



PRESENTS

## Community Kitchens

*(cooking classes for you, the community)*

### ONE NIGHT CLASSES:

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#### **Mastering the Grill – July 9th, August 22nd 5:30-7:30**

*July 9th, 5:30-7:30*

*August 13th, 5:30-7:30*

**\$55**

**Item #CK10**

**Item #CK15**

From baking potatoes and breads to grilled meats, seafood and vegetables, complete dinners can be made outside on the BBQ. We'll show you the basics of taking care of your grill, how to season grilled asparagus, avoid sticking and even how to add some smoke flavor to your favorite New York steak.

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#### **Knife Skills – July 31st, August 22nd 5:30-7:30**

*July 31st, 5:30-7:30*

*August 22nd, 5:30-7:30*

**\$55**

**Item #CK11**

**Item #CK21**

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 tools. You will hone basic knife skill 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 need, and share tips for keeping them sharp and well maintained in your home.

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#### **Breakfast Pastries – July 18th 5:30-7:30**

**What you will learn**

**\$55**

**Item #CK12**

Laminated doughs will be the feature of the 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.

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#### **The “Mother” Sauces – July 24th 5:30-7:30**

**What you will learn**

**\$55**

**Item #CK13**

The classic 5 foundation sauces you absolutely need in your bag of tricks for great cooking. The following are all covered in this sauce class including; Demi-Glace, Velouté, Bechamel, Tomato and Hollandaise Sauce.

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#### **Basics of Fresh Pasta – August 6th 5:30-7:30**

**What you will learn**

**\$55**

**Item #CK14**

We take the mystery out of pasta dough, it's three simple ingredients! Learn about 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 will be able to take their pasta home with them!

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#### **Fresh Cheeses – August 28th 5:30-7:30**

**What you will learn**

**\$55**

**Item #CK16**

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 choose. You'll see that cheese from the store does not stand a chance to fresh made, and homemade cheese make great additions to an assortment of recipes. Then we'll show you how to cook with them in various appetizers and additions to salads.

## SPECIALTY CLASSES:

### **Farmer's Market Tour and Class – August 10th 11:00-3:30**

**\$85**

#### **What you will learn**

**Item #CK17**

We meet up at the Walla Walla Farmers Market on Saturday at 11am to walk through the market and plan the luncheon menu. We discuss the selection of fresh produce, meats, cheeses and menu planning. We then meet back up at the College Main Campus Kitchens at 1:00 to begin preparations for a late lunch at 3:00. We simply take the inspiration Mother Nature has to offer and create our own 4 course meal. All recipes will be created as we go! Truly and adventure...

### **Wine and Food Pairing – August 24th 1:30-3:30**

**\$65**

#### **What you will learn**

**Item #CK18**

Join us as we take a tour through the world of basic food and wine pairings. Do you think it's always red wine with red meats? Maybe you should find out!! We will sample through a variety of sparkling, white, rose, red and dessert wines and have an open dialogue about the pairings that work, which don't and more importantly, WHY? Must be 21 years of age to attend this class.

## BOOT CAMPS:

### **3 Day Culinary Boot Camps**

**\$700\***

**July 12th – 14th**

**Item #CK19**

**August 16th – 18th**

**Item #CK20**

Always wanted to learn about what it takes to become a chef, but a two-year degree is not feasible? This in depth weekend will not only give you a start to a foundation, it's also a great way to find out if this is truly a passion! From basic knife skills to a full wine maker's dinner menu, we cover an overview in each area. (**An 8" or larger Chef's knife is required.**)

- Basic Knife Skills and Safety
- Organizing, shopping and prep lists for an event
- Terminology
- Soups, Stocks and Sauces
- Vegetable and Starch Cookery
- Basic Dry and Moist Heat cooking techniques
- Preparation of product for later production
- An afternoon of food and wine pairing
- Techniques of Plated Desserts

Class starts at 9am each day in the main campus kitchen and ends at 5pm.

**\*Fee includes rental of Chef Jacket, Pants, Hat, Aprons and Side Towels. Continental breakfast and lunch is served each day.**

- **One Night Classes**
- **The Boot Camp Cooking Series**
- **Farmers Market Tours**

## **READY TO REGISTER?**

- **Onsite Registration:**  
**Admissions Office, 1:00pm - 4:00pm, Mon. – Fri.**
- **Telephone Information Line: 509-527-4443**
- **Online Form: <http://www.wvcc.edu/forms/el.cfm>**

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