1/19 7-9:30pm
Join us on a mouth-watering exploration of authentic and traditional French Cuisine with French Classics:

- **Beef Bourguignon (Beef simmered in Red Wine Sauce)**
- **Sautéed Mushrooms with Butter and Shallots, Braised Brown Baby Onions**
- **Fish Soufflé Baked on a Platter with Sauce Mousseline Sabayon**
- **Chicken Breasts with Paprika, Onions and Cream Sauce**
- **Green Beans Provençal with Tomatoes, Garlic and Fresh Herbs**
- **Braised Celery Root with Bacon, Onions and White Wine**
- **Apples Braised in Butter with Cognac Orange Sauce**

Indian Cuisine \$100 Per Person Sat, 12/1/18 3:30pm-6:00pm

In the culinary world, food from India has many Asian influences; find out what they are in this exciting class. We show you the cooking techniques and spices that make Indian food so special and flavorful. Main and side dishes include:

- **Chicken Satay**
- **Deep Fried Samosas**
- **Aloo Gohbi Masala**
- **Homemade Naan Bread**
- **Traditional Basmati Rice**
- **Coriander-Mint Sauce**
- **Cilantro-Chile Chutney**
- **Kalan -Spicy and Sweet Cooked Bananas for dessert!**

Italian Cuisine \$100 Per Person Fri, 10/26/18 7pm-9:30pm OR Fri, 1/11/19 7pm-9:30pm

Food from the Mediterranean has long been enjoyed in Southern California and now you can make your own dishes with a *CULINARY CLASSROOM* twist! Come join us in making:

- **Torta Salata**
- **Pasta all'Amatriciana**
- **Fettuccine Pasta with Carbonara Sauce**
- **Hunter-Style Chicken Cacciatore**
- **Stuffed and Breaded Pork Chops**
- **Tiramisu - delicious and light**

Spanish Cuisine \$100 Per Person Sat, 9/15/18 7-9:30pm OR Sat, 1/26/19 7-9:30pm

Students discover the flavors of Spanish cooking that *CHEF ERIC* experienced working with Chef José Munisa at Via Veneto, Barcelona's longest-running 5 Star Restaurant. The menu includes:

- **Puff Pastry Bites - Chorizo Sausage**
- **Chicken with Almonds, Sherry, Garlic and Onions**
- **Paella - Mixed Vegetable, Chicken, or Pork**
- **Marinated Grilled Beef Skewers - Red Wine, Rosemary and Garlic**
- **Greens Sautéed with Garlic, Ham and Pine Nuts**
- **Spanish-Style Custard**

Thai Cuisine \$100 Per Person

Sat, 9/22/18 7-9:30pm OR **Sat, 12/8/18 3:30pm-6pm** OR **Sat, 2/16/19 7-9:30pm**

The cuisines of Asia are many and varied and Thai Food is one of the most popular. Come and taste the flavor with us! Chef Eric will tell you what exotic ingredients to get and where to shop. ***In this class we make our own Sauces, too – Thai-Style Garlic Lime Dipping Sauce and Thai-Style Green Curry Paste*** – come join us for a delicious repast:

- **Shrimp Rice Paper Spring Rolls with Garlic Lime Dipping Sauce**
- **Flank Steak with Chile**
- **Long Grain White Rice**
- **Stir-Fried Chicken and Vegetables with Homemade Curry Paste**
- **Chicken Pad Thai Noodles**
- **Grilled Thai Eggplant and Long Beans**

SPECIALTY COOKING CLASSES

Wine / Food Pairing Cooking Class \$125 Fri, 12/14/18 7-9:30pm OR Sat, 2/23/19 7-9:30pm

In this dynamic class, **Chef Eric has tastings of selected wines from his favorite purveyor.** Learn what wines go with what dishes as we pair with a variety of food as we make our way through our tasty menu.

- **Gruyere Cheese Tart**
- **Pan-Seared Scallops with Grilled Wild Mushrooms in a Balsamic Vinegar Reduction**
- **Homemade Pasta with Tomato and Kalamata Tapenade Sauce**
- **Sautéed Chicken Breasts with Sunchokes in a Garlic White Wine Sauce**
- **Braised Lamb Stew with a Wild Mushrooms Sauce**
- **Homemade Tiramisu for our Sweet Tooth**

Healthy Cooking \$100 Per Person Sat, 1/5/19 2pm-4:30pm

Learn to please yourself with lighter menus and eat healthier with these fantastic recipes:

- **Beef Tenderloin Steaks with a Red Wine Sauce**
- **Sautéed Sole Filets with Wilted Lettuce and Pepita Pesto**
- **Roasted Lamb Chops w/Sundried Tomatoes in a Red Wine Reduction**
- **Sautéed Vegetable Medley with Spices**
- **Egg White Frittata w/Roasted Vegetables**
- **Oven-Baked French Fries with Old Bay Seasoning**
- **Portobello Mushroom "Pizzas"**

Knife Skills \$100 Per Person Sat, 10/6/18 3:30pm-6pm OR Sat, 1/19/19 2pm-4:30pm

Learn how professionals **Chop, Dice, Slice and Julienne** items quickly and efficiently. *CHEF ERIC* shows you **knife holding grips, knife cuts and how to choose, sharpen, hone and care for your knives.** Learn to cut with ease advancing to more complicated **Brunoise, Paysanne, Batonnet and Tourne Cuts.** Everything looks and tastes better when ingredients are cut uniformly, cook evenly and presented beautifully. **Work with Vegetables, cut Chicken Breasts off the Bone, and see Demo of De-boning a Whole Chicken.** You make a meal to be enjoyed at the end of class.

Pizza Pizazz! Party \$100 Per Person Sat, 11/17/18 3:30pm-6pm OR Fri, 2/22/19 7-9:30pm

Everyone keeps asking for Pizza!. Come make some awesome Dough with us and enjoy a fun evening of creativity with this versatile Dish with these pizzas:

- **Traditional and Specialty Pizza Dough and Homemade Tomato Sauce**
- **Herb-Grilled Chicken Alfredo Pizza**
- **Prosciutto and Mozzarella Pesto Pizza**
- **Grilled Vegetable Crème Fraiche and Tomato Pizza**
- **Heirloom Tomatoes and Buffalo Mozzarella Cheese Pizza**
- **Grilled Shrimp and Roasted Eggplant Pizza**

Sushi Making Class \$125 Per Person We Make ALL Sauces in Class!

Fri, 9/14/18 7-9:30pm OR Fri, 11/9/18 7-9:30pm OR Sat, 1/19/19 7-9:30pm

Learn the creative art of Sushi Making. Learn how to display and serve with **Garnishes and Sauces that we make.**

- **Traditional Sushi Rice**
- **Variety of Nori Rolls) / Varieties of Sushi on Rice (Nigiri) /Vegetable Rolls and Spicy Sushi Rolls**
- **Pickled Cucumbers and Pickled Ginger**
- **Teriyaki Sauce and Sanbiauzu Sauce /Dashi and Ginger Dipping Sauce**
- **Sushi Oranges**

Thanksgiving Dinner Class \$125 Sat, 10/13/18 3:30-6:30pm OR Sat, 11/10/18 3:30-6:30pm

Always wanted to host Thanksgiving Dinner but couldn't begin to think of cooking everyone's favorites? **These recipes will make your holiday a special one that you will be talking about for years!** Top this fantastic meal!

- **Brined-Roasted Turkey Breast with Rosemary and Lemon**
- **Home Made Gravy with Fresh Herbs and Garlic**
- **Portobello Mushroom Stuffing**
- **Haricot Vert in Thyme Cream with Crispy Onions**
- **Sweet Potatoes baked with Apples and Oranges in Maple Syrup**
- **Creamy Mashed Potatoes and Carrots**
- **Fresh Cranberry and Orange Compote**
- **Pumpkin Cheesecake with Ginger Snap Crumb Crust**

ENTRÉE ITEMS COOKING CLASSES

FEEL FREE TO BRING SOME WINE FOR THE END OF CLASS!

Chicken Connoisseur \$100 Per Person Sat, 10/20/18 3:30-6pm OR Sat, 1/26/19 2-4:30pm

Learn new possibilities of enjoying all cuts of chicken in this class and add some exciting recipes to your repertoire for the meat that is most traditionally eaten in America. *CHEF ERIC* will show you how to shop for, safely clean and handle chicken. Recipes will have you saying, yes, we are having chicken again tonight and we are all going to love it:

- **Thai-Style Chicken Skewers with Spicy Peanut Sauce**
- **Thai Noodle Salad with Lemon Grass, Chilies, Cucumber and Mint**
- **Pan-Seared Chicken with White Wine and Parsley Cream Sauce**
- **Wasabi and Panko-Crusted Chicken with Teriyaki-Sake Glaze**
- **Pan-Roasted Chicken with Olives and Spanish Paprika Sauce**
- **Chicken Breasts Roasted Like El Pollo Loco – SO Delicious!**

Favorite Fish Recipes \$100 Per Person Sat, 1/12/19 7-9:30pm

CHEF ERIC will teach you how to shop for, safely store and cook your fish for delicious results – **WHOLE FISH Butchery Demonstration. Butter Poaching, Stovetop Smoking, Steaming, Frying and more – all Sauces, Aioli's, Pesto's, Chutneys and Glazes are made in class.** Take your fish cooking abilities to a new level and expand your repertoire for this healthy menu item. Featured are:

- **Sesame-Crusted White Fish Filets with Lemon Cilantro Sauce**
- **Indian Pastry Tilapia Filets with Cardamom Chutney**
- **Smoked Salmon Filets with Spicy Garlic Aioli**
- **Sautéed Teriyaki Fish Filets with Teriyaki-Sake Glaze**
- **Panko-Crusted Cod Filets w/Lemon Zest and Red Pepper Flakes**

Homemade Pastas and Sauces \$100 Per Person Sat, 9/15/18 1:30-4pm

Learn to make perfect **Pastas** every time and then accompany them with a **variety of Sauces, Meats and Vegetables**. We discuss and demo various pastas, as you learn how to easily make light and delicious varieties; you'll never buy dried pasta again!

We make dough, roll and cut it into various shapes and sizes to use in a myriad of dishes:

- **Linguine Pasta with Sautéed Turkey Medallions in Fried Herb Garlic Sauce**
- **Wild Mushroom Ricotta Cheese Raviolis with Creamy Garlic White Sauce**
- **Tagliatelle with Sausage Red Wine Ragu Sauce**
- **Bowtie Pasta with Sautéed Garlic Mushroom Sauce**
- **Angel Hair Pasta with Marinara Sauce**
- **Homemade Ricotta Cheese**

BAKING and PASTRY CLASSES

Bread Fundamentals \$115 Per Person Sat, 9/8/18 1pm-4pm OR Sat, 12/15/18 3:30-6:30pm

Learn how to make the oldest food known to mankind. We cover techniques to produce quick baked goods for everyday meals and special dinners. Sample your breads right out of the oven, watch the steam rise and the butter melt as we pair with jams. **The recipes include:**

- Pain de Ménage (Country Bread)
- Traditional Baguettes
- Cheese and Garlic Flatbread
- Easy White Bread
- * Brioche-Style Bread
- * Focaccia Bread
- * Hamburger Buns
- * Wheat Bread

Cake Decorating – Basic \$115 Per Person Sat, 1/12/19 1:30-4:30pm OR Sat, 2/23/19 1:30-4:30pm

TAKE HOME YOUR SMALL CAKE- Say goodbye to Bakery Cakes with Basic Decorating Skills and Techniques. **Learn to Frost Cakes, Write Script and Make Leaves, Flowers, Bows and Shells. Learn to use a Cake Decorating Kit** with a Pastry Bag, Design Tips and Coupler. **Each person gets their own Cake and we make Frostings.**

- Classic Butter Cakes / Chocolate Butter Cakes
- Italian Meringue Buttercream / Swiss Meringue Buttercream
- Chocolate Ganache Filling / Chocolate Ganache Frosting

Candy Making \$115 Per Person Sat, 2/16/19 1:30-4:30pm

TAKE HOME SOME CANDY! Do you LOVE sweets like I love sweets? Learn about **cooking sugar** and the variety of candy you can make in your own kitchen-**holiday staples for your family!** **Recipes include delicious treats:**

- Mom's Toffee Almond Brittle Dipped in Chocolate/Nuts*
- Chocolate Truffles rolled in Cocoa Powder/Powdered Sugar
- Traditional Chocolate Nut Fudge
- * Chocolate Feuilletine Pralines
- * Old Fashioned Peanut Brittle
- * Homemade Marshmallows-incredible!

Decadent Desserts \$115 Per Person

Sat, 9/22/18 1pm-4pm OR Sun, 12/9/18 3pm-6pm OR Sat, 2/9/19 1:30-4:30pm

Decadence is right – come and create this decadence with us and create delicious entertainment!

- Ancho Chile Devil's Food Cake with Milk Chocolate Butter Cream Frosting
- Citrus Cheesecake with Cookie Crumb Crust
- Milk Chocolate and Cherry Soufflé with Crème Anglaise
- Chocolate Torte Caprese
- * Traditional Tiramisu
- * Banana and Rum Crepes

Heavenly Cupcakes \$115 Per Person Sat, 10/27/18 3:30-6:30pm OR Sat, 2/2/19 1:30-4:30pm

TAKE HOME CUPCAKES -Delicious Cupcakes are all the rage! Learn to **Bake, Frost and Fill Cupcakes** for parties, the holidays, and just everyday eating! We teach you easy ways to vary Flavors and Fillings. Receive Cupcake, Frosting and Filling recipes similar to today's popular bakeries. We make:

- Red Velvet with Cream Cheese Frosting
- Devil's Food with Chocolate Buttercream Frosting
- Carrot Cake with Cream Cheese Frosting
- * Chocolate with Mocha Buttercream Frosting
- * Coconut Cream with Coconut Frosting
- * Various other Frostings and Fillings

HOLIDAY Cookies \$115 Per Person Sun, 12/2/18 3pm-6pm

TAKE HOME COOKIES – Great for your Cookie Exchange - Regardless of age, all of us love cookies and this class is perfect any time of the year! Come join us for the best cookie feast in town and spread the joy among your friends and family when you bake a dozen of their favorites! Cookie Recipes include:

- Linzer Sugar Cookies with Jelly Center
- Mini Iced Gingerbread Cookies
- Mini Gourmet Chocolate Chunk Cookies
- * The BEST Flourless Chocolate Cookies**
- * Mini Cinnamon Snickerdoodles
- * Mini Cranberry Orange Cookies

Holiday Pies and Tarts \$115 Per Person Sat, 11/3/18 3:30pm-6:30pm

Great pies /tarts **start with a great crust!** We have fantastic recipes that guarantee delicious pies/tarts every time. You'll have everyone clamoring for more! We start with the **best flaky Pie Dough and Pâte Sucrée** and make:

- Traditional Pumpkin Pie with Whipped Cream
- Berry Pie with Graham Cracker Crust
- Banana Cream Tart with Macadamia/Chocolate Crust
- * Apple Pie with Cheddar Cheese Crust
- * CHEF ERIC'S Mom's Famous Tart Cherry Pie

Kid's Cooking and Baking Classes

Culinary Academy 2 - \$395

Tuesdays, 9/11/18 – 10/2/18 - 4:00pm-6:30pm

If your children are a little older or have participated in Cooking Camp, this is the Academy for them! Each week the menu will be as follows: **Day #1 - Cookie Festival** Sugar Cookies, Oatmeal-Raisin Cookies, Chocolate Chunk Cookies, Cranberry-Orange Cookies, Giant Ginger Snap Cookies, Flourless Chocolate Cookies; **Day #2 - Gourmet Sandwiches with Homemade Breads** Grilled Rosemary Chicken on Ciabatta Bread, Grilled Tenderloin Sandwiches Wrapped in Naan Bread, Grilled Tuna Salad on Pita Bread, Grilled Vegetable Focaccia Bread Sandwiches, Spiced Skirt Steak Tortilla Sandwiches with Avocado and Sour Cream, Guacamole; **Day #3 – Healthy and Delicious Snacks** Spinach, Red Onion and Jack Cheese Quesadillas, Guacamole with Plum Tomatoes, Fruit Marshmallow Kabobs with Sweet Yogurt Dip, Home-Baked Pretzels-sweet AND savory, Homemade Hummus with Pita Bread Triangles, Oven-Roasted Sweet Potato Fries; **Day #4 - Easy Meals with Desserts** - Teriyaki Beef and Vegetables With Noodles, Grilled Halibut with Bacon and Red Onion Relish, Barbequed Chicken and Apple Kebabs, Vegetable Burritos with Brown Rice, Grilled Corn on the Cob with Herb Butter, Mini Apple Pies, Strawberry/Blueberry Shortcakes with Whipped Cream.

Baking and Pastry Camp - \$395

Mondays, 10/22/18 – 11/12/18 - 4:00pm-6:30pm

By popular demand, we have a Baking and Pastry Camp! Come join in the fun and enjoy delicious desserts and baked goods loved by us all. **Mondays** – Chocolate Chip Shortbread Bars drizzled in chocolate, Pumpkin Bread Pudding with Caramel Sauce and Whipped Cream, Apple and Apricot Tarts, Chocolate-Dipped Pretzel Cookies; **Tuesdays** - Profiteroles with Crème Chantilly, Individual Chocolate Glazed Buttermilk Bundt Cakes, Cornmeal-Crusted Apple Cakes, Congoloo's (Coconut Macaroons), Fudge Genoise Cake; **Wednesdays** – Chocolate-drizzled Wheat Crepes with Homemade Pastry Cream, Chocolate Soufflés with Homemade Crème Anglaise, Apple Tarte Tatin with Phyllo Dough Crust; **Thursdays** - Cinnamon Sticky Buns with Raisins and Caramel Glaze, Sweet Irish Soda Bread, Traditional Scones with Homemade Orange Butter, Cornbread Biscuits with Cheddar Cheese.

Culinary Academy 3 - \$395

Mondays, 2/4/19 – 2/25/19 - 4:00pm-6:30pm

For kids who love being in the kitchen and parents who love to eat their creations! We create meals with desserts in this more advanced series for those who have taken Cooking Camps or have some kitchen experience. **Day #1 – Italian Cuisine** - Gnocchi di Semolina Gratinati, Creamy Alfredo Sauce, Potato Gnocchi, Homemade Pesto Sauce, Chicken Cacciatore, Roasted Potatoes with Garlic and Rosemary, Chocolate Torte Caprese; **Day #2 – Mexican Buffet**- Ground Beef with Homemade Chipotle Sauce, Spicy Garlic Cilantro Chicken, Arroz a la Mexicana, Frijoles Refritos, Guacamole, Corn and Flour Tortillas, Cinnamon Sugar Churros; **Day #3 – Asian Cuisine** - Asian Noodles with Sesame Sauce, TOFU Vegetable Fried Rice, Lemon Chicken, Orange Chicken, Snow Peas and Fresh Ginger, Stir-Fried Vegetables, Traditional Cookies; **Day #4 –All American BBQ and Desserts** - "James Beard-Style" Hamburger Sliders, Grilled Chicken with Homemade Deep South BBQ Sauce, Oven-Baked French Fries, Homemade Tomato Ketchup, Traditional Potato Salad, Magnolia Bakery Vanilla Cupcakes with Vanilla Buttercream Frosting.

Chef Eric's Savory Seasonings

Sizzle and Smooth - Sold together

\$25 plus shipping - shipped Priority Mail for freshness

Chef Eric's Savory Seasonings, Sizzle and Smooth, add the perfect amount of heat and fabulous flavor to all types of dishes. **Sizzle** adds a bit of fire to dishes, while **Smooth** offers great flavor without that extra kick of heat.

Each jar is blended by hand to ensure optimal flavor, so why spend your precious time measuring out spices and chopping herbs for seasonings and marinades when you can use Chef Eric's handcrafted blends?

Together, this tasty duo of seasonings makes for a great addition to any spice cabinet and makes a nice host gift. For only \$20, kick up the flavor in your dishes and order your duo of **Chef Eric's Savory Seasonings, Sizzle and Smooth** today!

SIZZLE (ONE OZ)

Created by Chef Eric Crowley, this is a savory seasoning for the times you want a little sizzle in your dish! This is his go-to blend to bring some heat and flavor to his meals. Features a hand-crafted blend of twelve spices and herbs dried by Chef Eric himself. Each jar is blended by hand to ensure optimal flavor. Try mixing one tablespoon into every pound of ground meat for a super burger. Rub generously over a filet or rib-eye and grill your perfect steak! Sprinkle on some vegetables and roast in the oven or grill. Put a drop or two of oil on a thick filet of salmon, then rub my sizzle blend over the fish. Roast or grill until done. Sprinkle some onto your next green salad for a little kick! Try it on chicken, beef, pork, shrimp, fish, vegetables; anything you want to be spicy and flavorful.

Ingredients: Thai bird chile, paprika, garlic powder, granulated onions, salt, orange zest, shiitake mushrooms, sage, thyme, oregano, celery root, chile



SMOOTH (ONE OZ)

Features a hand-crafted blend of seven spices and herbs dried by Chef Eric himself. Each jar is blended by hand to ensure optimal flavor. Try some on boneless chicken breasts, then sauté or grill until done. Rub over a boneless pork loin and roast to your liking. Sprinkle some over your baked potato. Add some to your next rice or pasta dish. Add some to extra virgin olive oil and you have salad dressing. Try it on chicken, beef, pork, shrimp, fish, vegetables; anything you want to be flavorful. Created by Chef Eric Crowley, this is a savory seasoning for the times you want great flavor without a lot of heat.

Ingredients: Oregano, garlic powder, thyme, paprika, granulated onions, Poblano chile powder, salt



RETAIL SALES / GIFT CERTIFICATES

Order Cookbooks, Kitchen Gadgets, Chef Jackets/ Aprons for your Event or Gift Certificate Package!!

Store Gift Cards \$40, \$75, \$100 – ORDER ONLINE – add to your Gift Certificate

Knives/Knife Sharpener/Knife Case/Knife Guards

Professional Forged Knife 7"/8" w/Cover	\$55.00
Forged Knife with Cover - 5 Inch	\$50.00
Henkel's Professional Knife Case	\$35.00
Boning Knife – 6 Inch	\$25.00
Power Shears/Kitchen Scissors	\$25.00
Füri Professional Knife Sharpener	\$25.00
Rachael Ray Paring Knife with Cover	\$15.00

Microplane Gadgets/Equipment

Box Grater	\$30.00
Herb Mill	\$25.00
Spice Mill	\$20.00
Spiral Cutter	\$20.00
Professional Grater	\$20.00
Ribbon Grater OR Classic Zester	\$15.00
Vegetable Peeler – Straight Blade	\$15.00
Pizza Cutter	\$15.00
Ultimate Citrus Tool	\$13.00
Spice Grater	\$12.00

Kitchen TOOLS/GADGETS

Pasta Machine – Stainless Steel	\$55.00
Digital Kitchen Scale	\$45.00
Mandoline Slicer	\$35.00
Silicone Spatula Set	\$20.00 (3 Pieces +600 degrees)
Fish Spatula-6.5 Inch /Wood /Steel	\$15.00
Digital Thermometer	\$20.00
Kitchen Timer	\$15.00
Measuring Cups OR Measuring Spoons	\$10.00 each set

Cookie Press – Stainless Steel	\$30.00
Cake Decorating Stand – Revolving	\$25.00
Cake Decorating Kit AND Manual (Ateco)	\$15.00
Pastry Dough Blender	\$12.00

Chef Jackets/Aprons

Chef Jacket with Logo	\$25 XS-S / \$30 M/L / \$35 XL/2-4X
Burgundy Logo Apron w/Pocket	\$25.00
4-Way Professional Aprons	\$10.00
Burgundy Logo Chef Hat	\$20.00

Cookbooks – Culinary Institute of America

Professional Chef / Baking Book	\$65.00
Cooking at Home / Baking at Home	\$45.00

GIFT CERTIFICATES

Celebrate a *Birth*day, *Graduation*, *Engagement*, *Anniversary*, *Wedding*, *Valentine's Day*, or *other Special Event* with a Gift Certificate from the Culinary Classroom. Your friends and family will have pleasant memories of this wonderful gift of cooking.

We can add Cookbooks, Chef Jackets, Chef Aprons, Microplane Kitchen Gadgets, Graters, Zesters, Peelers, Pizza Cutters, Spice Grater, Herb Mill, Knives, Knife Cases, Knife Guards, Rachael Ray Knife Set, Digital Scales, Pasta Machines, Mandolins, Cake Decorating Kits/Manuals, Revolving Cake Decorating Stands, Digital Thermometers, and much more to your package.

To order a Gift Certificate, call us at 310-470-2640 and we can take your information, or you may go online at <http://culinaryclassroom.com/gift-certificates> fill out the form with details:

Gift Certificate (dollar amount, specific class, general class, etc.) – the full name of the guest, message, who it is to be emailed to, etc.

When we receive your request, we will create a nice Gift Certificate package – and email it to you. **We can send one in the mail for an additional \$5 on Parchment Paper** in an elegant Red Envelope with our catalog so they may review our classes.

We will email the Gift Certificate package to the recipient or you, whatever your choice. When the person wishes to register, they must call us and tell us they have a Gift Certificate and give us the name of the individual who purchased the Gift Certificate and we will get them registered. They should call early as our classes tend to sell out.

Please call us to discuss this fabulous idea for your next special occasion.



**All Classes are Hands-On/Student Participation
We provide EVERYTHING for your Classes**

The *CULINARY CLASSROOM* simulates a professional kitchen. Dress comfortably and wear good shoes.

An apron is provided free of charge for your class.

Please have courtesy for your fellow students and be prompt to classes.

All recipes are subject to change due to seasonal availability of items and the desire of the Chef.

POLICIES

1. **Refunds will ONLY be given if a class is canceled by Chef Eric.**
2. **Cancellation Policy:** If you cancel a class, we will give You credit toward another class **if you notify us by telephone at least 48 hours prior to class time or you may send a friend in your place** – just let us know the name. **Credit is valid for ONE YEAR.**
3. **To Register for Programs, you MUST pay 50% of the fee by check, money order, credit card or cash at the time of registration. Payments plans are available for a fee.**
4. **Registration for all other Classes, 100% of the fee must be paid at the time of registration.** If you pay by cash or check, provide a credit card to confirm your space. It will automatically be charged if you do not attend the confirmed class or do not give us 48 Hours Notice **by telephone.**
5. You may miss One Class in Culinary Chef Program to achieve a Certificate. You may make up one class free of charge – **After that, you must pay \$50 for the class in order to attend. It is your responsibility to schedule your make up classes with the office via email only.**
6. **There are no Make Ups in Culinary Baking; you may miss One Class in Culinary Chef Program to achieve a Certificate, Culinary Basics Series, Healthy Cooking Series, International Cuisine Series, Advanced Baking Series or Children's Culinary Academies (offered only in June-August every year).**

**PLEASE POST YOUR PHOTOS/COMMENTS ON OUR FACEBOOK PAGE AT
WWW.FACEBOOK.COM/CHEFERICSCULINARYCLASSROOM**

AND INSTAGRAM

WWW.INSTAGRAM.COM/CHEFERICSCULINARYCLASSROOM

2366 PELHAM AVENUE - LOS ANGELES, CA 90064
PHONE: 310-470-2640 - FAX: 310-470-2642
CHEFERIC@CULINARYCLASSROOM.COM
WWW.CULINARYCLASSROOM.COM



REGISTRATION FORM

(ALL INFORMATION WE RECEIVE IS KEPT STRICTLY CONFIDENTIAL)

How did you hear about us?

Internet (Website _____), Friend, or: _____

Name: _____

Address: _____

City, Zip Code: _____

Phone: _____

Email: _____

Credit Card #/Exp. Date: _____

Code: _____

Classes/Names of Students:

Categories: **Mailing List, E-Mail**, Gifts, Student, Call in, Class Title, Newsletter

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Other: _____

POST YOUR PHOTOS/COMMENTS ON OUR FACEBOOK PAGE AT WWW.FACEBOOK.COM/CHEFERICSCULINARYCLASSROOM
2366 PELHAM AVENUE - LOS ANGELES, CA 90064 - PHONE: 310-470-2640 - FAX: 310-470-2642
CHEFERIC@CULINARYCLASSROOM.COM - WWW.CULINARYCLASSROOM.COM



Location, Location, Location!
One Mile North of the 10 Freeway - One Mile East of the 405 Freeway
Freeway close, yet tucked away in an Intimate Setting.
One block East of Overland Boulevard, just North of Pico Boulevard



2366 Pelham Ave, Los Angeles, 90064
One Block East of Overland Ave / Just North of Pico Blvd
 (Across the street from F&S Fabrics and East of Westwood Blvd and the Westside Pavilion).

DIRECTIONS: 10 Freeway East or West, exit Overland Avenue, north to Pico Blvd –**Right** on Pico, left on Pelham Avenue (1st Street). **405 Freeway SOUTH**, exit Olympic Blvd, east to Overland Blvd–**go 1 block past Overland, left on Pelham Avenue –on right-hand side. 405 Freeway NORTH**, to 10 Freeway East, 1st Exit, Overland Blvd –exit and go north to Pico Blvd – **RIGHT** on Pico and make an immediate left on Pelham Avenue. ***If you park at a METER, YOU MUST MOVE YOUR CAR after 2 hours – we suggest Parking at the LOT below.***

PARKING: TWO PUBLIC PARKING LOTS-10 hour parking-\$3. PARK at 10 HOUR SPACE. Credit cards AND quarters. 1. Prosser Ave, 4 blocks East of Overland, North of Pico-Lot on left hand-side past the alley. Walk to Pico, **RIGHT** 3 blocks to Pelham, **RIGHT–on the right-hand side.** 2) Overland Ave, North of Pico Blvd **next to Chase Bank lot.** Turn into the lot immediately after the last house before the Bank Lot. Park and walk south to Overland Boulevard; east one block to Pelham Ave, turn left – we are directly on the right-hand side.

We look forward to seeing you here! Until then, Cook Well, Eat Well and BE Well! Chef Eric