

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.

Course No. 092LRCB1A Course Fee: \$55

Sec Days Dates Time Room

A S May 30 8:00 am–12:00 pm `Ohia 109/112

Course No. 092LRCB1B Course Fee: \$48

Sec Days Dates Time Room

A M June 1 6:00 pm–9:00 pm `Ohia 109/112

Cooking Local – The Shoyu Family

Weekends are made for whipping up great meals, but what about the work week? Well, we've got that covered too. Come learn how to make all those island favorites that you love to eat! Learn how to make great teriyaki, kal-bi, char siu and more. Chef Grant has recipes that are a snap and sure to please the family!

Course No. 092LRCB2A Course Fee: \$68

Sec Days Dates Time Room

A S June 6 8:00 am–12:00 pm `Ohia 109/112

Course No. 092LRCB2B Course Fee: \$68

Sec Days Dates Time Room

B S June 6 1:00 pm–5:00 pm `Ohia 109/112

Living Off the Land Culinary Tour

Have you noticed lately that every day, there's more and more fantastic quality locally grown produce in the supermarkets? Take a look! You can't get better ingredients than produce fresh from the farm. Take a short trip with Chef Grant to Aloun Farms, get a unique tour and lecture about Hawai'i-grown products (and you'll get to pick your own fruits and vegetables), plus you'll get a cooking demonstration (with tasting!) by Chef Grant. This is a unique opportunity to see a special part of Oahu. Don't miss it!

Course No. 092LRCB3A Course Fee: \$90 (Tour + Demo)

Sec Days Dates Time Room

A S June 13 8:00 am – 2:00 pm 'Ohelo 211

Course No. 092LRCB3B Course Fee: \$90 (Tour + Demo)

Sec Days Dates Time Room

B S July 11 8:00 am – 2:00 pm 'Ohelo 211

Course No. 092LRCB3C Course Fee: \$90 (Tour + Demo)

Sec Days Dates Time Room

C S Aug 8 8:00 am – 2:00 pm 'Ohelo 211

Cooking with Fish

Fresh fish! Hawai'i has some of the best quality fish in the world, so why not learn how to prepare it to perfection? In this class Chef Grant will teach you about the best methods for the preparation of local varieties of near shore and open ocean fish – from purchasing tips to filleting to handling and storage. Chef Sato will also share some great creative recipes that you're sure to enjoy.

Course No. 092LRCB4 Course Fee: \$70

Sec Days Dates Time Room

A S July 25 1:00 pm–5:00 pm `Ohia 109/112

Cooking Local –Braised Favorites

Braising means cooking first on high heat to get that beautiful golden brown color, then slow cooking it in a delicious broth until you end up with something that is melt in your mouth tender. In this class, Chef Grant will teach you how to make such wonderful local dishes as Okinawan shoyu pork, oxtail stew and chicken adobo. These dishes are guaranteed grindz!

Course No. 092LRCB5 Course Fee: \$65

Sec Days Dates Time Room

A S Aug 1 8:00 am–12:00 pm `Ohia 109/112

Thai Basics

Thai food is amazing! The incredible aromas and flavors that come from balancing ingredients like lemongrass, kaffir lime, coconut milk, chilies and spicy curry will lift your taste buds to new heights! And believe it or not, it's easier than you think to cook. We'll start with the basics: tom yam goong (spicy shrimp soup), green papaya salad and other classic Thai dishes.

Course No. 092LRCB6 Course Fee: \$68

Sec Days Dates Time Room

A S Aug 15 8:00 am–12:00 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!

Adri's Taqueria I

Everyone asks "where you can find the best Mexican food on O'ahu?" The answer could be...your house. Chef Adriana wants to introduce you all to the best simple and delicious recipes that are quick and easy to make at home. You'll make popular Mexican taqueria (taco shop) dishes like *volcan de res* (a combination of savory beef and cheese served in homemade tostadas), *alambre de pollo* (kinda like chicken fajitas but *way* better) and fresh *salsa ranchera*. Cold, tasty beverages not included.

Course No. 092LRCB7 Course Fee: \$60

Sec Days Dates Time Room

A M July 20 6:00 pm – 9:00 pm `Ohia 109/112

Adri's Taqueria II

Our next lesson in the wonderful world of Mexican food will include *tacos de lengua* (beef tongue tacos—come on now, try it, you'll like it), *tacos de camaron* (shrimp tacos) and a fresh but picante *salsa verde con aguacate* (green salsa with avocado). You don't need to be in Baja to get the real thing. Chef Adriana's recipes are full of flavor and super satisfying.

Course No. 092LRCB8 Course Fee: \$60

Sec Days Dates Time Room

A M July 27 6:00 pm – 9:00 pm `Ohia 109/112

Alta Cocina Mexicana II

From the humble taqueria to the heights of fine dining, Mexican cuisine rises to any occasion. Once again, Chef Adriana offers you a chance to create exquisite dishes that would make the best restaurants in Mexico City proud. We'll be making *tostadas de camaron y mango* (shrimp tostadas with mango), *rollos de espinaca y queso de cabra con aderezo de chipotle* (spinach and goat cheese rolls with chipotle dressing) and for dessert, *fresas marinadas con vinagre balsamico* (strawberries in balsamic vinegar marinade). ¡Que rico!

Course No. 092LRCB9 Course Fee: \$60

Sec Days Dates Time Room

A M Aug 3 6:00 pm – 9:00 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 Big Rib BBQ

Question: what's a four-letter word for "man food?" Answer: ribs. We've got Chef Kevin Tate, arguably the best barbeque rib master in the state and he really, truly wants to teach you his tips and techniques to make outstanding barbeque ribs. From how to build a good fire, how to slow smoke and to how to make a great dry rub and sauce. This is serious man food: beef ribs, pork ribs and the spicy stuff you put on 'em. That's it. Sign up.

Course No. 092LRCB10 Course Fee: \$68

Sec Days Dates Time Room

A S June 13 8:00 am – 12:00 pm `Ohia 109/112

Kevin's Gumbo Party!

It's back to N'awlins basics with Chef Kevin. Summertime (anytime, really) is the best time for gumbo. Hearty, spicy, bold and great for feeding a mess 'o friends and family, good gumbo will put a smile on anyone's face. Chef Kevin will show you how to make a light roux that will turn into a great seafood gumbo and a dark roux that will turn into a hearty chicken and sausage gumbo. Learn what Kevin's grandmama taught him. Gumbo filé included.

Course No. 092LRCB11 Course Fee: \$65

Sec Days Dates Time Room

A S June 27 1:00 pm – 5:00 pm `Ohia 109/112

Kevin's Sweet Southern Treats

Down South they like Big Food. And what goes with Big Food better than a really (really!) rich dessert to satisfy that sweet tooth. You'd best believe Kevin's got some great dessert recipes up his sleeve. Wait till you try (and then make) his Southern style bread pudding with praline sauce. It's to die for (so eat in small portions). Or, try his special Louisiana Swamp Mud (all we can say is it involves chocolate, gooey chocolate). Kevin makes some mean desserts, so join us for these heavenly treats and more.

Course No. 092LRCB12 Course Fee: \$60

Sec Days Dates Time Room

A S Aug 15 1:00 pm – 5:00 pm `Ohia 109/112

Mediterranean Magic

This summer, join us on a culinary journey that will introduce you to the exotic flavors of Morocco. Each class will offer a complete menu with select dishes that are popular from Casablanca to Marrakesh. Your teacher will be Chef Magdy Elzoheiry, a native of Alexandria, Egypt. An esteemed KCC culinary graduate, Chef Magdy has worked at

several popular local restaurants, including Hajibaba and The Pyramids. Each class features a complete menu: appetizer, salad, entrée and dessert.

Mezze – Small Plates from the Mediterranean

From Greece to Turkey to Egypt, small plate dishes will often make the whole meal. In this class Chef Magdy will teach you how to make appetizer plates such as the deliciously simple grilled shrimp dish called *gambari*; *kufta*, wonderfully seasoned meatballs; *boreks*, small pastries filled with a mixture of cheeses and herbs; *baba ganoush*, a hearty eggplant dip; *hummus*, that garlicky and tangy puree and other wonderful Mediterranean treats. Simple, savory and delicious!

Course No. 092LRCB13 Course Fee: \$55

Sec Days Dates Time Room

A M June 15 6:00 pm – 9:00 pm `Ohia 109/112

The Greek Table

Chef Magdy is what you might call a Mediterranean specialist. Not only does he make great Middle Eastern cuisine, he's also worked in Italian and Greek restaurants. In this class he'll introduce you to some classic Greek cuisine, we're sure you'll love. To start, feta pastries (tiropita) that are light crispy, chewy and easy to make. Then you'll try a salad composed of argula, grapes and warm halloumi cheese. Next is the classic moussaka and to finish, what else, but baklava.

Course No. 092LRCB14 Course Fee: \$60

Sec Days Dates Time Room

A S June 27 8:00 am – 12:00 pm `Ohia 109/112

Flavors of Morocco

Moroccan food is a triumph of flavor. Warm spices combine in unique ways to dazzle your palate. In this class, you'll work with Chef Magdy to make some wonderful Moroccan favorites. Delicious savory fried potato cakes start us off, then a refreshing and easy carrot and orange salad. For the entrée, an incredible lamb tagine (slow braised with spices) served with sweet dates. Finally, for dessert you'll make sweet, crisp pastries with almond cream that will send you over the moon.

Course No. 092LRCB15 Course Fee: \$60

Sec Days Dates Time Room

A S July 25 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!

Wok This Way

Chef Dale wants to try something a little different. As a hard-working chef and busy family man, he knows it's a real challenge to make a meal for your family on the fly. But, Chef Dale's here to help. He'll teach you some of his favorite recipes for quick stir-fry meals and we'll be doing it with KCC's gas-fired woks for extra quick cooking!

Course No. 092LRCB16 Course Fee: \$55

Sec Days Dates Time Room

A M June 8 6:00 pm – 9:00 pm `Ohelo 211

Meats and Marinades

Chef Dale, professional chef and butcher, will teach you how to save money by buying larger cuts of beef, poultry and fish and turning them into something special. Not only will Chef Dale show you how to select, portion and properly store meats, you'll also get a chance to create dishes using foolproof recipes that come from a chef with over twenty years experience.

Course No. 092LRCB17 Course Fee: \$55

Sec Days Dates Time Room

A M June 29 6:00 – 9:00 pm `Ohia 109/112

Seafood Celebration

Chef Dale has some great seafood recipes to share with you. We'll be cooking with popular local seafood like shrimp, salmon and mahi mahi. Turn these easy to find items into special meals with Chef Dales tasty recipes!

Course No. 092LRCB18 Course Fee: \$58

Sec Days Dates Time Room

A M Aug 10 6:00 – 9:00 pm `Ohia 109/112

Entertaining Made Easy

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.

Picnic Party Side Dishes

Summer time is the right time for picnics, potlucks and family get-togethers. If you're looking for some great new ideas Chef Carol is here with versatile dishes that are great for an outdoor party or an indoor dinner at home. We'll be making her special Hickory Hill baked beans, a jicama and pineapple salad, an spicy cabbage satay salad and easy pleasy brownies, always a crowd pleaser!

Course No. 092LRCB19 Course Fee: \$60

Sec Days Dates Time Room

A S May 30 1:00 pm – 5:00 pm `Ohia 109/112

Mango Mania

Mangoes, mangoes, mangoes. What to do with those bags full of summer's bounty? Chef Carol has several good ideas for you to try. Think you might like to try crab and mango quesadillas with sweet and spicy mango salsa? Pulled pork with mango and firecracker barbeque sauce? Get creative with Chef Carol!

Course No. 092LRCB20 Course Fee: \$60

Sec Days Dates Time Room

A S June 13 1:00 pm – 5:00 pm 'Ohia 109/112

Salmon Four Ways

For the fish lovers of the world, salmon is a great choice for dinner. It's easy to find, super healthful, and fairly easy on the pocketbook. If you're getting tired of your own well-worn recipes, you need this class. Chef Carol will teach you how to make delicious smoked salmon and goat cheese quesadillas, sugar-spiced salmon, garlic salmon en papillote and the curiously named curried balsamic orange salmon, hmm...sound good?

Course No. 092LRCB21 Course Fee: \$60

Sec Days Dates Time Room

A S June 20 1:00 pm – 5:00 pm 'Ohia 109/112

Man Can Cook – Asian Home-Style Cooking

Daniel Leung is a graduate of the Culinary Institute of the Pacific at Kapi'olani Community College and our Culinary Tourism Coordinator. A self styled "rabid foodie", he learned most of his Chinese cooking from his mother and continued to refine them through years of travel and cooking for family and friends. (His children love his broccoli and spinach!) Daniel has eaten his way through China, Vietnam, and Thailand on personal "research" trips, and has taken groups on food tours to China and Hong Kong. Ask him about his eating adventures from the sublime (freshly harvested baby corn) to the extreme (deep fried scorpions).

The Joy of Choys

This class will go through different methods for bringing out the best flavor in various types of fresh, green leafy vegetables available at local markets. You will learn how to pair each type of vegetable with traditional as well as not so traditional flavoring agents and garnishes. You will learn to name and identify Chinese and Asian leaf vegetables and how to pick the best in their different forms. For example, do you know why if you order "choy sum" in different parts of China you will get a different vegetable? You will also pick up a few interesting facts about these vegetables. (Please note that this is not a class for vegetarians as one of the main ingredients used will be chicken broth.)

Course No. 092LRCB22 Course Fee: \$60

Sec Days Dates Time Room

A S Aug 8 8:00 am – 12:00 pm `Ohia 109/112

Chinatown Confidential

Come take a food lover's inside tour of Chinatown with our resident expert. Chinatown has so many unbelievable culinary offerings, but you really have to know where to look and what to ask for. Daniel will show you where to go for the best quality and best bargains in all things food related – freshly harvested

vegetables, sauces, cooking equipment, etc. You'll travel with us downtown and spend two hours on a walking tour with plenty of time for bargain hunting on your own. This is a great chance to learn about one of the most unique places in Hawaii. Wear comfortable walking shoes, and don't forget your shopping bag!

Course No. 092LR CB23 Course Fee: \$45

Sec Days Dates Time Room

A S Aug 15 8:00 am – 11:00 pm `Ohelo 211

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.

Vegetarian – Local Style

As a personal chef, Alyssa has spent years developing delicious dishes for her clientele. One of her specialties is taking common local ingredients and turning them into uncommonly good dishes. Come try your hand at healthy and hearty fare like Korean-style tofu patties, edamame soba with spicy creamy Asian dressing, seitan with asparagus and black bean sauce and taste her Thai-flavored ratatouille, it's transcendental.

Course No. 092LRVC1 Course Fee: \$50

Sec Days Dates Time Room

A S June 20 8:00 am–12:00 pm 'Ohia 109/112

Rice is Nice

There's a whole world of rice out there to explore. In this class, Alyssa will be your friendly guide. Learn to create wonderful rice dishes with rice varieties from around the globe. We'll make golden rice (jasmine) cakes with sweet potato-ginger sauce, Indian (basmati) yellow rice, Thai style (brown jasmine) rice with wonderful lemongrass and ginger flavors, mochi rice with mango and coconut milk.

Course No. 092LRVC2 Course Fee: \$50

Sec Days Dates Time Room

A S July 11 8:00 am–12:00 pm 'Ohia 109/112

Super Sustaining Snacks

Just because you want to eat healthier does not mean you have to give up the goodies. There are lots of great recipes for the health conscious that are low in fat and sugar, but full of yummy flavors and best of all, very nutritious. Alyssa will teach you recipes like cinnamon-raisin oatcakes, omega rich energy bars, banana date muffins and carob coconut bliss balls. So good.

Course No. 092LRVC3 Course Fee: \$50

Sec Days Dates Time Room

A S Aug 1 1:00 pm–5:00 pm 'Ohia 109/112

Oodles of Noodles

Highly regarded in Asian cultures as the food of celebrations, noodles take center plate as whole foods chef Leslie Ashburn pays homage to an old friend with a fresh twist of the fork. You'll be pleasantly surprised how easy it is to make healthier dishes that taste absolutely divine. In this class, we'll learn some tasty noodle dishes such as seitan stroganoff and tempeh pasta salad with umeboshi tahini dressing that are quick to make and pack easily into your bento box too.

Course No. 092LRVC4 Course Fee: \$50
Sec Days Dates Time Room
A S July 11 1:00 pm–5:00 pm 'Ohia 109/112

Where's the Protein?

A common stereotype about changing to a healthy diet is that you're condemned to salads for the rest of your life and thus will never feel full. The truth is that a balanced & healthy diet is filled with ample flavor, variety, and protein that will satisfy even the biggest meat lovers! You'll learn quick and easy recipes in this class such as tempeh 'tuna' salad, navy bean soup, and pumpkin seed dressing that will leave you, friends, and family raving that "you never knew eating healthy could be this good".

Course No. 092LRVC5 Course Fee: \$50
Sec Days Dates Time Room
A S Aug 8 1:00 pm–5:00 pm 'Ohia 109/112

BAKING BASICS

KCC Pastry Arts Instructor Chef Dan Wetter is back again this summer in 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 Quick and the Bread

Join Chef Wetter for a great lesson in quick breads. What are quick breads? Biscuits, scones, muffins, etc. You'll learn some great sure fire recipes that will make your family and friends come running back for more!

Course No. 092LRBB1 Course Fee: \$75
Sec Days Dates Time Room
A S May 30 8:00 am – 12:00 pm `Ohelo 203

Cookie Heaven

Cookies may be the perfect dessert. Crispy, chewy, perfectly sweet and easy to sneak away with. Come learn some of Chef Wetter's favorite recipes for perfect cookies. So good all your cookies may not make it home.

Course No. 092LRBB2 Course Fee: \$75
Sec Days Dates Time Room
A S June 13 8:00 am – 12:00 pm `Ohelo 203

Artisan Breads

Few things are better on earth than freshly baked artisan breads hot out of the oven. Fortunately for you we have Chef Wetter to teach you the tips and techniques to making beautiful artisan breads at home. We'll be making baguettes, focaccia, ciabatta and a wonderful pain de campagne.

Course No. 092LRBB3 Course Fee: \$85

Sec Days Dates Time Room

A S June 20 8:00 am – 1:00 pm `Ohelo 203

BEER MAKING

Shawn Ford is a veteran brewer and homebrew instructor of 18 and 7 years respectively. His favorite beers are American West-coast-style hoppy pale-ales, and his favorite watering-hole is his living room closet, where he's probably brewing up a fine batch of ale at this moment. In addition to teaching others how to make beer, he also teaches adults how to acquire English and how to teach English, and he sometimes teaches children how to kick a soccer ball around a field.

Basics of Home Brewing

In this introductory workshop, learn the basic techniques for brewing hand-crafted ales in the comfort of your own home. Topics covered include brewing, fermentation, sanitization, bottling and the history of beer brewing in America. If you've ever thought about trying to make your own beer, here's the perfect opportunity!

Brewing ingredients and workshop supplies included.

Special Note: All participants must be 21 years of age or older by the first day of a workshop session to register.

Course No. 092LRCB24A Course Fee: \$90 (+ \$5-11 lab fee paid to instructor for materials)

Sec Days Dates Time Room

A W June 3- 6:00 pm – 8:00 pm `Ohia 118
July 1

Course No. 092LRCB24B Course Fee: \$90 (+ \$5-11 lab fee paid to instructor for materials)

Sec Days Dates Time Room

B W July 8- 6:00 pm – 8:00 pm `Ohia 118
Aug 5

BEER – BEYOND THE GREEN BOTTLE

Our new wine instructor, Collin Darrell is also a beer lover. Not only has he made his own home brew, he has spent countless hours doing personal research into the world of beers. Now Collin will share his lessons learned with you. Come join us as we explore the wide world of wonderful beer .

Special Note: All participants must be 21 years of age or older by the first day of a workshop session to register.

Beyond the Green Bottle

It's not what you think... We will go over the fundamentals and open your minds and palates to a new world of flavors that seem light years away from that watery mass-marketed stuff most call beer. Have fun pairing beer and cheese, beer and dinner or beer with dessert.

Course No. 092LRCB25 Course Fee: \$45

Sec Days Dates Time Room

A W May 27 7:00 pm – 9:00 pm Ohelo Bldg./Tamarind Room

WINE EDUCATION

A truly passionate food and wine aficionado, Collin Darrell has been working in and around the restaurant business since he was nine years old. He holds a Bachelor's Degree in Restaurant Management, intermediate level certification from the Wine & Spirits Education Trust and has managed fine restaurants in Philadelphia and most recently Cassis in Honolulu. Collin is looking forward to sharing his wine knowledge with you.

Special Note: All participants must be 21 years of age or older by the first day of a workshop session to register.

The Wine List

After getting seated at that great new restaurant and deciding on what you'll have for dinner, the daunting task of picking a bottle of wine is in your future. Where to begin? Collin will teach how to find what you really want delicious wine at the right price. This could save your next date or when the boss decides you're the lucky one in the hot seat tonight.

Course No. 092LRCB26 Course Fee: \$45

Sec Days Dates Time Room

A W June 3 7:00 pm – 9:00 pm Ohelo Bldg./Tamarind Room

Deciphering Labels

Europe is known for great wines, but how do you know what all those words on the label really mean? Everything you need to know is there, just in code. If you know what you like, we'll show you how to find exactly what you're looking for.

Course No. 092LRCB27 Course Fee: \$45

Sec Days Dates Time Room

A W June 10 7:00 pm – 9:00 pm Ohelo Bldg./Tamarind Room

California's Other Great Grapes

What would California be without chardonnay and cabernet sauvignon? Fantastic. There is plenty to choose from and when you venture into the lesser

known you find big flavors with reasonable price tags. We will discover all that California has to offer and what has made it so great in the modern world of wine.

Course No. 092LRCB28 Course Fee: \$45

Sec Days Dates Time Room

A W June 17 7:00 pm – 9:00 pm Ohelo Bldg./Tamarind Room

Sweet/Dry

Sweet or dry? It all depends on how much sugar remains in the bottle after fermentation. This is just the class to explore your personal preferences and explore how to properly describe what you taste and what you like. There's a whole world to explore. Let's get started.

Course No. 092LRCB29 Course Fee: \$45

Sec Days Dates Time Room

A W June 24 7:00 pm – 9:00 pm Ohelo Bldg./Tamarind Room

Italy– Beyond the Wicker Basket

Italy has a rich history in food and wine that has been tarnished with canned pasta and wicker baskets of Chianti. Let's look beyond what is common and find those gems that make it a pinnacle, bridging the gap between tradition and modernization.

Course No. 092LRCB30 Course Fee: \$45

Sec Days Dates Time Room

A W July 1 7:00 pm – 9:00 pm Ohelo Bldg./Tamarind Room

New World vs. Old World

There is a real divide in the world of wine between traditional and modern approaches. We use the same grapes but get very different results. Why is that? Let's try some of the same grapes from around the world and see how they compare.

Course No. 092LRCB31 Course Fee: \$45

Sec Days Dates Time Room

A W July 22 7:00 pm – 9:00 pm Ohelo Bldg./Tamarind Room

France – Let Them Drink Wine

The world's leader in wine is known for being the best, but also the most expensive. What tastes good and isn't just for special occasions? We will go over what's behind that fancy chateau on the label and find out what separates the good looking from the great values.

Course No. 092LRCB32 Course Fee: \$45

Sec Days Dates Time Room

A W July 29 7:00 pm – 9:00 pm Ohelo Bldg./Tamarind Room

Terroir Incognito

Austria to Africa, there are plenty of places not yet world renowned making great wines. If you buy now, you'll get the deal of a lifetime while enjoying some flavors not found anywhere else. Let's explore the un-chartered terroir and reap the benefits of being pioneers.

Course No. 092LRCB33 Course Fee: \$45

Sec Days Dates Time Room

A W Aug 5 7:00 pm – 9:00 pm Ohelo Bldg./Tamarind Room

Wine vs. Beer

Let's compare what to drink at the next barbeque and your anniversary dinner; you might be surprised as to which is preferable. We will compare a spectrum of flavors and talk about what makes them that way. They could even happen in the same meal, come and see for yourself.

Course No. 092LRCB34 Course Fee: \$45

Sec Days Dates Time Room

A W Aug 12 7:00 pm – 9:00 pm Ohelo Bldg./Tamarind Room