Chef Eric's CULINARY CLASSROOM

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 OR learn to cook/bake like one!

- ******NEW***COOKING VIDEO SERIES-AVAIL ONLINE!******
  https://culinaryclassroom.com/online-cooking-classes/
- **Master Chef Program – Certificate Program – 14 Weeks**
- **Master Baking/Pastry Program – Certificate Program – 10 Weeks**
- Recreational Cooking AND Baking Classes
- **Couples Romantic Date Night Dinner Classes**
- **4-Week Culinary Cooking Series**
- **Team Building Events /Private Cooking Parties**
- ***KIDS SUMMER CAMPS – LIVE and ZOOM!***

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

Shop here for Chef Eric's favorite equipment, cookware, gadgets and tools.
https://www.amazon.com/shop/chefericsculinaryclassroom

WWW.CULINARYCLASSROOM.COM
WWW.FACEBOOK.COM/CHEFERICSCULINARYCLASSROOM
WWW.TWITTER.COM/CHEFERICCROWLEY
WWW.INSTAGRAM.COM/CHEFERICSCULINARYCLASSROOM
WWW.YOUTUBE.COM/USER/CULINARYCLASSROOM

COOKING VIDEO SERIES**ON SALE FOR $199*

https://culinaryclassroom.com/online-cooking-classes/

12 EPISODES - VIDEO COOKING CLASSES

If you are passionate about cooking and are ready to boost your confidence in the kitchen, you came to the right place. Chef Eric created this series for you! Learn the fundamental concepts, skills, and methods of basic cooking with an emphasis on ingredients, cooking theories, and techniques in your own home. You'll learn everything from Knife Skills to Plated Meals – you'll be an expert in no time!

This training is suitable for aspiring beginners as well as advanced cooks. Both adults and teens will enjoy these online cooking classes. **These classes provide you training videos plus PDF handouts that include menus, recipe instructions and photos.**

You will also receive these bonuses:

- Chef Eric's Knife Care – Knife Cuts Document
- Chef Eric's Kitchen Equipment – Supplies List
- Chef Eric's Kitchen Staples List
- Chef Eric's Conversion/Measurement Chart

Episode #1 – Knife Skills – it all starts here

Episode #2 – All About Stocks – the foundation of cooking

Episode #3 – Grand Sauces – versatile sauce making

Episode #4 – Breakfast and Eggs – an essential ingredient

Episode #5 – Vegetables – cooking vegetables

Episode #6 – Potatoes – how to cook them

Episode #7 – Pastas – fresh pasta for memorable meals

Episode #8 – Appetizers – start your meal with appetizers

Episode #9 – Dry Heat Cooking Methods – sautéing and roasting

Episode #10 – Moist Heat Cooking Methods – quick braising and poaching

Episode #11 – Easy Elegant Meals – putting it all together

Episode #12 – Easy Elegant Desserts – satisfying our sweet tooth

"People can derive a great deal from the art of cooking. The ultimate reward for me is seeing the sense of confidence and pure joy that my students experience when they master the life skill of cooking through my instruction, and to help other chefs follow in my footsteps and create their own businesses and careers," exclaims Chef Eric.

"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 17 wonderful years.** European-trained with **Chef José Munisa at Via Veneto, Barcelona's longest-running 5 Star Restaurant**, and **Chef Joseph Russwürm 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 Surfas 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 lastheplace.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 Goeppner, 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.

Gold Level	***$150 Per Person***
Platinum Level	***$175 Per person***
Specialty Parties	***$175 Per Person***
Custom Menus	***$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 a 16 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 – 14 Weeks - $2,600*
Payment Plans Available!

Cost Includes a Culinary Textbook, Chef Jacket, Chef Apron, Class Binder w/Handouts

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

Sundays, 9/12/21-12/12/21 10:00am-1:00pm

Tuesdays, 9/14/21-12/14/21 6:30pm-9:30pm

- Hands-on techniques
- Fresh and unprocessed Ingredients
- Learn to prepare meals without recipes

TEENS ARE WELCOME TO ATTEND- 14+ UP – WE ARE HOSTING LIVE CLASSES – COVID SAFETY PROCEDURES ARE IN PLACE – TEMPERATURE CHECKS – MASKS/GLOVES/SANITATION – WE PROVIDE ALL SAFETY GEAR

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 hours a day, for fourteen weeks. **Plating, presentation, costing, and recipe development are key components of this program.**

PAYMENT PLAN DETAILS:

Option #1 has two payments. We require a deposit of $1,375 followed by one additional **automatic credit card payment** 30 days later – this includes an additional $150 fee for a total of $2,750

Option #2 has four payments. We require a deposit of $712.50 followed by three additional **automatic credit card payments** – each 30 days later. This includes an additional $250 fee for a total of $2,850.00

- **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, Chicken, Beef and Seafood stocks and *we roast bones for the stocks*.** 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, Velouté, Beurre Blanc 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 – 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 and Torta Espanola. Batters and pastry dough** skills will also be taught, a traditional staple skill that every professional chef must have.
- **Class #5 – 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 Vegetable Ragout to Tempura Vegetables and more.**
- **Class #6 – 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 #7 – 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 and Gnocchi.** 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 #8 – Appetizers and Hors 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, Sate's, Pate a choux and a wide range of other hot and cold hors oeuvres will also be covered.**
- **Class #9 – 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 Italian-style Sausages, and Tex-Mex Sausages in casings and patties. We also create sumptuous Seafood Timbales and tasty Vegetarian Tortas and Chicken Terrines t**o complete the Garde Manger section of this class; a consistent student favorite.
- **Class #10 – 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 and Poultry butchery are introduced in this class**. Meal plating and presentation are key components, as students prepare, plate and garnish meals worthy of the finest restaurants.
- **Class #11 – 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 #12 – 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 and meats.** Dinner party planning is also emphasized.
- **Class #13 – Chef's Menu –** In this class students get to 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 # 14 – 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.

Recipe Development and Costing are key components of this program. We offer career guidance and internships for those who wish to pursue a life in the culinary arts. **We have students working for Wolfgang Puck at Spago, at Hinoki and the Bird, as Chef's/Pastry Chef's in the finest restaurants across the world, as Personal Chef's in homes everywhere, as Caterers, owners of their own businesses, at the mom and pop cafe's down the street – many times as owners! Where do you want to be?**

"People can derive a great deal from the art of cooking. The ultimate reward for me is seeing the sense of confidence and pure joy that my students experience when they master the life skill of cooking through my instruction, and to help other chefs follow in my footsteps and create their own businesses and careers," Chef Eric.

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.

TEENS ARE WELCOME TO ATTEND- 14+ UP – WE ARE HOSTING LIVE CLASSES – COVID SAFETY PROCEDURES ARE IN PLACE – TEMPERATURE CHECKS – MASKS/GLOVES/SANITATION – WE PROVIDE ALL SAFETY GEAR

MASTER BAKING/PASTRY PROGRAM - $1,800

Includes a Culinary Textbook, Chef Jacket, Chef Apron, Class Binder w/Handouts - $150+ Value

Payment Plans available!

Sundays, 9/12/21-11/14/21 3:00pm-6:00pm

Wednesdays, 10/6/21-12/15/21 6:30pm-9:30pm

- *Learn fundamental Baking Skills in a Comprehensive Program*
- Hands-on Techniques
- Fresh and unprocessed Ingredients
- 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 hours a day, for ten weeks. Plating, presentation, costing, and recipe development are key components of this program.

PAYMENT PLAN DETAILS:

Option #1 has two payments. We require a $950 deposit followed by one **automatic credit card payment** 30 days later – this includes an additional $100 fee with this payment option for a total of $1,900.

Option #2 has three payments. We require a $660 deposit followed by two **automatic credit card payments** – each 30 days later. This includes an additional $175 fee with this payment option for a total of $1,975.

- **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, 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 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. We even add delicious Swiss Meringue to the mix!**
- **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 **Gluten-Free Flour Cake. Recipes include: Torte Caprese, Whipped Cream Pound Cake, Ancho Chile Devil's Food Cake with Chocolate Ganache Frosting, Ginger-Lime Curd Coconut Cake with Marshmallow Frosting, Orange Buttercream Frosting, Chocolate Buttercream Frosting, Swiss Meringue Buttercream Frosting.**
- **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, White Chocolate, decadent Chocolate versions AND Fallen Chocolate Cake! We will also cover how to confidently create sauces that will pair wonderful with the soufflés, including Crème Anglaise, Strawberry Sauce and Pastry Cream.**
- **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 discuss Puff Pastry vs 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 – Pate a Choux and Dessert Sauces –** 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 Pastry Cream. We also create desserts that pair perfectly with these sauces - we make 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, Clafloutis, 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 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 discuss many variations and serve in Vanilla Tulip cookies. We move on to more exotic recipes such as 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.

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"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 - $600 – 4 Weeks

Saturdays, 9/11/21-10/2/21 10:00am-12:30pm

Saturdays, 10/16/21-11/6/21 10:00am-12:30pm

- Classes designed for the novice cook with little or no culinary experience
- **Basic Cooking Techniques - Roasting, Sautéing, Grilling, Baking**
- 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 confident and create variety for your dishes. Learn many cooking techniques for easily-prepared meals with chicken and beef:

- **Parmesan Risotto-Style Orzo Pasta**
- **Carne Asada with Oregano Lime Chayote Squash**
- **Ajieco Stew (Chicken, Potato and Corn Stew)**
- **Spiced Peruvian Chickpea Cakes**

Class #2 – This class shows students how quickly and easily **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**
- **Kalamata Lemon Orzo Pasta**
- **Salmon Steamed in Wine and Herbs**
- **Mixed Greens with Balsamic Vinaigrette**
- **Asian Chicken Skewers with Spicy Peanut Sauce**
- **Thai-Style Cucumber Rice Noodles**
- **Seared Spice-Crusted Ahi Tuna with Sesame Dressing**
- **Brown Rice and Soy Edamame**

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

- **Bolognese Meat Sauce Tagliatelle**
- **Fettuccine Alfredo**
- **Roasted Red Pepper Potatoes au Gratin**
- **Pasta with House-Dried Herbs**
- **Herb and Cheese Spaetzle with Cream Sauce**
- **Garlic Rosemary Roasted Potatoes**

Class #4 – Final class covers cooking techniques with **Beef, Fish and Shellfish recipes**. Feel free to bring some wine for the end of the last class.

- **Grilled Carne Asada with Guacamole, Rice Pilaf, Sour Cream, Olives and Tortillas**
- **Mint Basil Pesto Bass Vegetable Packets**
- **Mom's Meatloaf Cupcakes with Smashed Potato Frosting**
- **Seared Chipotle-Spiced Shrimp**
- **Grilled Portobello Mushrooms with French Dressing**
- **Shiitake Asparagus Sauté**

COUPLES ROMANTIC COOKING PARTIES *** $250 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
ALL PARTIES INCLUDE A GOURMET CHEESE TRAY TO START

This is a Party Class ONLY –Instruction is in the kitchen and you are NOT lectured on all of the recipes
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 5/14/21 6:30pm-9:00pm
Ah, Romance! The hottest date is at Chef Eric's Culinary Classroom as you dine on:

- **Rosemary Oregano Lamb Loin Chops**
- **Herb-Roasted Cherry Tomatoes /Fettuccine Pasta**
- **Fennel Tomato Wine-Poached Striped Bass**
- **Garlic Shallot Smashed Potatoes**
- **Chocolate Rum Mousse – Crème Chantilly**

Couples Romantic Cooking 2 TBA
Join us for some more sensual recipes starting with:

- **Red Wine Caper Beef Tenderloin**
- **Asparagus Sauté /Onion Leek Rice Pilaf**
- **Sake Soy Salmon Vegetable Packages**
- **Parmesan Gnocchi di Semolina**
- **Chocolate Crème Brûlée**

Couples Date Night Dinner 1 TBA
Enjoy the meal and socializing at a table romantically set with candles. Recipes include:

- **Red Wine Mushroom Beef Tenderloin Filets**
- **Grilled Parmesan Polenta**
- **Prosciutto Spinach Boursin Chicken Breasts**
- **Garlic Rice Pilaf**
- **Chocolate Soufflé Cake – Crème Chantilly**

Couples Date Night Dinner 2 Fri 4/16/21 6:30pm-9:00pm
We created a new class for Date Night Dinner class because it is so popular! Recipes include:

- **Red Wine Tapenade Grilled Rib Eye Steak**
- **Champagne Vinegar Swiss Chard**
- **Lemon Caper Chicken Breasts**
- **Garlic Shallot Smashed Potatoes**
- **Molten Chocolate Cakes - 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 Feast a la Julia Child $125 Fri 5/21/21 6:30pm-9:00pm
Join us on a mouth-watering exploration of authentic and traditional **French Cuisine with Classics**:

- **Classic Beef Bourguignon**
- **Fish Soufflé with Sauce Mousseline Sabayon**
- **Paprika Cream Chicken Breasts**
- **Shallot Butter Mushrooms /Braised Baby Onions**
- **Green Beans Provencal**
- **White Wine Bacon Braised Celery Root**
- **Cognac Orange Apples**

Indian Cuisine $125 TBA
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**
- **Samosas**
- **Aloo Gohbi Masala**
- **Naan Bread**
- **Basmati Rice**
- **Coriander-Mint Sauce /Cilantro-Chile Chutney**
- **Kalan -Spicy and Sweet Cooked Bananas for dessert!**

Italian Cooking Class $125 TBA
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 Carbonaro**
- **Hunter-Style Chicken Cacciatore**
- **Stuffed Breaded Pork Chops**
- **Tiramisu - delicious and light**

Spanish Cuisine $125 Fri 5/7/21 6:30pm-9:00pm
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:

- **Chorizo Puff Pastry Bites**
- **Almond Sherry Garlic Chicken**
- **Paella - Mixed Vegetable, Chicken, or Shrimp**
- **Red Wine Rosemary Garlic Beef Skewers**
- **Garlic Ham Pine Nut Greens**
- **Spanish-Style Custard**

Thai Cuisine $125 Fri 4/23/21 6:30pm-9:00pm
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**
- **Garlic Lime Dipping Sauce**
- **Chile Flank Steak**
- **Green Curry Stir-Fried Chicken and Vegetables**
- **Chicken Pad Thai**
- **Thai Eggplant and Long Beans**
- **Long Grain White Rice**

SPECIALTY COOKING CLASSES

Knife Skills $125 Sat 5/8/21 3:00pm-5:30pm
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.**

Pizza Pizazz! Party $125 TBA
Everyone keeps asking for Pizza! Come make some awesome Dough with us and enjoy a fun evening of creativity with this versatile Dish. Recipes:

- **Traditional /Specialty Pizza Dough / Tomato Sauce**
- **Pepperoni Cheese Pizza**
- **Herb-Grilled Chicken Alfredo Pizza**
- **Margherita Pizza**
- **Prosciutto Mozzarella Pesto Pizza**
- **Grilled Vegetable Crème Fraiche Tomato Pizza**

Sushi Party Class $150 Sat 5/15/21 3:00pm-5:30pm
Learn the creative art of Sushi Making. **Learn to display and serve with Garnishes / Sauces that we make.**

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

ENTRÉE ITEMS COOKING CLASSES

Chicken Connoisseur $125 Sat 4/24/21 3:00pm-5:30pm
CHEF ERIC will show you how to shop for, safely clean and handle chicken. Recipes will have you saying, yes, we are going to have chicken again tonight and love it:

- **Spanish Paprika Roasted Chicken**
- **Thai-Style Chicken Skewers with Peanut Sauce**
- **Lemon Grass Chili Thai Noodle Salad**
- **White Wine Parsley Cream Pan-Seared Chicken**
- **Teriyaki-Sake Glaze Wasabi Panko-Crusted Chicken**
- **Mexican-Style Roasted Chicken Breasts**

Favorite Fish Recipes $125 TBA
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, 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:

- **Lemon Cilantro Sesame-Crusted White Fish**
- **Cardamom Chutney Indian Pastry Tilapia Filets**
- **Garlic Aioli Smoked Salmon**
- **Teriyaki-Sake Glazed Filets**
- **Lemon Zest Red Pepper Panko-Crusted Cod**

Healthy Cooking $125 TBA
Learn to please yourself with lighter menus and eat healthier with these fantastic recipes:

- **Red Wine Beef Tenderloin Steaks**
- **Pepita Pesto Sole on Wilted Lettuce**
- **Roasted Lamb Chops w/Sundried Tomatoes**
- **Vegetable Medley with Spices**
- **Portobello Mushroom "Pizzas"**
- **Frittata w/Roasted Vegetables**
- **Old Bay Baked French Fries**

Homemade Pastas and Sauces $125 TBA
Learn to make perfect Pastas with Sauces, Meats and Vegetables. You'll never buy dried pasta again! We make dough, roll and cut it into various shapes /sizes.

- **Red Wine Sausage Ragu Tagliatelle**
- **Herb Garlic Turkey Medallion Linguine**
- **Wild Mushroom Ricotta Raviolis**
- **Marinara Angel Hair**
- **Garlic Mushroom Bowties**
- **Homemade Ricotta Cheese**

BAKING and PASTRY CLASSES

Bread Fundamentals $125 Sat 5/22/21 3:00pm-5:30pm
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 and oils. **Recipes:**

- **Pain de Ménage**
- **Brioche**
- **Baguettes**
- **Focaccia Bread**
- **Cheese Garlic Flatbread**
- **Hamburger Buns**
- **White Bread / Wheat Bread**

Candy Making $125 TBA
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 Almond Chocolate Toffee Brittle**
- **Chocolate Feuilletine Pralines**
- **Cocoa Powdered Sugar Chocolate Truffles**
- **Old Fashioned Peanut Brittle**
- **Chocolate Nut Fudge**
- **Homemade Marshmallows-incredible!**

Decadent Desserts $125
Sat 5/1/21 3:00pm-5:30pm
Decadence is right – come and create this sweet feast with us - delicious!

- **Milk Chocolate Ancho Chile Devil's Food Cake**
- **Cookie Crumb Citrus Cheesecake**
- **Traditional Tiramisu**
- **Milk Chocolate Cherry Soufflé - Crème Anglaise**
- **Chocolate Drizzled Banana Rum Crepes**
- **Italian-Style Torte Caprese**

Heavenly Cupcakes $125 Sat 4/17/21 3pm-5:30pm
Frost and Fill Cupcakes for parties and everyday eating! We teach easy ways to vary Flavors and Fillings. Receive Cupcake, Frosting and Filling recipes similar to popular bakeries. We make:

- **Cream Cheese Red Velvet Cupcakes**
- **Mocha Buttercream Chocolate Cupcakes**
- **Chocolate Buttercream Devil's Food Cupcakes**
- **Swiss Meringue Coconut Cream Cupcakes**
- **Cream Cheese Carrot Cake Cupcakes**
- **Variations - Frostings and Fillings**

KIDS COOKING CLASSES

Summer 2021 - LIVE / IN SCHOOL CLASSES

https://culinaryclassroom.com/kids-summer-programs/

WE ARE HOSTING LIVE CLASSES – COVID SAFETY PROCEDURES ARE IN PLACE –

TEMPERATURE CHECKS – MASKS/GLOVES/SANITATION – WE PROVIDE ALL SAFETY GEAR

Culinary Academy 1 - $450

Mon-Thurs- June 21-24, 2021 10:00am-12:30pm
Mon-Thurs-June 28-July 1, 2021 2:00pm-4:30pm
Mon-Thurs- July 19-22, 2021 10:00am-12:30pm
Mon-Thurs-July 26-30, 2021 2:00pm-4:30pm
Mon-Thurs- August 9-12, 2021 10:00am-12:30pm
Mon-Thurs-August 23-26, 2021 2:00pm-4:30pm

Each day will be fun-filled with kitchen activity as we introduce your children to our kitchen with safety procedures. Your children will return home with new skills and want to help in preparation of family meals. **Monday-PIZZA and Sauces -**Cheese and Pepperoni Pizza, Grilled Vegetables, Homemade Pesto Sauce, Homemade Tomato Sauce – We make the Dough; **Tuesday-Desserts**; Cinnamon Snickerdoodle Cookies; Spicy Chocolate Cakes; Popcorn Cakes with Chocolate Chips, Jimmies and Marshmallows; Red Velvet Cupcakes with Cream Cheese Frosting; **Wednesday-Pasta, Ravioli and Sauces -** Fresh Pasta Dough, Cheese Raviolis with Marinara Sauce, Fresh Pasta with Olive Oil and House Dried Herbs, Fettucine and Angel Hair Pasta with Creamy Alfredo Sauce; **Thursday- Breakfast Buffet-** Easy Cheesy Omelet **– each child makes their own**, Oven-Baked Crispy Turkey Bacon, Snowy Pancakes with Powdered Sugar, Challah Bread Deep Dish French Toast with Cream Cheese and Raisins, Homemade Waffles, Chocolate Chip French Toast with Strawberry Sauce.

Culinary Academy 2 - $450

Mon-Thurs- June 28-July 1, 2021 10:00am-12:30pm
Mon-Thurs-August 23-26, 2021 10:00am-12:30pm

Each week the menu will be as follows: **Mondays-Cookie Festival** Sugar Cookies, Oatmeal-Raisin Cookies, Giant Ginger Snap Cookies, Flourless Chocolate Cookies; **Tuesdays-Gourmet Sandwiches with Homemade Breads** Grilled Chicken and Rosemary on Ciabatta Bread, Grilled Tenderloin Sandwiches Wrapped in Naan Bread, Fresh Grilled Tuna Salad on Pita Bread, Grilled Focaccia Bread Vegetarian Sandwiches; **Wednesdays-Delicious Snacks**- Spinach, Red Onion and Jack Cheese Quesadillas, Classic Guacamole with Plum Tomatoes, Fruit and Marshmallow Kabobs with Sweet Yogurt Dip, Home-Baked Pretzels – Savory / Sweet, Homemade, Hummus with Pita Bread; **Thursdays-Easy Meals with Desserts** - Barbequed Chicken and Apple Kebabs, Halibut with Bacon and Red Onion Relish, Vegetable Burritos with Brown Rice, Strawberry/Blueberry Shortcakes with Whipped Cream.

KIDS COOKING CLASSES

Kid's Summer Cooking/Baking Camps - Summer 2021

LIVE / IN SCHOOL CLASSES

https://culinaryclassroom.com/kids-summer-programs/

WE ARE HOSTING LIVE CLASSES – COVID SAFETY PROCEDURES ARE IN PLACE –

TEMPERATURE CHECKS – MASKS/GLOVES/SANITATION – WE PROVIDE ALL SAFETY GEAR

Culinary Academy 3 - $450

Mon-Thurs- June 14-17, 2021 2:00pm-4:30pm
Mon-Thurs- July 12-15, 2021 2:00pm-4:30pm
Mon-Thurs- August 16-19, 2021 10:00am-12:30pm

For kids who love being in the kitchen and parents who love to eat their creations! Adding desserts with this series. **Mondays – Italian Cuisine -** Gnocchi di Semolina Gratinati, Creamy Alfredo Sauce, Homemade Pesto Sauce, Chicken Cacciatore, Roasted Potatoes with Garlic and Rosemary, Chocolate Torte Caprese; **Tuesdays** – **Mexican Buffet**- Ground Beef with Homemade Chipotle Sauce, Garlic Cilantro Chicken, Arroz a la Mexicana, Classic Guacamole with Plum Tomatoes, Corn and Flour Tortillas, Cinnamon Sugar Churros; **Wednesdays – Asian Cuisine** - Asian RICE Noodles with Sesame Sauce, TOFU Vegetable Fried Rice, Orange Chicken, Snow Peas and Fresh Ginger, Traditional Cookies; **Thursdays –All American BBQ and Desserts** - ″James Beard-Style″ Hamburger Sliders, Grilled Chicken with Homemade Deep South BBQ Sauce, Traditional Potato Salad, Magnolia Bakery Vanilla Cupcakes with Vanilla Buttercream Frosting.

Baking and Pastry Camp - $450

Mon-Thurs- June 14-17, 2021 10:00am-12:30pm
Mon-Thurs-June 21-24, 2021 2:00pm-4:30pm
Mon-Thurs- July 12-15, 2021 10:00am-12:30pm
Mon-Thurs- July 19-22, 2021 2:00pm-4:30pm
Mon-Thurs- July 26-29, 2021 10:00am-12:30pm
Mon-Thurs-August 9-12, 2021 2:00pm-4:30pm
Mon-Thurs-August 16-19, 2021 2:00pm-4:30pm

Come join in the fun and enjoy delicious desserts and baked goods loved by us all. **Mondays** – Chocolate Chip Shortbread Bars drizzled with Chocolate, Pumpkin Bread Pudding with Caramel Sauce, Apple and Apricot Tarts, Chocolate-Dipped Pretzel Cookies; **Tuesdays** - Profiteroles with Crème Chantilly, Individual Chocolate Glazed Buttermilk Bundt Cakes, Cornmeal-Crusted Apple Cakes, Congoloa'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, Maple Pot de Crème; **Thursdays** - Cinnamon Sticky Buns with Raisins and Caramel Glaze, Sweet Irish Soda Bread, Traditional Scones with Homemade Orange Butter, Cornbread Biscuits with Cheddar Cheese.

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	$65.00
Forged Knife with Cover - 5 Inch	$50.00
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	$25.00
Ribbon Grater OR Classic Zester	$20.00
Vegetable Peeler – Straight Blade	$15.00
Pizza Cutter	$15.00
Ultimate Citrus Tool	$15.00
Spice Grater	$15.00

Kitchen TOOLS/GADGETS

Pasta Machine – Stainless Steel	$45.00
Digital Kitchen Scale	$35.00
Mandoline Slicer	$35.00
Silicone Spatula Set	$25.00 (3 Pieces +600 degrees)
Fish Spatula-6.5 Inch /Wood /Steel	$15.00
Digital Thermometer	$20.00
Kitchen Timer	$15.00
Measuring Cups / Measuring Spoons	$10.00 each set

Cake Decorating Stand – Revolving	**$20.00**
Cake Decorating Kit AND Manual (Ateco)	**$20.00**
Pastry Dough Blender	**$12.00**
Pastry Scraper	**$10.00**

Chef Jackets/Aprons

Chef Jacket with Logo	$25 XS-S / $30 M/L / $35 XL/2-4X
Burgundy Logo Apron w/Pocket	$20.00
4-Way Professional Aprons	$15.00
Burgundy Logo Chef Hat	$20.00

Cookbooks – Culinary Institute of America

Professional Chef / Baking Book	$75.00
Cooking at Home / Baking at Home	$50.00

GIFT CERTIFICATES

Celebrate a ***Birthday, 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/baking.

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, 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 create a nice Gift Certificate– 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.

We email the Gift Certificate to the recipient or you. When the person wants to register, they call us with the name of the person who bought the Gift Certificate, and we register them for the class of their choice. Call early as our classes tend to sell out.

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

Chef Eric's CULINARY CLASSROOM
PROFESSIONAL AND RECREATIONAL CLASSES FOR ALL LEVELS

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. P**ayments 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

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