

## SATURDAY CULINARY ARTS CLASSES

Classes are for students in the grades listed. No exceptions.



### The Cupcake Challenge (Grades 5-8)

Test your creativity and baking skills in this exciting culinary class! Students will be given a specific theme, a basket of mystery ingredients and full use of our Excursions in Learning pantry and art supplies to create two unique cupcakes and a colorful display. Under the guidance of Master Chef Rachael, students will work cooperatively in small groups or pairs to plan and implement their cupcakes and displays. The cupcakes will be evaluated and scored by mystery judges and winners will be announced at the end of class. **Materials fee: \$15, payable to instructor at the beginning of class.**

CRN 31695 | Fee: \$75  
1 Saturday | 10/15  
9 AM - 3 PM | GPA GP213  
Instructor: Chef Rachael LaPorte

### Basic Culinary Skills (Grades 5-8)

Thinking of honing skills to be the next contestant on Master Chef Junior? Our trained chef will show you rudimentary techniques to not only build on your skills, but also your palate. We'll explore a classic menu of favorites like soft dinner rolls, French onion soup, bruschetta, Caesar salad, chicken fricassee and cacciatore to strengthen knife skills. We will execute a full menu to develop cooking methods and procedures. This is one class you do not want to miss out on in order to build rudimentary skills while making great tasting foods! **Materials fee: \$15, payable to instructor at the beginning of class.**

CRN 31692 | Fee: \$75  
1 Saturday | 10/22  
9 AM - 3 PM | GPA GP213

Instructor: Chef Josh Ogradowski

### Basic Pastry Skills (Grades 5-8)

This class will focus on using basic ingredients to create delicious pastries and baked goods. Under the guidance of professional chef, Chef Josh, students will be supported by demonstrations and then mentored through specific recipes to strengthen their baking skills and knowledge. Learn professional tricks! Students will create several baked goods independently and with a partner. Practice your techniques in creating breads, rolls, batters, cookies, cakes, basic decorations and more! **Materials fee: \$15, payable to instructor at the beginning of class.**

CRN 31693 | Fee: \$75  
1 Saturday | 11/5  
9 AM - 3 PM | GPA GP213

Instructor: Chef Josh Ogradowski

### Thanksgiving Pies (Grades 5-8)

Calling all bakers! In this class, students will learn the tricks to creating delicious from-scratch pies from an award-winning chef, Rachael LaPorte. Students will be guided through several recipes and create decadent pies to bring home to their families. Each student will also be given a recipe booklet so they can recreate these desserts at home. Perfect some of the classic favorites such as: pumpkin or apple, and explore some more unusual recipes as well. Join us for this delicious class! **Materials fee: \$15, payable to instructor at the beginning of class.**

CRN 31694 | Fee: \$75  
1 Saturday | 11/12  
9 AM - 3 PM | GPA GP213

Instructor: Chef Rachael LaPorte

### Authentic Italian Cuisine (Grades 5-8)

Do you love Italian food? Want to learn more elaborate and sophisticated dishes to create at home? Join Chef Josh to learn how to make fresh authentic Italian foods from scratch. Explore the heart of Italy by making famous foods like: minestrone soup, risotto, cacciatore, Napoletana, panna cotta, tiramisu and fresh pappardelle with sausage and peas in a creamy Alfredo. Bring containers so you can bring lots home to share! **Materials fee: \$15, payable to instructor at the beginning of class.**

CRN 31844 | Fee: \$75  
1 Saturday | 12/3  
9 AM - 3 PM | GPA GP213

Instructor: Chef Josh Ogradowski

### Let's Cook Together (Grades 3-8 & their adult)

In this course, students and an adult family member will cook a festive, four-course meal to enjoy together. Under the guidance of award-winning chef, Rachael LaPorte, the class will focus on how to prepare a fancy, festive meal. Learn how to create homemade pasta and from scratch desserts. Create memories and a delicious meal to share! **Materials fee: \$15, payable to instructor at the beginning of class.**

Child Registrant: CRN 31697 | Fee: \$75  
Adult Registrant: CRN 31698 | Fee: \$75  
1 Saturday | 12/10  
9 AM - 3 PM | GPA GP213

Instructor: Chef Rachael LaPorte



### Holiday Cookies From Around the World! (Grades 5-8)

Get ready for the holiday season with this all-day cookie class! Parents: go shopping while your junior chefs whip up some tasty treats! We will be creating many holiday cookies from around the world. Some creations include: South American alfajores de dulce de Leche (short bread cookies filled with caramel), Middle Eastern zalabia (fritters soaked in syrup), Austrian linzer (cookies filled with raspberry jam) and Italian Rosetta cookies. Additionally, decorate your own sugar cookies and much more! Create lots of holiday cookies to bring home and give away as gifts to loved ones this holiday season! **Materials fee: \$15, payable to instructor at the beginning of class.**

CRN 31696 | Fee: \$75  
1 Saturday | 12/17  
9 AM - 3 PM | GPA GP213

Instructor: Chef Rachael LaPorte

