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IS PROUD TO PRESENT

Creations

COMMUNITY
COOKING CLASSES
AT

Cincinnati State

Midwest Culinary Institute



SUMMER - JUL/AUG
2008

HOT FUN IN THE SUMMERTIME!

WITH CREATIVE COOKING CLASSES AT
THE MIDWEST CULINARY INSTITUTE

— PRESENTED BY KROGER —

Embrace the season! Get your kids (and teenagers!) into the kitchen to explore international cuisine and much much more. Enjoy great summertime classes for food enthusiasts of all ages. All classes are hands-on, in MCI's state of the art kitchens side by side with talented faculty chefs plus chefs from some of your favorite area restaurants!



Saturday, July 12: 10 a.m. – 1 p.m.

Take Me Out to the Ballpark
Robert Coltrane: Midwest Culinary Institute Alumnus

Throw some heat into your entertaining with this sophisticated take on ballpark favorites. Homemade bangers (sausages), red wine cole slaw and house-made mustard; German potato salad; Texas style beef brisket; potato cakes and watermelon "agua fresco". Beginners \$59



Monday, July 14: 6 – 9 p.m.

Surf and Surf: Ceviche, Tartare, Carpaccio!
Kyle Goebel: Executive Chef, Bell Event Centre

Join Chef Goebel, an MCI alumnus for a class on Summertime Seafood Appetizers: tuna carpaccio; scallop ceviche; lobster tartlet and more. Class will also include tips on selecting and buying seafood. Beginners/Intermediate \$59



Wednesday, July 16: 6 – 9 p.m.

What Can I Bring? A New Twist on Summer Sides

Brian Whisman: Kroger Division Chef Coordinator

Join Chef Whisman for a class on new ways to make summer pasta, lettuce and bean salads perfect for those potluck cookouts. Beginners, \$59



Wednesday July 23: 6 – 9 p.m.

Salad Days
Catrina Leatherwood: Chef/Culinologist and Owner, Taste the World in Cincy Catering

No More Bottles! Learn the secret of making your own salad dressings plus great ideas on adding proteins to turn your salads from sides to main dishes! Beginners \$59



Monday, July 28: 6 – 9 p.m.

Barresi's Italian Favorites
Sarah Wagner: Chef/Owner, Barresi's

Make the perfect Italian summer meal—three courses with Chef Wagner, MCI alumnus and get some secrets from the legendary Barresi's. Beginners \$59



Saturday, August 2: 10 a.m. – 1 p.m.

I Can Do It Myself! (With Your Help)
Lisa Kindle: the BonBonerie

Kids ages 5 - 8 and their grown-ups can learn some easy summer dessert treats with Chef Kindle. Class will also include safety and nutrition tips. Beginners \$39, additional siblings: \$29



Monday, August 4: 6 – 9 p.m.

Hot Summer Nights and All Cold Foods
Stefan Marcus: Midwest Culinary Institute Adjunct Faculty

Beat the heat in a tasty way with all cold foods for those sweltering August nights! Beginners \$59



Wednesday, August 6: 6 – 9 p.m.

Fresh From The Garden: Summer's Bounty
Brian Whisman: Kroger Division Chef Coordinator

Need new recipes for your garden favorites? Make fresh salsa, eggplant parmesan and ratatouille with Chef Whisman. Beginners \$59



Saturday, August 9: 10 a.m. – 1 p.m.

Small Plates: Mediterranean Tapas
Stefan Marcus: Midwest Culinary Institute Adjunct Faculty

Get some great new ideas for entertaining with this class that focuses on small dishes with big flavor. Beginners \$59



Saturday, August 9: 10 a.m. – 1 p.m.

Start the School Year Right!
Catrina Leatherwood: Chef/Culinologist and Owner, Taste the World in Cincy Catering

Kids ages 8-12 can learn how to make tasty and healthy snacks and lunches just in time for the school year. Beginners \$49, additional siblings: \$39



Kids In The Kitchen Summer Camps

Mix, Measure, Count, Create!

June 23–27: 9 a.m. – 1 p.m. (ages 8–12)

July 11–15: 9 a.m. – 1 p.m. (ages 13–17)

August 14–18: 9 a.m. – 1 p.m. (ages 8–12)

Camps will cover the basics and then some! After a week at MCI's Kids Camps, you'll be asking "Whats for Dinner?". Topics include, pasta, pastry, Asian cooking, health, safety and nutrition, plus chemistry and math! Beginners \$250, additional siblings \$225. Includes lunch.

**Coming this Fall: Vegetarian Boot Camp,
Cake Decorating, classes for Kids and more!**

To register or for more information call 513-569-1643 or visit: <http://culinary.cincinnati.state.edu/Events/Events.htm>

Cancellation Policy: If the class is cancelled for any reason by Cincinnati State (instructor illness, weather issues, inadequate registration, facility issue, etc..) you will be contacted by phone and email if you provided an email address. If Cincinnati State cancels a class, you will be refunded your registration fee in the same manner as you paid for it. If you decide not to come, you must notify us more than 72 hours before the class in order to receive a cancellation refund. Once you have received your letter of confirmation, there will be no refunds. All cooking classes are Hands-On, unless otherwise specified. Menus and classes are subject to change. Length of class may vary depending on class size. Only properly registered participants will be allowed into the class.



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**COMMUNITY
COOKING CLASSES**

JUL/AUG 2008



**11 CLASSES FOR
CULINARY
ENTHUSIASTS!**

Cincinnati State
Midwest Culinary Institute

FOR MORE INFORMATION
CALL: 513-569-1643

