



THE MIDWEST CULINARY INSTITUTE


Cincinnati State
MIDWEST CULINARY INSTITUTE



MCI SPECIAL EVENTS

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For parties of 25 to 250 or more, host a truly unique experience for the "foodies" in your life at Cincinnati State's Midwest Culinary Institute.

- Multiple kitchens
- Add your own executive chef, sommelier, and student helpers
- Corporate demonstrations in our state-of-the-art auditorium
- Food / Wine pairings
- Full liquor license
- Demonstration & Dinner

Please call Ruth Ann Kanitz at (513) 569-4981 for more information



1 Night 12 Kitchens is about more than just great food. The primary purpose is to raise scholarship funds for our Midwest Culinary Institute. Since 2005 we have raised more than \$350,000 for scholarships for MCI. This year's 1 Night 12 Kitchens event will be held on April 21, 2013 and sells out quick. Plan ahead and save the date!

Visit www.midwestculinary.com or call 513-569-4222.

HANDS-ON COOKING CLASSES

TEAM-BUILDING CLASSES FOR YOUR COMPANY

Cooking together develops:

- Collaboration
- Creativity
- Cross-department interaction
- Camaraderie
- Communication

Our classes can be customized to inspire more than team building. Celebrate your company's global expansion by cooking the cuisine of the new region, or kick-off your Health and Wellness program by cooking healthy fare while having fun!

For more information contact Ruth Ann Kanitz at (513) 569-5800 or visit our website at www.midwestculinary.com

KROGER CREATIONS COMMUNITY COOKING CLASSES

Spend time learning, creating and having fun with friends and family at the Midwest Culinary Institute.

- Well-known chefs from restaurants across the region
- Expert one-on-one instruction
- Luscious, spacious teaching kitchens
- All skill levels and age groups
- Small class size to maximize your experience

KIDS CAMP - KIDS IN THE KITCHEN SUMMER CAMPS

Week-long cooking classes are held each summer for different age groups from 8 to 17 years of age.

Register for classes online at www.midwestculinary.com, or call (513) 569-1643.

You can also scan this QR code with your smart phone for a direct link to our website.



BAKERY HILL IS A FULL SERVICE BAKERY

Sweets are baked by our Certified Executive Pastry Chef, Michael Vanfleet, and his qualified student bakers.

Our custom cakes are created by the renowned Moe Thie, Certified Cake Decorator and her professionally trained team.

Let us create a tasty treat for you today!

Call to place an order at (513) 569-4697 or email us at bakeryhill@cincinnatiastate.edu

TURN YOUR PASSION FOR FOOD INTO A CAREER

Outstanding programs, renowned faculty, and first-class facilities

State-of-the-art teaching kitchens & culinary demonstration theatre

Scholarships, grants and financial aid available

Professional development co-op opportunities

College information sessions are held every Tuesday at 9am and 6:30pm

A reservation is not required, but we would appreciate hearing from you. Visit www.midwestculinary.com or call (513) 861-7700.



BEST IN CLASS DINING EXPERIENCE

The Summit Restaurant features new American cuisine, fine wines, speciality beers, full bar service and our award winning Perfect Summit Manhattan.

The Summit offers:

- Half Price Wine Night **every Friday**
- Monthly Chef Select Nights
- Monthly Wine Dinners
- Monthly Culinary Theatre & Dinner events
- Private & semi-private events



Summit hours:

Thursday, Friday & Saturday

5:30 PM to 9:30 PM

Complimentary valet parking service

For reservations:

Call (513) 569-4980 visit www.midwestculinary.com and click on The Summit reservations.

Or scan this **QR code** with your smart-phone to visit to our website to set up reservations.



Like us on Facebook to learn about our weekly features, special events, and our exciting new menu items.

Visit <https://www.facebook.com/thesummit.MCI>