

# CULINARY ARTS PROGRAM

## Public Culinary Series –

These series of classes are designed for those of you who are interested in learning proper cooking or baking techniques and skills. Classes are held in the culinary arts laboratories and lecture rooms. In most cases, you have the opportunity to prepare and produce certain foods, sample, and discuss methods and techniques with the chef instructor. The culinary series are modular. This means you may pick and choose classes that fit your personal interests. In order to ensure individual attention and safety, class enrollment is limited. To enroll, please call 808-734-9211.

**Dress code:** *As a safety precaution, participants in all culinary classes are encouraged to wear covered, non-slip shoes (e.g. tennis shoes) and comfortable slacks. Aprons or any other personal items may also be brought to class. The college, however, will not be held responsible, if such items are lost or stolen.*

## Cooking with Chef Grant Sato

*Chef Grant continues with his popular cooking fundamentals series. Every class begins with a lecture, followed by a cooking demonstration and then hands-on cooking! Chef Sato enjoys preparing simple, flavorful food utilizing locally grown products with an emphasis on Asian/Pacific flavor, local tastes and classic techniques.*

## Basic Knife Skills

Due to popular demand, we are once again offering our Basic Knife Skills class. Chef Grant will be teaching you how to choose, maintain, sharpen and use your most important kitchen tool. The class will also focus on the basic cutting techniques you can use everyday.

<b>Course No. 091LRCB1A</b>	<b>Course Fee: \$55</b>			
<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	S	Jan 24	8:00 am–12:00 pm	`Ohia 109/112
<b>Course No. 091LRCB1B</b>	<b>Course Fee: \$48</b>			
<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	M	Jan 26	6:00 pm–9:00 pm	`Ohia 109/112

## Soups

Soups are a great way to make a cheap and easy meal for one person or the whole family. Learn and create the three classic types of soup -- clear, thick, and specialty soups with Chef Grant. Making delicious homemade soups is a snap! Come try your hand!

<b>Course No. 091LRCB2</b>	<b>Course Fee: \$65</b>			
<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	S	Jan 31	8:00 am–12:00 pm	`Ohia 109/112

## Cooking Local – Okinawan Favorites

True to his Okinawan roots, Chef Grant loves his local-style Okinawan comfort foods and he's here to share some of his favorite recipes with you. You'll learn to make a

complete menu with an appetizer, salad, entrée and noodle dish. You don't want to miss out!

<b>Course No. 091LRCB3A</b>		<b>Course Fee: \$70</b>		
<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	S	Feb 21	8:00 am–12:00 pm	`Ohia 109/112
<b>Course No. 091LRCB3B</b>		<b>Course Fee: \$70</b>		
<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	S	Feb 21	1:00 pm–5:00 pm	`Ohia 109/112

### Salads and Dressings

Tired of plain green salad with bottled dressing? Find out how simple it is to create delicious and versatile salads for home, family get-togethers and special occasions. Once you see how simple it is to make your own dressing, you'll never go back!

<b>Course No. 091LRCB4</b>		<b>Course Fee: \$65</b>		
<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	S	Feb 28	8:00 am – 12:00 pm	`Ohia 109/112

### Saute and Quick Pan Sauces

Are you in a rush to create a quick meal for a hungry family? Sautéing is one of the most important techniques you'll use over and over again in your kitchen. Learn the correct way to sauté, deglaze, and create quick sauces for your family to enjoy.

<b>Course No. 091LRCB5</b>		<b>Course Fee: \$68</b>		
<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	S	Mar 7	8:00 am–12:00 pm	`Ohia 109/112

### Roasting

Roasting is a great way to prepare delicious entrees for your family and friends. Discover the techniques for roasting beef, pork and poultry that will guarantee success every time.

<b>Course No. 091LRCB6</b>		<b>Course Fee: \$70</b>		
<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	S	Apr 4	8:00 am–12:00 pm	`Ohia 109/112

### Braising and Poaching

What is braising? It's a wonderful way of slow cooking a delicious entrée to maximize its tenderness and flavor. What is poaching? A low-heat cooking method for meat and fish that will guarantee it stays moist and juicy. Chef Grant will teach you the secrets to preparing classic braised and poached dishes.

<b>Course No. 091LRCB7</b>		<b>Course Fee: \$70</b>		
<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	S	Apr 25	8:00 am–12:00 pm	`Ohia 109/112

### Cooking Local – Okazuya Dishes

For those of you unfamiliar with okazuya, they're little to-go places that serve a variety of traditional Japanese side dishes that you can pick and choose from. In Chef Grant's class will learn how to make some of the most popular fried, grilled, sautéed and simmered dishes. Try your hand at such favorites as kimpira, tempura and misoyaki butterfish.

<b>Course No. 091LR CB8A</b>			<b>Course Fee: \$70</b>	
<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	S	May 2	8:00 am–12:00 pm	`Ohia 109/112
<b>Course No. 091LR CB8B</b>			<b>Course Fee: \$70</b>	
<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	S	May 2	1:00 pm–5:00 pm	`Ohia 109/112

## Viva Mexico!

*We are proud to present Chef Adriana Torres, direct from Mexico City, D.F.! Chef Adriana has an impressive resume that includes work at the top notch restaurant, Le Cirque, in Mexico City. She will be doing a series of fantastic Mexican cooking classes for us, each providing a complete menu of dishes, so you'll get to try lots of regional specialties as well as popular favorites. Come try el sabor de Mexico!*

## Comida Ranchera

The food from Northern Mexico reflects the cowboy culture that was created there. Simple, hearty, spicy and really, really filling. The kind of food that'll keep you in the saddle all day long. In this class Chef Adriana will teach you how to make caldo de queso con papas (cheese soup with potatoes), beef alambre (a fajitas-style dish with lots of great flavor) and, of course, frijoles de olla (country-style beans). If you're a fan of satisfying food, this class is for you!

<b>Course No. 091LR CB9</b>			<b>Course Fee: \$60</b>	
<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	S	Jan 31	1:00 pm – 5:00 pm	`Ohia 109/112

## Mexican Seafood Tropical

Mexican seafood dishes are just amazing. With the combination of citrus, spices and herbs, the taste and texture of the tropical ocean's bounty is taken to new heights. In this class, Chef Adriana will share with you some of her best seafood dishes like ceviche, pescado veracruzano (fish Vera Cruz style) and sopa de mariscos (shellfish soup). Seafood lovers, this one's for you!

<b>Course No. 091LR CB10</b>			<b>Course Fee: \$70</b>	
<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	S	Feb 7	1:00 pm – 5:00 pm	`Ohia 109/112

## Postres Mexicanos

The way to end a perfect Mexican meal is with a perfect Mexican dessert. Not too sweet and with a little touch of savory, Mexican desserts are all about comfort eating. Chef Adriana would like to share with you a few of her favorite dessert recipes. Flan de queso, based on the sweet Spanish caramel custard but given a savory Mexican twist by adding a few bits of a mild Mexican cheese. Creamy goodness! We will also be doing capirotada (Mexican bread pudding) and platanos al horno con rompo y crema (baked plantains with Mexican eggnog and cream). Wow!

<b>Course No. 091LR CB11</b>			<b>Course Fee: \$65</b>	
<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>

A S Feb 14 1:00 pm – 5:00 pm `Ohia 109/112

### **Kevin's Southern Flair**

*Ever hear of a restaurant called Kevin's Two Boots in Kailua? Well, Chef Kevin Tate is another reason you're lucky you live O'ahu. A third generation cook from a family that loves good Southern food, Kevin has pleased thousands of palates with his incredible Southern/Cajun cooking. If you love good food and hearty flavors, you'll love cooking with Kevin! Each class will feature a completely different menu so you get a chance to experience the depth and breadth of Southern cooking.*

### **Kevin's Bayou Blues**

Chef Kevin has the cure for your post-winter blues. He recommends generous helpings of his soul-satisfying Cajun and creole food. When you take this class you'll learn to make perfect roux for your creole cooking, then you'll add Kevin's special Cajun spice and create your own spicy shrimp etouffee, make a wicked vegetable gumbo and serve up a side dish or two.

**Course No. 091LR CB12 Course Fee: \$65**  
**Sec Days Dates Time Room**  
A S Mar 21 1:00 pm – 5:00 pm `Ohia 109/112

### **Kevin's Backyard BBQ**

Kevin's going to give you all a big treat. He's going to teach you how to make some of the best home-style, kickin' in the backyard barbeque food you ever tasted! We're talkin' Kevin's own "Big Homie" BBQ cheeseburger. It's big, it's juicy and packed with flavor. For those looking for a healthier alternative, how about Kevin's citrus marinated chicken with sweet or spicy sauces and his special savory smoked pork tenderloin kabobs. There's plenty of room for everyone in Chef Kevin's backyard!

**Course No. 091LR CB13 Course Fee: \$68**  
**Sec Days Dates Time Room**  
A S Apr 25 1:00 pm – 5:00 pm `Ohia 109/112

### **Kevin's Southern Brunch**

Mother's Day is around the corner and if she likes real down-home hearty food (that's a snap to make) why not treat her to a real Southern-style Sunday brunch? Kevin's gonna start you off right with a demonstration on Café du Monde coffee served up Nawlin's style with fresh beignets. Then he'll show you how to create his special smothered grits, pork grillades and Kevin's to die for three-cheese omelets served up with zesty dirty rice.

**Course No. 091LR CB14 Course Fee: \$60**  
**Sec Days Dates Time Room**  
A S May 9 1:00 pm – 5:00 pm `Ohia 109/112

### **Chef Laura's European Flavors**

*Chef Laura started her career at the renowned Crustacean Restaurant in that great food town, San Francisco, and pursued her passion for cooking at the famed Le Cordon Bleu*

*in Paris, France. Chef Laura has traveled through Italy and France and across America in pursuit of culinary knowledge. She has catered events to an impressive list of clients including George Lucas, California Gov. Arnold Schwarzenegger, Tiffany & Co., and the San Francisco Ballet. Now Chef Laura wants to share her passion for food with the local folks in Hawaii!*

**Paris Dinner Party**

Just in time for Valentine’s Day, we’ve got the perfect class to help you make a wonderful dinner for two or a simple but elegant dinner for friends and family. Chef Laura will teach you how to cook a French classic, steak au poivre, followed by a potato and squash gratin and for dessert, how does profiteroles with a warm chocolate sauce sound?

<b>Course No. 091LRCB15</b>			<b>Course Fee: \$70</b>	
<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	S	Feb 7	8:00 am – 12:00 pm	`Ohia 109/112

**Pasta Part Due**

It seems pasta’s a pretty popular dish in these parts. So, to meet your cravings for more homemade pasta recipes, Chef Laura will be teaching you how to make your own pasta dough and make several great dishes that will have your calling for more! Green spinach tagliatelle with prawns, peas and parsley; homemade tortellini with a savory sugo di salsicce (sausage sauce) and even a crispy pasta dish.

<b>Course No. 091LRCB16A</b>			<b>Course Fee: \$68</b>	
<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	S	Mar 14	8:00 am – 12:00 pm	`Ohia 109/112

<b>Course No. 091LRCB16B</b>			<b>Course Fee: \$68</b>	
<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	S	Mar 14	1:00 pm – 5:00 pm	`Ohia 109/112

**Sauce Francaise**

The simplest way to turn an ordinary meal into an extraordinary meal is with the right sauce. Sauces add great flavor and make for an eye-catching presentation. Learn how to make a variety of classic sauces from different categories (brown sauces, white sauces, integral sauces, emulsified sauces, dressings and dessert sauces). Chef Laura will show you how to make a complete meal using these techniques.

<b>Course No. 091LRCB17</b>			<b>Course Fee: \$65</b>	
<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	S	Mar 21	8:00 am – 12:00 pm	`Ohia 109/112

**Cooking with Chef Dale**

*Chef Dale Thomas has been cooking for over 25 years and has some great recipes to share with you. A professional chef and butcher, he’s an expert with all types of meat and seafood. Chef Dale will show you recipes that will knock your socks off and you’ll have lots of fun while you learn!*

### **Breakfast**

It's a night class, we know, but sometimes breakfast is best served at dinnertime... If you take this class, you'll learn to make great breakfast treats that you can turn into a wonderful weekend brunch, a luxurious midnight meal or just a simple delicious start to your workday. Chef Dale will show you how to make delicious pancakes, crepes, omelets and eggs to perfection. You'll also learn how to make simple toppings that have lots of flavor!

<b>Course No. 091LR CB18</b>			<b>Course Fee: \$60</b>	
<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	M	Feb 23	6:00 pm – 9:00 pm	` Ohia 109/112

### **Steak Night**

If there's one thing Chef Dale knows as a cook, chef and professional butcher, it's how to cook a darn good steak. He'll show you how to make rubs, marinades and seasonings that will put the sizzle in your steak night at home! You'll also learn how to make a few tasty side dishes to round out your meal.

<b>Course No. 091LR CB19</b>			<b>Course Fee: \$65</b>	
<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	M	Mar 16	6:00 pm – 9:00 pm	` Ohia 109/112

### **Seafood Explosion!**

People in Hawai'i love their seafood! If you take this class you'll learn how to find and select the best quality seafood in town and prepare dishes that will amaze your taste buds. Chef Dale's creative dishes have incredible layers of flavors that make the most of the best the ocean can offer.

<b>Course No. 091LR CB20</b>			<b>Course Fee: \$65</b>	
<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	M	May 4	6:00 pm – 9:00 pm	` Ohia 109/112

### **Man Can Cook – Asian Home-Style Cooking**

*Daniel Leung has been a man all his life, but he did not learn how to cook until he left home for college. Missing home cooking, he used every chance he got to learn Chinese cooking from his mother and continued to refine them through years cooking for family and friends. A “rabid foodie”, and a graduate of the Culinary Institute of the Pacific at Kapi’olani Community College, he became a lifelong student of Asian cuisine through his travel. He has led food tours to China and Hong Kong, and has eaten his way through many parts of Asia.*

### **Man Can Cook – Asian Home Style Cooking**

This cooking class is for men who want to learn to cook: for themselves, to impress their girlfriends, or for all the significant others in their lives. You will learn about ingredients and recipes that offer multiple usage and methods for creating variations. Learn how to make one-pot meals with your rice cooker (lap cheong rice with ginger and shiitake mushroom), how to prepare ahead of time, and cook a tasty, well balanced meal for your family in less than two hours. This class will show you how to shop for, and cook, some

of the freshest vegetables available in Hawaii (choy sum, shanghai cabbage). The recipes will range from child friendly (minced beef with rice) to the exciting (five spice shrimps). After this class, your friends are bound to say “Man, can he cook!!” (By the way, it’s BYO rice cooker, if you can.)

**Course No. 091LR CB21      Course Fee: \$60**  
**Sec    Days    Dates                      Time                              Room**  
A      S        Feb 28                      1:00 pm – 5:00 pm      ‘Ohia 109/112

### **Entertaining Made Easy**

*We’ve got a new chef to introduce to you! Chef Carol Nardello is the executive chef for Sub-Zero/Wolf in Honolulu where she teaches cooking classes and does demonstrations and product sales (with their very fine equipment). Prior to her Hawaii debut, she did catering and cooking classes for a fine-dining restaurant in Pennsylvania. Among her many kitchen talents, Chef Carol has particular expertise in Tuscan and gluten-free cooking.*

### **The Gluten-free Gourmet**

For people living with gluten intolerance (celiac disease), eating well can be a real challenge to say the least. Well help is on the way! As a gourmet chef and someone with gluten intolerance, Chef Carol has created lots of great, delicious recipes that everyone will love, not just folks trying to have their gluten-free cake and eat it to, so to speak... We’ll make chicken enchiladas, southern-style cornbread, chocolate chip cookies and more!

**Course No. 091LR CB22      Course Fee: \$60**  
**Sec    Days    Dates                      Time                              Room**  
A      M        Feb 2                      6:00 pm – 9:00 pm      ‘Ohia 109/112

### **Spring Brunch**

As a professional chef and caterer, Chef Carol has learned lots of great recipes and tips to making a special Sunday brunch with a minimum of trouble. Whether you’re getting ready for Mother’s Day, spending a slow Sunday morning with a loved one, or making breakfast for a bunch of friend, Chef Carol’s can help. Try your hand at sunshine citrus punch, a Florentine strata with asparagus, crispy potatoes with garlic and rosemary and “surprise” muffins. Mm, mm, mm.

**Course No. 091LR CB23      Course Fee: \$60**  
**Sec    Days    Dates                      Time                              Room**  
A      M        Mar 2                      6:00 pm – 9:00 pm      ‘Ohia 109/112

### **TEA, ANYONE?**

*Tea is the favorite drink of nearly half the world’s population, but it’s sadly neglected in these United States. We’re here to remedy that. We’ve searched and found one of Hawaii’s leading tea experts, David Plaskett, director of tea at the Hawaii Coffee Company, Inc. A tea expert and true aficionado, Dave has agreed to teach a comprehensive five-part series to help you learn to make the most out of one of the best beverages in the world.*

### **Tea Tasting Seminar**

A good cuppa tea is one of life's purest simple pleasures. But there are few people who truly know about tea's subtle nuances and flavors or how to brew the perfect pot that brings out the true essence of tea. Let's explore the world of tea together: the history, the culture, brewing methods and, of course, the best part, tasting, tasting, tasting. We'll sample a variety of top quality black, oolong, green, white and pu'erh teas. And to top it all off, you'll get to keep the special tea tasting cups we'll provide!

**Course No. 091LR CB24      Course Fee: \$125**

<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	M	Mar 30, Apr 6, 13, 20, 27	7:00 pm – 9:00 pm	Tamarind Room, Ohelo Bldg.

### **A VERY SPECIAL WORKSHOP!**

#### **How to Write a Cookbook – with Wanda Adams**

As a very special treat, local food authority, author and *Honolulu Advertiser* columnist, Wanda Adams, has agreed to do a special workshop on how to write a cookbook. This class is designed for anyone who wants to create a cookbook to be published, or someone who wants to collect and create a cookbook for their own family. Wanda will discuss every aspect—from recipe testing and development to dealing with a publisher. If you've ever thought about doing it, now's the time!

**Course No. 091LR CB25      Course Fee: \$35**

<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	S	May 2	9:00 am – 12:00 am	'Ohia 118

#### **Cooking for Health and Wellness**

*Interested in preparing great tasting healthy food and learning a little about nutrition at the same time? We've prepared a series of great classes with chefs that will expand your culinary repertoire and give insight into eating for wellness.*

*As a personal chef for with over eight years experience, Alyssa Moreau has made a reputation among her clientele for creating delicious vegetarian meals. As a food lover with a strong interest in healthy diets, Alyssa combines good flavor with good nutrition and practical tips for the home cook.*

#### **I Love Assam Food**

Alyssa has a gift for making flavorful food. Part of the reason could be her many travels in India where spice and flavors are supremely important. In this class, Alyssa will show you how to take traditional Indian recipes and give them a health "twist." Fresh fruit chutneys, spinach tofu "paneer", coconut korma and baked whole wheat samosas are on the menu. These are great dishes to spice up your home kitchen!

**Course No. 091LR VC1      Course Fee: \$50**

<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
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A S Feb 14 8:00 am–12:00 pm 'Ohia 109/112

### **Herbs+Spice=Everything Nice**

Taking a dish from “ho hum” to “ho, my goodness!” can be as easy as giving it the right mix of herbs and spices. Come learn from Alyssa how to make recipes using these great natural flavor agents to bring out the best in your cooking. You’ll get to try a roasted butternut bisque with crispy butter sage leaves, a beet salad with walnuts, currants and mint, a creamy basil walnut pasta and a southwest spiced baked polenta. Yum!

**Course No. 091LRVC2 Course Fee: \$50**

<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	S	Mar 7	1:00 pm–5:00 pm	'Ohia 109/112

### **Dinner Made Simple**

Two of our biggest problems daily are: how do I eat healthy and how do I get a good meal quick. Alyssa can help. In this class she’ll show you some great recipes for “one-pot wonders” that are delicious, healthy and best of all easy to clean! Who could ask for more? Island style vegetarian chili, Thai chickpea curry and Greek vegetable stew are what’s for dinner.

**Course No. 091LRVC3 Course Fee: \$50**

<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	S	Apr 4	1:00 pm–5:00 pm	'Ohia 109/112

### **Curb Your Cravings**

Are you ready to have more energy, more stable moods, think more clearly, and feel more satisfied for longer periods of time after eating? Do the chips, fries, ice cream, cake, pies, or cookies scream out to you no matter how hard you try not to indulge? Without changing your diet and lifestyle, your body's cravings for foods that don't support your health will win out every time. In this class, Leslie will teach you how to approach your diet and lifestyle in a way that will retrain the body to: naturally regulate blood sugar, detox, curb cravings and create a healthier, happier, more vital you. And we’ll do in a tasty way. How does carrot coconut bisque, quinoa with corn and wakame, and a Tuscan bean salad sound?

**Course No. 091LRVC4 Course Fee: \$50**

<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	S	May 9	8:00 am–12:00 pm	'Ohia 109/112

## **BAKING BASICS**

*We are happy to announce the return of KCC Pastry Arts Instructor Chef Dan Wetter to the continuing education line up! Chef Wetter is a baking instructor par excellence. His recipes are wonderful and he’s a terrific teacher as well. We’re very lucky to have him. You’ll see that we’ve opened up two sessions of each class, so you all have a chance to learn from one of Hawaii’s best.*

### **The Dough Also Rises**

Malasadas, sweet bread and cinnamon rolls. What do they have in common? Lots of sugar, lots of fat and...they're all yeast breads. Sweet yeast breads are some of the easiest treats to make. With a little yeast and some patience, you too can make soft and warm yummy treats!

<b>Course No. 091LRBB1</b>	<b>Course Fee: \$80</b>			
<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	S	Feb 7	8:00 am – 1:00 pm	`Ohelo 203

### **Custardy Goodness**

There's something really satisfying about the magical combination of eggs, cream and sugar. Custards make great desserts and are one of the most versatile around. In this class, Chef Wetter will teach you how to make baked custards, crème caramel, crème brulee, and apple custard tarts. Warning: you may suffer from custard overload.

<b>Course No. 091LRBB2</b>	<b>Course Fee: \$75</b>			
<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	S	Mar 14	8:00 am – 12:00 pm	`Ohelo 203

### **Palate Pleasing Pies**

Who doesn't love homemade pie? It's one of the best desserts ever. If you've ever wanted to learn how to bake the perfect pie, this is the class for you. With a little creativity and the techniques you'll learn from Chef Wetter, you'll be baking up a storm in no time.

<b>Course No. 091LRBB3</b>	<b>Course Fee: \$75</b>			
<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>
A	S	May 9	8:00 am – 12:00 pm	`Ohelo 203

## **PROFESSIONAL DEVELOPMENT PROGRAMS**

The Professional Development series of classes are designed for current industry professionals who are interested in fine tuning their culinary techniques and skills and current culinary students interested in going more in-depth than classroom time allows. Classes are held in the culinary arts laboratories and lecture rooms. In most cases, you have the opportunity to prepare and produce certain foods, sample, and discuss methods and techniques with the chef instructor. In order to ensure individual attention and safety, class enrollment is limited. To enroll, please call 808-734-9211.

**The first course prices quoted are for industry professionals and interested public students. The second price quoted is for students currently enrolled in a University of Hawai'i culinary program.** For further information about specific classes, please call 808-734-9441. ETF funding for Professional Butchery I and II is approved.

**Dress Code:** As a safety precaution, participants in all professional classes are required to wear their professional uniform (chef's coat and pants, covered, non-slip shoes). Some equipment will be provided, however, students are required to bring their own tools as

noted below. Hats and aprons will be provided as necessary. The college will not be held responsible, if personal items are lost or stolen.

**Professional Butchery I**

*Chef Instructor: Dale Thomas*

This three-day course will use a combination of lecture, course work and hands-on application to provide students with practical, professional butchery skills and techniques. Students will learn how to prepare beef, pork, poultry and fish for use in buffet and ala carte service. In addition, students will learn product identification, yields, meal planning and cost control relevant to any culinary professional. **(Chef’s knife, boning knife, honing steel and scimitar are required.)**

<b>Course No. 091LRPD1</b>			<b>Course Fee: \$180/\$100</b>		
<b>Sec</b>	<b>Days</b>	<b>Dates</b>	<b>Time</b>	<b>Room</b>	
A	S	Feb 28, Mar 7	3:00 pm – 8:00 pm	‘Ohelo 106	