



HOLIDAY HORS D'OEUVRES

Just in time for the holidays! In this hands-on class, Chef Maia Jones will teach you how to elevate any event to the next level with some of the best and most impressive looking hors d'oeuvres. *Materials fee: \$20.00*

10/18 W 5:00 PM – 8:30 PM 3.5HRS. \$45



ITALIAN CUISINE

Known for its regional diversity, Italian cuisine offers an abundance of flavors and ingredients. Join Chef Maia Jones and learn to make one of the most popular cuisines in the world. *Materials fee: \$20.00*

9/27 W 5:00 PM – 8:30 PM 3.5HRS. \$45



ICING ON THE CAKE

Learn basic cake decorating and create your own beautiful cakes. Decorate simple, all occasion cakes. Course includes use of cake decorating tools. *Materials fee: \$10.00*

12/6 W 5:00 PM – 8:30 PM 3.5 HRS. \$55



SPECIAL INTEREST CLASSES

EXPLORE SOMETHING NEW WITH SPECIAL INTEREST CLASSES

Bring a friend and take a

25% DISCOUNT

when you and your friend enroll in the same **Special Interest class.**

Discount can only be applied to one registration.



SERVSAFE CERTIFICATION

Learn basic food safety practices for preparing and serving food. Earn your certification from the National Restaurant Association and get the knowledge that every employee needs to succeed as a food service expert. The exam fee is not included in the cost of the class.

1/17 – 2/21 W 5:00 PM – 7:00 PM 12 HRS. \$95