

**FREE  
EVENT!**

## Culinary Open House

**Monday, January 30, 5:30 – 7:30 p.m. in the Warrick Student Center, Cuisine 1300**

Please join us for a sampling of foods that you can learn how to make this semester! Our chef instructors will be available for you to meet and ask questions while enjoying the food that you will learn how to prepare in our upcoming classes. We have a great lineup of classes this semester, and if you ever wanted to know more about our cooking classes, this is a great opportunity! Come prepared to sign up for our classes, as we'll have staff on hand to help you enroll.

Reservations are not required, but we would love to hear that you are coming!

Please call us at 734-384-4127 with questions or request additional information.

## Charcuterie Board Workshop

Impressive charcuterie boards are the essence of easy entertaining! They are piled high with cured meats, cheeses, crackers, fruit, nuts and more! Chef Michael Lyons will teach you some tips and tricks for presenting America's new favorite appetizer. This class will cover where to purchase items for your charcuterie, what to use and how to present the items you choose. We will do some quick pickling techniques, proper cuts for cheese's and meats, as well as make candied bacon. This is a fun class for couples who want to celebrate Valentine's Day together. CEUs: .2

CSM 748-81 ❄️

**\$105 (Senior Fee \$77.50)**

Thursday Feb. 9

5 - 7:30 p.m. S 149 Lyons

Check out our *Create a Personalized Cutting Board* class. It will be a great piece to have to display your charcuterie spread!

**NEW!**

## Create a Personalized Cutting Board

Create your own personalized cutting board to display your charcuterie spread! A charcuterie board is the perfect centerpiece for an abundant displays of meats, cheeses, dried and fresh fruits and vegetables, toasted nuts and complementary condiments. Adding a personalized message or unique design on your board makes it a statement piece you'll be proud to share, with food or simply displayed in your kitchen. This is also a great personalized gift idea that a recipient will love for years to come! You will create your own laser-etched board in MCCC's Makerspace with guidance from Michael Reaume, our Makerspace coordinator. Included in the cost is a cutting board and the oil to preserve it. You may also bring your own cutting board as long as it is new/unused and is not bigger than 24"x18". You may also bring your own design for your board, or you can select from samples we will have available for you.



HOME 728-81 

**\$99 (Senior Fee \$59.50)**

Thursday Feb. 16

6 - 8 p.m. T 160 Reaume

## Cooking with Beer

This three-week program focuses on beer pairing and cooking recipes that directly use beer. Learn the traditional fish & chips technique. You'll also learn to create a dessert using beers with different chocolate/coffee/oat profiles and how to determine when and where to use beer in a recipe that may not call for it. CEUs: 7

CSM 737-81 ❄️

**\$215 (Senior Fee \$137.50)**

**Thursdays** Mar. 23 - Apr. 6

5 - 7:30 p.m. S 149 Lyons

**NEW!**

## Soups On II

You asked and we listened. Come join us on a cold winter's night for a warm up in our next level soup class. Enjoy all new soups and techniques; no need to have taken our first course, as everyone is welcome!! Register early. Class size is limited. CEUs: .3

CSM 758-81 

**\$109 (Senior Fee \$63.50)**

**Monday Feb. 20**

5:30 - 8:30 p.m. S 149 Paetz/  
Williams





## NEW!

### Battle of the Wines

A six-week long battle where only one wine can win! Take a trip around the world tasting wines from some of the most iconic and obscure wine making regions! Who truly makes the best wine? You decide! Each wine will be paired with a food so that you can taste that wine in the way that the winemakers intended!

**Week 1** – Burgundy is beautiful but how does the rest of the world compare? Explore Chardonnay from Burgundy, France, and similar wines from around the world.

**Week 2** – Cab is king but is France? Explore Left Bank Bordeaux, France Cabernet Sauvignon-based wines and similar wines from around the world.

**Week 3** – Let's go to Alsace! Explore Riesling from Alsace, France and similar wines from around the world.

**Week 4** – Merlot makes you merry! Explore Right Bank Bordeaux, France and similar wines from around the world.

**Week 5** – You are headed to Loire but will you stay? Explore Sauvignon Blanc from the Loire Valley in France and similar wines from around the world.

**Week 6** – The final showdown! The last battle where we put the winning wines from each battle against each other until only one remains!

Enjoy your wine samples with some charcuterie style foods to snack on during class.

Class is taught by Sommelier Drew Bentley and will meet at the Michigan Wines and Beer Portal in Monroe. CEUs: 1.2



## NEW!

### Special Diet Seminar

This speciality class is for anyone who is struggling with dietary issues, such as renal, carbohydrate, gluten or any other food allergies. Join Chef Linda Paetz, the kitchen director of Mobile Meals of Toledo, for an informative question and answer session for all of your dietary health issues. She will share food substitutes as well as recipes so you can expand your menu of food choices. CEUs: .2

CSM 759-81 ❄️

\$69 (Senior Fee \$37)

Monday Apr. 3  
5:30 - 7:30 p.m. S 149 Paetz

## Mark your calendar!

### Join us for the Culinary Open House

on January 30.  
Call 734-384-4127  
to let us know  
you are coming!

See page 8  
for more information.

FREE  
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CSM 755-81 ❄️

\$299 (Senior Fee \$224.50)

Tuesdays Feb. 21 - Mar. 28  
5:30 - 7:30 p.m. Bentley

## NEW!

### Preserving and Canning

In this hands-on course, you will learn about the tradition of canning and preserving. Chefs Kay and Linda will show you how to get started, what to can and preserve, as well as various methods you can use. Register early as class size is limited. CEUs: .3

CSM 757-81 ☀️

\$109 (Senior Fee \$64.50)

Monday May 1 Paetz/  
5:30 - 8:30 p.m. S 149 Williams







## CUISINES FROM AROUND THE WORLD

### Cuisine Cooking – German

This course will teach you about regional cooking in Germany, proper cooking techniques and German street food. You'll experience a hands-on, recipe-driven course, with recipes originating in Germany. Chef Michael has traveled to Germany and plans to return in 2023. He was lucky enough to meet and work with some regional German Chefs as well as family and peers who currently live and work in Germany. Take a hands on approach to learning fun and innovative "traditional German" foods. CEUs: .7

CSM 749-81 ❄️

\$215 (Senior Fee \$137.50)

Thursdays

Mar. 2 - 16

5 - 7:30 p.m.

\$ 149

Lyons

### NEW!

### Taste of Greece

Opa! Join Chefs Kay Williams and Linda Paetz exploring Greek culture, traditions and cuisine. Learn to work with traditional phyllo dough. You'll learn to make baklava, spinach pie (spanakopita) and understand Greek flavor profiles and more! Register early as class size is limited. CEUs: .6

CSM 756-81 ❄️

\$215 (Senior Fee \$117.50)

Mon./Wed.

Mar. 6 & 8

5:30 - 8:30 p.m.

\$ 149

Paetz/Williams

### NEW!

### Taste of Spain

Let's explore Spanish cuisine. Want to learn to eat as the Spaniards do? Learn to prepare tasty small bites the Spanish enjoy during happy hour. We will also teach you to make traditional Spanish sangria. In this hands-on class, you will learn about this region and their traditional dishes. Come enjoy small bites (Tapas) and tasty sangrias. Register early as class size is limited. CEUs: .6

CSM 760-81 ❄️

\$215 (Senior Fee \$117.50)

Mon./Wed.

Mar. 20 & 22

5:30 - 8:30 p.m.

\$ 149

Paetz/Williams

### Mexican Cantina

This class is based on Latin cuisine, covering flavors, proteins, cooking techniques, seasonings, sauces, culture and tradition. The majority of your time in class will include hands-on learning with some demonstrations and special guests.

"Traditional" Mexican cuisine will be covered, including but not limited to making hand-rolled tamales and techniques for making different salsas that can be used in various dishes. Learn how to prepare Mexican dishes using fresh, quality ingredients that will be a hit at your Cinco de Mayo party! Michael Lyons is the Executive Chef at La-Z-Boy and former sous chef at Amaya's Fresh Mexican Grill in Monroe. CEUs: .7

CSM 731-81 ❄️

\$215 (Senior Fee \$137.50)

Thursdays

Apr. 13 - 27

5 - 7:30 p.m.

\$ 149

Lyons



### NEW!

### Grilling and Smoking

Are you looking to expand your grilling repertoire, or perhaps you're not sure where to start? This hands-on demonstration course will cover correct time and temperature for smoking proteins. Chef will also discuss different types and qualities of smokers. We will make different BBQ rubs and sauces to accommodate the proteins we cover, including brisket, pork shoulder, chicken, fish and ribs. Gear up for grilling season, this is going to be a great class! CEUs: .7

CSM 739-81 ❄️

\$215 (Senior Fee \$145)

Thursdays

May 4 - 18

5:30 - 7:30 p.m.

\$ 149

Lyons

