



PRESENTS

Community Kitchens

(cooking classes for you, the community)

- **One Night Classes**
- **The Boot Camp Cooking Series**
- **Farmers Market Tours**
- **Cuisines of the World**

ONE NIGHT CLASSES

All One Night Classes are held from 5:30 - 7:30pm

Knife Skills: May 15th, June 26th, August 27th

What You Will Learn

The key to success isn't always following the recipe. Join us as our chef instructor helps you become confident at the cutting board with the chef's most important tool. You will hone basic knife skills and practice the fundamental cuts for vegetables—mince, dice, brunoise, batonnet and julienne—as well as learn some advanced techniques. We'll also show you how to select a knife that best fits your needs, and share tips for keeping them sharp and well maintained in your home.

Fee: \$55

Item # 1274, 1282, 1283

Stocks and Sauces: May 22nd

What You Will Learn

The start of a great meal is the stock. How to roast and blanch the bones, the basics of mirepoix to how long should we let it simmer. This is all covered in Stocks. We then take two of those stocks and continue them on to basic sauces, the foundations of great meals to come!! Students are able to take home their own creations.

Fee: \$55

Item # 1284

Sushi 101: June 5th, July 17th

What You Will Learn

Get ready to dispel your fears about sushi preparation. You'll start with the crucial basics for making seasoned rice, and then we'll teach you the art of hand-rolling. Learn how to select both traditional and non-traditional items for sushi.

Fee: \$55

Item # 1285, 1259

Asian Noodles: August 28th

What You Will Learn

Well-crafted Asian noodle dishes are a treat many have discovered but find difficult to re-create. With expert guidance from our chef you'll learn how to prepare authentic favorites like Phad Thai, Sesame Soba Noodles, and more in the comfort of your own home.

Fee: \$55

Item # 1286

Dry Heat Cooking Basics – Sauté and Grilling: July 31st

What You Will Learn

Dry heat cooking methods are one of the most popular in the summer time. We'll show you the tricks behind the right temperatures, the right thickness of product, and what cuts of meat are best suited for these techniques. We then prepare two items, one from each technique. Sautéed Chicken Saltimbocca and Grilled Bistro Filet with Herb Compound Butter.

Fee: \$55

Item # 1287

Moist Heat Cooking Basics – Braising and Steaming: September 4th

What You Will Learn

Moist heat cooking methods are a great way of utilizing less tender cuts of proteins. We'll show you what items are best for stewing and braising, the best liquids to simmer either chicken or beef with, the deglazing process and finished sauces. Menu will include Braised Swiss Steaks, Coq au Vin and Hearty Lamb Stew.

Fee: \$55

Item # 1260

Thai Cooking 101: June 19th

What You Will Learn

Aromatic herbs and spices blend to create Thailand's signature dishes. Learn about these piquant ingredients as well as traditional Thai culinary techniques as your Chef helps you recreate Thai restaurant favorites that are easy to make, fun to serve and incredibly flavorful.

Fee: \$55

Item # 1288

Basics of Pasta: July 10th

What You Will Learn

We take the mystery out of pasta dough, it's three simple ingredients. We will then make two different types of pasta dough, appropriate shapes of pasta and two quick sauces to serve for your next dinner party or simply for the family. Students are able to take some of their fresh pasta home with them!

Fee: \$55

Item # 1289

Fresh Cheeses: August 14th

What You Will Learn

Cheeses are surprisingly easy to prepare at home. We'll teach you how to make fresh mozzarella and ricotta that you can then embellish as you see fit. You'll see that cheeses from the store don't stand a chance to fresh made ones, and homemade cheeses make great additions to an assortment of recipes. After we make these versatile cheeses, but you'll also learn how to cook with them with wonderful results.

Fee: \$55

Item # 1290

Chocolate 101: May 29th

What You Will Learn

Learn the basics of chocolates through a tasting of the various blends. We'll then show you how to make fillings for candies, temper chocolate, dip truffles and use chocolate to coat/enrobe cakes. Students are able to take home a box of their own Chocolate Truffles from the class!

Fee: \$55

Item # 1291

Layered Cakes: August 21st

What You Will Learn

Students will work with various flavored sponge cakes to produce their own finished product. How to fill, enrobe, and different methods of icing will be covered in the class. Piping skills will be demonstrated and practice for finishing these cakes. Basic crumbs will also be utilized.

Fee: \$55
Item # 1292

Ice Cream and Sorbet: July 24th

What You Will Learn

Seasonal frozen treats are incredibly simple to make once the basic recipes are mastered. Learn how to make those bases, then flavor/enhance them with seasonal selections; fruits, nuts, chocolate and purees. We will also discuss the various equipment that is available for the home cook to produce these products.

Fee: \$55
Item # 1293

Mousse and Bavarian Desserts: June 12th

What You Will Learn

From individual desserts to layered cakes, a mousse or Bavarian is usually one of the key ingredients. These base recipes can be used by themselves or as part of a more complicated recipe. We'll discuss and prepare basic chocolate mousse and fruit Bavarian. Learn how to plate these as individual desserts using a few basic tuile recipes and finishing cookies.

Fee: \$55
Item # 1294

Breakfast Pastries: September 11th

What You Will Learn

Laminated doughs will be the feature of this class, how to make and store them. Students will then make Butter and Filled Croissants, Sticky Buns, Cinnamon rolls and even parmesan crisps as examples of various products that can be produced for early morning treats or features on a weekend brunch with friends.

Fee: \$55
Item # 1295

BOOT CAMP COOKING SERIES

Baking 4-day Boot Camps

You Will Learn

- Tools and Tricks to turning your home kitchen (or work kitchen) into a Bakery
- Learning to make your own Sourdough and Bread Pre-Ferments
- Classic French and Italian Loaves (Baguettes and Focaccia)
- Multi-Grain and Whole Wheat Breads
- Middle Eastern and Italian Crackers
- New York Bagels and Bavarian Pretzels
- Ethnic Flat Breads (Pita and Naan)
- Enriched Rolls (Brioche and Challah)

June 18 - 21 & August 6 - 9

Item # 1296, 1297

Fee for this Boot Camp \$500

Culinary 4-day Boot Camps

You Will Learn

So you think you have what it takes to be a chef? Maybe you just want to treat yourself to a "learning/experience" vacation? This class proves to be a combination of both worlds. From basic knife skills to a full wine maker's dinner menu, we cover an overview in each area.

- Basic Knife Skills and Safety
- Organizing shopping and prep lists for the event
- Terminology
- Soups, Stocks and Sauces
- Vegetables and Starches
- Sit down and enjoy the fruits of your labor throughout the week, all leading up to the full dinner with food and wine pairings by you and the experts!!
- Basic Cooking Techniques in Dry and Moist Heat Cooking Methods
- Preparation of product for later production
- An afternoon of food and wine pairing
- Basic Plated Dessert Techniques

July 23 - 26 & August 20 - 23

Item # 1298 & 1299

Fee for this Boot Camp \$800

All Boot Camp fees include:

Two Chef's Jackets, One pair of Chef's Pants, Chef's Hats, Aprons and Side Towels
Additional Custom Basic Knife Kit can be purchased

The Classes will be held on the Main Campus 9 AM- 5 PM, Monday - Thursday. The final day will end in a wine maker's style dinner where the participant are the guest of the chef's to enjoy the fruits of their labor! Packages are available at local hotels – Marcus Whitman Hotel is our Preferred Partner for Culinary Boot Camps

FARMER'S MARKET TOUR AND EXPERIENCE

The Second Saturday of each month, June 9th, July 14th, August 11th, September 8th

Fee: \$79

Item # 1300, 1301, 1302, 1303

We meet up at the Walla Walla Farmer's Market on Saturday at 10:00am to walk through the market and plan the day's menu. We discuss the selection of fresh produce, meats, cheese and menu planning. We then meet up at the College Main Campus at 12 noon to begin preparations for a late lunch at 3:00. We simply take the whim of what the Farmers and Mother Nature have to offer, and create our own 4 course luncheon. All recipes will be created as we go! Truly an adventure...

CUISINES OF THE WORLD

Thursdays in the Summer, 5:30-8:00, \$69

What You Will Learn

Each week we focus on a particular Country/Region and highlight the ingredients, aromas and flavors of that culture. A variety of soups, entrees, side dishes and desserts will be featured in these classes.

Thailand: May 17th

Chicken Red Curry, Pad Thai, Fried fish with Ginger Sauce

Item # 1314

Mexico: May 24th

Pozole, Tamales with Salsas, Frijoles Borrachos, Flan

Item # 1315

Japan: May 31st

Miso Soup, California Roll and Sashimi, Shrimp and Vegetable Tempura, Hijiki

Item # 1316

Vietnam: June 7th

Pho, Banh Mi, Spring Rolls, Shrimp and Crab Rolls

Item # 1317

India: June 14th

Mulligatawny, Naan, Chicken Tikka Masala, Raita

Item # 1318

Italy: June 28th

Wedding Soup, Spaghetti al Carbonara, Tagliatelle al Puttanesca, Tiramisu

Item # 1319

Spain: July 12th

Gazpacho, Paella, Crème Catalana, Seasonal Tapas

Item # 1320

Cajun/Creole: August 2nd

Gumbo, Hush Puppies, Jambalaya, Shrimp Etouffe, Beignets

Item # 1321

Argentina: August 16th

Carbonada, Grilled Meats with Chimichurri, Salsa Criollo, Dulce de Leche Cake

Item # 1322

Peru: August 30th

Empanadas de Carne, Ensalada de Choclo, Shrimp Ceviche, Arroz con Leche

Item # 1323

France: September 6th

Onion Soup, Coq au Vin, Sole Meuniere, Napoleon

Item # 1324

Mediterranean: September 13th

Bouillabaisse, Chicken Tagine with Apricots, Tabbouleh, Cous Cous Salad, Baklava

Item # 1325

READY TO REGISTER?

- Phone 509.527.4443
- Online at <http://www.wvcc.edu/forms/el.cfm>
- or visit the Office of Admissions at WVCC

**All Classes are hands-on!! Maximum 16 participants...*