

THE LLCC CULINARY INSTITUTE PRESENTS SUMMER/FALL 2017

FOOD & WINE CLASSES & DINNERS



**Lincoln Land
Community College**
Culinary Institute

HEALTHY EATING

Join nutrition consultants, health educators and co-founders of Niche, Micca Donohoo, M.S., R.D., L.D.N. and Kathy Levin, R.D. C.D.E., L.D.N. as they partner with us to offer the following classes.

Time: 9:30 a.m.-12:30 p.m.

Location: Workforce Careers Center, room 1107

SOUPS ON

There are health benefits to making your own soup from fresh ingredients. Learn ways to lower sodium and fat while increasing fiber and flavor. Prepare a variety of different seasonal fall soups such as butternut squash and apple and Thai pho soup.

Date: Sat, 9/23

Course Code: CEW 500-55

Fee: \$49

HOLIDAY LEFTOVERS REMIX

Discuss the advantages of finding creative ways to re-purpose holiday leftovers with a healthy twist. Get hands-on creating exciting paninis, wraps, a fall salad and much more.

Date: Sat, 11/18

Course Code: CEW 500-82

Fee: \$45



HANDS-ON BAKING CLASSES

Ages: 19 & over **Location:** Workforce Careers Center, room 1121

WILTON CAKE DECORATING COURSE 2

Learn to work with royal icing and make flowers such as pansies, lilies and The Wilton Rose™. Learn to select colors and make beautiful floral arrangements. *Take home your own decorated cake. Supplies are included.*

Instructor: Terri Branham

Date: Tue, 7/11-8/8 (no class 8/1)

Time: 5:30-8:30 p.m.

Course Code: CEW 500-47

Fee: \$99

BAKE THIS, NOT THAT

Learn to bake with natural ingredients and whole grains.

Instructor: Charlyn Fargo-Ware

Date: Sat, 9/16

Time: 9:30 a.m.-12:30 p.m.

Course Code: CEW 500-52

Fees: \$45

BOOZY BAKING

Margarita cupcakes, Kahlúa, Baileys and chocolate, Irish Car Bombs, even Fireball can be used to create decadent cupcakes.

Instructor: Tracy Stout

Date: Sat, 9/23

Time: 9:30 a.m.-12:30 p.m.

Course Code: CEW 500-54

Fee: \$49

GOURMET CUPCAKES

Boston cream filled, apple pie and maple bacon French toast are a few of the gourmet flavors made in this class.

Instructor: Tracy Stout

Date: Sat, 9/30

Time: 9:30 a.m.-12:30 p.m.

Course Code: CEW 500-59

Fee: \$45

WILTON CAKE DECORATING COURSE 3

Learn techniques to cover a cake with fondant and create gum paste flowers, such as calla lilies, roses and carnations. *Take home your own decorated cake. Supplies are included.*

Instructor: Terri Branham

Date: Tue, 10/3-10/24

Time: 5:30- 8:30 p.m.

Course Code: CEW 500-60

Fees: \$99

CHOCOLATE BOOT CAMP

Learn to work with chocolate in many forms from baking to tempering and making ganache.

Instructor: Nicole Swartz

Date: Sat, 10/14

Time: 9:30 a.m.-12:30 p.m.

Course Code: CEW 500-64

Fees: \$45

BASIC AND ARTISAN BREADS

Start with a few simple ingredients and perfect the art of bread baking. With the addition of fruit, cheese and herbs, basic bread can be transformed into artisan breads.

Instructor: Charlyn Fargo-Ware

Date: Sat, 11/4

Time: 9:30 a.m.-12:30 p.m.

Course Code: CEW 500-74

Fee: \$45



HOLIDAY COOKIES

This class features several dozen cookie varieties. Bake in groups to share with the class.

Instructor: Terri Branham

Time: 9:30 a.m.-12:30 p.m.

Fees: \$45

Date: Sat, 11/11

Course Code: CEW 500-77

Date: Sat, 11/18

Course Code: CEW 500-81

MACARONS

Experience the art of making these classic French pastries filled with flavored buttercream.

Instructor: Devlin O'Reilly

Date: Tue, 11/14

Time: 5:30-8:30 p.m.

Course Code: CEW 500-78

Fees: \$45

HOLIDAY CANDY

Make all the holiday favorites, caramels, brittle, toffee and several types of fudge.

Instructor: Terri Branham

Time: 9:30 a.m.-12:30 p.m.

Fees: \$45

Date: Sat, 12/2

Course Code: CEW 500-85

Date: Sat, 12/9

Course Code: CEW 500-01

PARENT AND ME

Work side by side with your child in these hands-on classes. When registering, fee for adult with one child is \$49. If registering a second child, additional fee is \$25. All participants must register at the same time. Limit two children per adult.

Time: 9:30 a.m.-12:30 p.m. **Location:** Workforce Careers Center, room 1121

HALLOWEEN COOKIES

Decorate spooky yet fun sugar cookies.

Instructor: Tracy Stout

Date: Sat, 10/21

Course Codes and Fees:

CEW 500-67, \$49

YES 500-08, \$0 (ages 8-18)

YES 500-15, \$25 (second child)

GHOULISH FEAST

Prepare a Halloween themed meal with fun ingredients.

Instructor: Nina Rossini

Date: Sat, 10/28

Course Codes and Fees:

CEW 500-71, \$49

YES 500-09, \$0 (ages 8-18)

YES 500-13, \$25 (second child)

PASTA MAKING

Make pasta dough from scratch. You will take home a bag of your pasta.

Instructor: Nina Rossini

Date: Sat, 11/11

Course Codes and Fees:

CEW 500-76, \$49

YES 500-10, \$0 (ages 8-18)

YES 500-14, \$25 (second child)

GINGERBREAD

You and your child will take home your completed gingerbread house.

Instructor: Charlyn Fargo-Ware

Date: Sat, 12/2

Course Codes and Fees:

CEW 500-84, \$49

YES 500-11, \$0 (ages 8-18)

YES 500-12, \$25 (second child)

HANDS-ON COOKING CLASSES

Ages: 19 & over (unless indicated otherwise) **Location:** Workforce Careers Center, room1107

GRILLING

Learn the techniques for grilling while enjoying local brews. *Must be 21 to register.*

Fee: \$49

Time: 5:30-8:30 p.m.

Instructor: Sean Keeley

Date: Thu, 6/8

Course Code: CEW 500-45

Instructor: Nina Rossini

Date: Thu, 7/6

Course Code: CEW 500-46

YOU'RE BACON ME CRAZY

Cook the night away with recipes featuring several styles of bacon.

Instructor: LLCC Staff

Date: Thu, 9/7

Time: 5:30-8:30 p.m.

Course Code: CEW 500-48

Fee: \$45



TACO NIGHT

Come hungry and ready to learn how to prepare a variety of tacos.

Instructor: Chip Kennedy and James Hamilton

Date: Fri, 9/8

Time: 5:30-8:30 p.m.

Course Code: CEW 500-49

Fee: \$45

IN A 9 X 13 PAN

Learn the versatility of easy dishes such as overnight breakfast bakes, casseroles, side and main dishes, as well as entire meals in one pan.

Instructor: Tracy Stout

Date: Thu, 9/14

Time: 5:30-8:30 p.m.

Course Code: CEW 500-50

Fee: \$45

MEXICAN NIGHT

Make guacamole, ceviche, fresh and stewed salsas, corn tortillas, Barbacoa, grilled fish, carnitas for tacos, Mexican rice and refried drunken beans.

Instructor: Sean Keeley

Date: Fri, 9/15

Time: 5:30-8:30 p.m.

Course Code: CEW 500-51

Fee: \$45



BBQ THROWDOWN

Learn about regional styles, meat selection, preparation and cooking procedures, rubs, marinades and barbecue sauces. Local beer will be served. *Must be 21 to register.*

Instructor: Chip Kennedy and James Hamilton

Date: Thu, 9/21

Time: 5:30-8:30 p.m.

Course Code: CEW 500-53

Fee: \$49

SAUCE ODYSSEY

Learn how easy it can be to make restaurant quality sauces such as Beurre Blanc.

Instructor: Scott Montavon

Date: Thu, 9/28

Time: 5:30-8:30 p.m.

Course Code: CEW 500-56

Fee: \$45

GASTROPUB

Explore the possibilities of simple pub fare made with techniques of haut cuisine. A few include molecular gastronomy burger, grilled duck confit pizza, ham fries and reverse beef poutine. Local beer will be served. *Must be 21 to register.*

Instructor: Sean Keeley

Date: Fri, 9/29

Time: 5:30-8:30 p.m.

Course Code: CEW 500-57

Fee: \$49

FREEZER MEALS

Participants will work in groups to prepare, package and take home five different meals containing two servings each.

Instructor: Kim Carter

Date: Sat, 9/30

Time: 9 a.m.-1 p.m.

Course Code: CEW 500-58

Fee: \$69

CHOWDER VS. SOUP

Learn the different bases for soups and chowders. Once you have mastered them, you will be able to make any soup or chowder from scratch.

Instructor: Nina Rossini

Date: Thu, 10/5

Time: 5:30-8:30 p.m.

Course Code: CEW 500-61

Fee: \$45

FROM SCRATCH-KNIFE SKILLS

It isn't difficult to prepare meals from scratch after learning the essentials of knife skills, cooking techniques and flavor profiles. Prepare a variety of dishes from scratch.

Instructor: Tracy Stout

Date: Fri, 10/13

Time: 5:30-8:30 p.m.

Course Code: CEW 500-62

Fee: \$45

CAST IRON COOKING

Learn how to make a variety of amazing dishes with this versatile pan. You will also learn how to season and maintain your pans. Feel free to bring in your own cast iron skillet, or use one of ours.

Instructor: Kim Carter

Date: Sat, 10/14

Time: 9:30 a.m.-12:30 p.m.

Course Code: CEW 500-63

Fee: \$45

SLOW COOKER COOKING

Use a slow cooker to make appetizers, entrees and even desserts. Then prepare a slow cooker freezer meal to take home.

Instructor: Tracy Stout

Date: Sat, 10/28

Time: 9:30 a.m.-12:30 p.m.

Course Code: CEW 500-70

Fee: \$45

COMFORT FOODS

Buttermilk fried chicken, meatloaf, pan fried pork chops, macaroni and cheese, mashed potatoes and gravy are all featured on the menu in this class.

Instructor: Kim Carter

Date: Thu, 11/2

Time: 5:30-8:30 p.m.

Course Code: CEW 500-72

Fee: \$45

DINNER PARTY WITH FRIENDS

Learn to prepare a variety of items for a get-together. Learn what can be made ahead of time and which fun cocktails to serve. *Must be 21 to register.*

Instructor: Nancy Sweet

Date: Thu, 11/9

Time: 5:30-8:30 p.m.

Course Code: CEW 500-75

Fee: \$49

SEAFOOD NIGHT

Learn to make restaurant quality seafood dishes that aren't complicated. Prepare mussels in white wine sauce, seared scallops, crab cakes, skate with brown butter sauce and garlic shrimp. *House wine included. Must be 21 to register.*

Instructor: Scott Montavon

Date: Thu, 11/16

Time: 5:30-8:30 p.m.

Course Code: CEW 500-79

Fee: \$49



GIRLS NIGHT OUT

Grab your friends and join us for a fun night out in the kitchen. *Must be 21 to register.*

Instructor: Nina Rossini

Date: Fri, 11/17

Time: 5:30-8:30 p.m.

Course Code: CEW 500-80

Fee: \$49

RAMEN NOODLE DISHES

Make soup bases from scratch such as Pho broth, Thai and Indian curry, traditional ramen made with real ingredients. Add noodles to the soups then garnish with a variety of ingredients.

Instructor: Sean Keeley

Date: Thu, 11/30

Time: 5:30-8:30 p.m.

Course Code: CEW 500-83

Fee: \$45

DIM SUM

Learn the menu from a traditional Dim Sum restaurant then jump right in and start cooking. We will make traditional items as well as current trends of today.

Instructor: Sean Keeley

Date: Fri, 12/8

Time: 5:30-8:30 p.m.

Course Code: CEW 500-86

Fee: \$45



MASTER THIS

Our newest series focuses on the art of mastering traditional recipes.

Instructor: Jolene Adams

Time: 5:30 -8:30 p.m. **Fee:** \$45

TRADITIONAL RECIPES-OCT. 19

The menu is roast chicken, chicken and dumplings, mac and cheese, roasted vegetables and apple pie.

Date: Thu, 10/19

Course Code: CEW 500-65

TRADITIONAL RECIPES-OCT. 26

The menu is pot roast, dinner rolls, twice baked potatoes and chocolate cake with buttercream.

Date: Thu, 10/26

Course Code: CEW 500-68



Guest Chefs Mike Aiello and Sergio Pecori present . . .

Joy of the Table

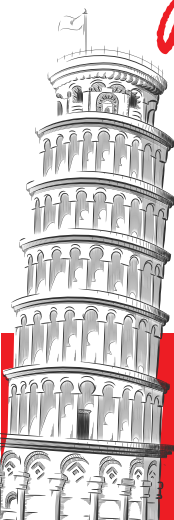
Sat, Sept. 9

\$100 per person

CEW 503-08

**For reservations, call
217.786.2432.**

Join Satch and Mike as they return to Bistro Verde to prepare an Italian feast featuring their family recipes. Proceeds from this dinner will provide scholarships for LLCC culinary students.



DATE NIGHT CLASSES

Enjoy a Friday evening in the kitchen watching chef demonstrations and participating in making some of the items all while enjoying a cocktail or glass of wine. These classes are part demonstration and part hands-on participation. *Alcohol will be served; limit two per person.*

Ages: 21 and over

Instructor: David Radwine

Location: Workforce Careers Center, room 1107

Time: 5:30-8:30 pm.

Fee: \$59 per person



TWO TO TANGO-SPANISH

Known for its use of olives, ham, fresh seafood and cheese, Spanish cuisine is flavorful and diverse.

Date: Fri, 10/20

Course Code:

CEW 500-66

OYSTERS-RAW BAR AND BUBBLES

Join us as we create a raw bar where live shellfish are shucked and served with sparkling wine.

Date: Fri, 10/27

Course Code:

CEW 500-69

VINO, SALUME, E FORMAGGIO

Wine, meats and cheeses—enjoy learning, tasting, cooking and drinking in this fun class.

Date: Fri, 11/3

Course Code:

CEW 500-73

BISTRO VERDE DINNERS

Workforce Careers Center, Bistro Verde | 5:30-8:30 p.m.

These dinners are multicourse dining experiences, not hands-on classes. The chef offers remarks on the menu selection. Wine pairings included. Must be 21 to register.

NEW! Go to www.llcc.edu/ci-bistro-verde-dinners for easy online dinner reservations! For additional information and reservations, call 786.2432.

PICNIC IN THE GARDEN | Chef Ryan Lewis, owner of Driftwood Cocktail & Eatery

Locally sourced fare including vegetables grown right here on campus will be served. Dine outside and enjoy the views of our LLCC community gardens.

Thu, 6/15 | CEW 503-07 | \$65

WILD GAME, BLUEGRASS AND BREWS | Instructor Kim Carter

A fabulous fall feast will be prepared featuring quail, venison, catfish, elk, frog legs, ramps and more mushrooms. Local beer will be paired and live bluegrass music rounds out the evening.

Fri, 9/22 | CEW 503-09 | \$65

SEAFOOD CELEBRATION | Chef Michael Higgins, owner of Maldaners

Salute Roberts Seafood for their 100th year. A grand seafood feast will be prepared. Enjoy several courses of fine dining seafood style.

Thu, 10/12 | CEW 503-10 | \$65

JULIA CHILD | Chef David Radwine

One of our most popular dinners honors Julia Child. Enjoy classic French cuisine while Chef Radwine tells us about meeting Julia in person. Bon Appetit!

Fri, 11/10 | CEW 503-11 | \$65

NIGHT IN HAVANA | Chef Denise Perry, owner of Copper Pot Cooking Studio

Cuba, with its rich cultural heritage and delicious culinary traditions, gives us flavorful Latin dishes. Enjoy a multicourse dinner full of spice.

Fri, 12/1 | CEW 503-12 | \$65

REGISTRATION INFORMATION

For information, visit www.llcc.edu/culinary-insitute or call 217.786.2432. To register, call 217.786.2292.

For Bistro Verde Dinners information and reservations, visit www.llcc.edu/ci-bistro-verde-dinners or call 217.786.2432.

Gift certificates are available! Order gift certificates by calling 217.786.2432.



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