REGISTRATION INFORMATION
Instruction for varying skill levels of cooking and baking is offered through LLCC Culinary Institute classes, in conjunction with LLCC’s Community Education non-credit opportunities. All classes take place in LLCC’s state-of-the-art Workforce Careers Center.
- Please bring an apron for all cooking classes and workshops (not required for lectures or dinners).
- Please wear closed-toe shoes for all cooking classes and workshops (not lectures or dinners).
- Refunds are given for all cancellations seven (7) calendar days prior to the class. After that time, no refunds are available as class supplies are purchased. If LLCC cancels a class, participants will receive a full refund in the manner of initial payment received.

Gift certificates are available! Classes and dinners make great gifts for like-minded culinary individuals. Order gift certificates by calling 217.786.2432.

*Lincoln Land Community College also offers an associate degree program in hospitality management and academic credit certificates in culinary arts, first cook and baking/pastry. For information about these credit programs, call 217.786.4613.

Information: 217.786.2432
Registration: 217.786.2292
www.llcc.edu

CULINARY INSTITUTE COOKING CLASSES
Time: 5:30 p.m.

KNIFE SKILLS
Learn to use knives like a professional chef. In class you will practice chopping, slicing and dicing, all skills that will help you prepare meals efficiently. Learn basic and fancy vegetable cuts, and how to cut up a whole chicken. Bring your knives to class and practice sharpening techniques.
Instructor: Chef Denise Perry
Date: Fri., 9/11/15
Fee: $39
Location: Workforce Careers Center, Food Lab
Course Code: CEW 500-51A

TAPAS
In Spanish culture, tapas are a variety of appetizers patrons can combine to make a meal. Discover how to make a full menu of tapas. Wine will be provided; must be 21 to register.
Instructor: John Dale Kennedy
Date: Thurs., 10/08/15
Fee: $59
Location: Workforce Careers Center, Food Lab
Course Code: CEW 500-51C

KIMCHI
In this class learn to make kimchi, a traditional fermented Korean main dish made of vegetables with seasonings.
Instructor: Youngsun Gen & Jack Kostrub
Date: Tues., 10/13/15
Fee: $49
Location: Workforce Careers Center, Baking Lab
Course Code: CEW 500-53B

PASTA WORKSHOP
Secrets to creating pasta by hand will be shared. Then learn to pair your noodles with delicious, easy-to-make sauces.
Instructor: Chef Nina Rossini
Date: Fri., 9/18/15
Fee: $39
Location: Workforce Careers Center, Food Lab
Course Code: CEW 500-51A

SUSHI
Learn to make sushi, which consists of cooked vinegar rice combined with ingredients such as seafood, vegetables and tropical fruits. A starter kit is provided.
Instructor: Chef Nina Rossini
Date: Fri., 10/30/15
Fee: $59
Location: Workforce Careers Center, Food Lab
Course Code: CEW 500-51B

SOME LIKE IT HOT!
In this hot and spicy class, learn how to make sriracha, plus other chili pastes and sauces.
Instructor: Chef Nancy Sweet
Date: Thurs., 11/5/15
Fee: $39
Location: Workforce Careers Center, Food Lab
Course Code: CEW 500-51E

MEATLESS HOLIDAYS
Prepare savory and satisfying meatless appetizers, side and main dishes that will delight everyone.
Instructor: Chef Denise Perry
Date: Thurs., 11/12/15
Fee: $39
Location: Workforce Careers Center, Food Lab
Course Code: CEW 500-51F

SOUTHERN FRIED THANKSGIVING
Join Chef Mark Andrews in preparing some of his favorite southern cuisine. The South is known for its rich flavors, comfort foods and hospitality, all three main ingredients for any successful holiday experience!
Instructor: Chef Mark Andrews
Date: Thurs., 11/19/15
Fee: $49
Location: Workforce Careers Center, Food Lab
Course Code: CEW 500-51G

MEMORIAL WELLNESS CENTER CLASSES
Learn fundamental skills for a lifetime of great healthy cooking and baking with registered dietitians from Memorial Weight Loss and Wellness Center.
Time: 9:30 a.m.

COOKING & DINING WITH DIABETES—MANAGE WHAT YOU EAT
Prepare and sample foods that are healthy and tasty, plus get tips on selecting foods when dining out. Learn simple steps to improve your glucose level and enjoy life.
Date: Sat., 9/12/15
Fee: $39
Location: Workforce Careers Center, Baking Lab
Course Code: CEW 500-41A

FREEZER MEALS
Learn to prepare a variety of meals to take home and freeze. A frozen dinner is an easy choice for a quick weeknight dinner. Make your own meals and leave out the preservatives and sodium.
Date: Sat., 11/21/15
Fee: $44
Location: Workforce Careers Center, Food Lab
Course Code: CEW 500-41B

217.786.2292 to register • 217.786.2432 for information
**BAKING/PAstry CLASSES**  
**Location:** Workforce Careers Center, Baking Lab

### Cakes—All About the Fillings
This class focuses on specialty cakes with multiple layers and flavored fillings.

**Instructor:** Jack Kostrub  
**Date:** Sat., 9/19/15  
**Time:** 9:30 a.m.  
**Fee:** $49  
**Course Code:** CEW 500-40A

### Artisan Breads
Explore the stages of bread making and learn secrets for measuring, mixing, proofing and baking different types of bread.

**Instructor:** Charlyn Fargo Ware, R.D.  
**Date:** Sat., 9/26/15  
**Time:** 9:30 a.m.  
**Fee:** $39  
**Course Code:** CEW 500-40B

### French Pastry
Learn how to make éclairs, traditional tarte tatin and master the perfect fondant au chocolat.

**Instructor:** Pastry Chef Nicole Swartz  
**Date:** Sat., 10/10/15  
**Time:** 9:30 a.m.  
**Fee:** $49  
**Course Code:** CEW 500-40C

### Sourdough Bread
Discover sprouted grain breads in this class. Made from whole grains allowed to sprout/germinate, they contain the whole grain (kernel or berry) of various seeds.

**Instructor:** Charlyn Fargo Ware, R.D.  
**Date:** Sat., 10/3/15  
**Time:** 9:30 a.m.  
**Fee:** $39  
**Course Code:** CEW 500-40D

### Macarons
Experience French macarons, classic French treats commonly filled with ganache, buttercream or jam filling sandwiched between two biscuits (cookies).

**Instructor:** Jack Kostrub  
**Date:** Tues., 11/10/15  
**Time:** 5:30 p.m.  
**Fee:** $39  
**Course Code:** CEW 500-40E

### Art of the Pie
Learn that making pie is easier than you think and as American as...apple pie.

**Instructor:** Pastry Chef Terri Branham  
**Date:** Sat., 10/17/15  
**Time:** 9:30 a.m.  
**Fee:** $49  
**Course Code:** CEW 500-40F

### BUDGET-FRIENDLY, HEALTHY & QUICK MEALS

#### Crock Pot/Slow Cooker
Class includes tips on getting the most from your slow cooker, what to look for at the market and keeping your foods safe.

**Date:** Thurs., 9/3/15  
**Location:** Workforce Careers Center, Baking Lab  
**Course Code:** CEW 500-50A

#### Soups & Stews
Soup and stew recipes that perfectly suit the season will be shared.

**Date:** Thurs., 10/22/15  
**Location:** Workforce Careers Center, Food Lab  
**Course Code:** CEW 500-50B

#### One-Dish Wonders
One-dish meals are as comforting as they are budget-friendly and are good for the waistline. Learn ways to use leftovers, making cleanup a snap.

**Date:** Thurs., 10/29/15  
**Location:** Workforce Careers Center, Food Lab  
**Course Code:** CEW 500-50C

#### Parent and Me Classes
These fun, hands-on classes involve the parent and child together to create culinary treats. Grandparents and grandchildren are also invited. *Child and accompanying adult registrations MUST BE made at the same time (limit of two children per adult).*

### Great Pumpkin
Autumn is the season for everything pumpkin. This famous gourd can be utilized in both sweet baked goods and savory dishes alike. Roasted, baked, smashed and pureed, it is as versatile as it is plentiful. In this class, explore all things pumpkin—breads, pies, soups, seeds, pasta and sauces.

**Instructor:** Jolene Adams  
**Date:** Sat., 10/24/15  
**Time:** 9:30 a.m.  
**Location:** Workforce Careers Center, Baking Lab  
**Course Codes & Fees:**  
CEW 500-43B (adults), $29  
YES 500-43B (grades 4-8), $29

### Souper Cheesy
Soup doesn’t have to come from a can. It’s easy to make from scratch! Bond with your child as the two of you make several different soups and pair them with unique and fun grilled cheese sandwiches. Perfect for a cold winter day.

**Instructor:** Jolene Adams  
**Date:** Sat., 11/14/15  
**Time:** 9:30 a.m.  
**Location:** Workforce Careers Center, Food Lab  
**Course Codes & Fees:**  
CEW 500-43A (adults), $29  
YES 500-43A (grades 4-8), $29

### Gingerbread
We provide all the fixins for your child to create a gingerbread house.

**Instructor:** Charlyn Fargo Ware, R.D.  
**Date:** Sat., 11/28/15  
**Time:** 9:30 a.m.  
**Location:** Workforce Careers Center, Baking Lab  
**Course Codes & Fees:**  
CEW 500-43C (adults), $29  
YES 500-43C (grades 4-8), $29

### Register online:** [www.llcc.edu](http://www.llcc.edu), select WebAdvisor, click on Workforce & Community Ed.
WINE ACADEMY
In this four-part wine series, learn to identify aromas and flavors of wine. Must be 21 to register. All supplies included.
Instructor: Bradley Beam, State of Illinois wine enologist
Fee for four-night series: $189
Time: 5:30 p.m.
Location: Workforce Careers Center, Bistro Verdé
Course Code: CEW 500-59B

Session 1: Tues., 9/22/15 – Sensory Evaluation: Learn to identify wine aromas and flavors
Session 3: Tues., 10/6/15 – Major Red Grapes: Cabernet Sauvignon, Merlot, Pinot Noir, Syrah, Sangiovese, Chianti and Tempranillo
Session 4: Tues., 10/13/15 – Sparkling Wine, Dessert Wine and Appertifs: The bubble and fizz, dessert wines, ports and sherry

COOK AND DINE CLASSES
Prepare dinner under the direction of a chef in our food lab and then dine in Bistro Verdé. Wine will be provided; participants must be 21.
Location: Workforce Careers Center, Food Lab and Bistro Verdé
Fee: $55 per class Time: 5:30 p.m.-varied ending times

THAI
Thai cooking places emphasis on lightly prepared dishes with strong aromatic components and spice. Chef Denise will lead you in preparing some tasty Thai dishes.
Instructor: Chef Denise Perry
Date: Fri., 9/4/15
Course Code: CEW 500-52B

NEW ENGLAND BAKE
An evening of lobsters, mussels and clams
This crustacean-inspired class takes you from cooking and cracking lobster to preparing it in unique and inspiring ways.
Instructor: Chef David Radwine
Date: Fri., 10/9/15
Course Code: CEW 500-52B

HOLIDAY FOODS AND SPIRITS

SPARKLING WINE FOR THE HOLIDAYS
This is an interactive swirling, sniffing and sipping class that explores sparkling beverages for the holidays. A variety of cheese will be served. Must be 21 to register.
Instructor: Geoff Bland, proprietor, Corkscrew Wine Emporium
Date: Thurs., 11/5/15
Time: 5:30 p.m.
Location: Workforce Careers Center, Bistro Verdé
Fee: $49
Course Code: CEW 500-54A

HOLIDAY COOKIES
Instructor: Chef Terri Branham
Date: Sat., 11/7/15
Time: 9:30 a.m.
Location: Workforce Careers Center, Baking Lab
Fee: $39
Course Code: CEW 500-44B

HOLIDAY APPETIZERS
Instructor: Jolene Adams
Date: Fri., 11/13/15
Time: 5:30 p.m.
Location: Workforce Careers Center, Food Lab
Fee: $49
Course Code: CEW 500-54C

HOLIDAY CANDY
Instructor: Chef Terri Branham
Date: Sat., 11/14/15
Time: 9:30 a.m.
Location: Workforce Careers Center, Baking & Pastry Lab
Fee: $49
Course Code: CEW 500-44D

NIGHT IN TUSCANY
State enologist Bradley Beam will discuss Italian wines and decode the labels. Chef Nancy Sweet will lead you in preparing an Italian feast.
Instructors: Chef Nancy Sweet and Enologist Bradley Beam
Date: Fri., 11/6/15
Course Code: CEW 500-52C

CUTTINGS BALL
This crustacean-inspired class takes you from cooking and cracking lobster to preparing it in unique and inspiring ways.
Instructor: Chef David Radwine
Date: Fri., 10/9/15
Course Code: CEW 500-52B

BISTRO VERDÉ DINNERS
PLACE DINNER RESERVATIONS THROUGH THE COMMUNITY EDUCATION OFFICE AT 786.2432.
Location: Workforce Careers Center, Bistro Verdé
Dinner Service: 5:30 p.m.-varied ending times

These dinners are multicourse dining experiences, not hands-on classes. The chef offers remarks on the menu selection for each course, which includes wine. Participants must be 21. Payment is due at the time of reservation. Refunds are given to all cancellations seven (7) calendar days prior to the dinner. After that time, no refunds are available as class supplies are purchased. If LLCC cancels a class, participants will receive a full refund in the manner of initial payment received.

WHOLE HOG DINNER • CHEFS AUGUST MROZOWSKI AND JORDAN COFFEY • THURS., 9/10/15
CEW 503-50A • $59
Join Chefs August from Augie’s Front Burner and Jordan from American Harvest Eatery for a multicourse meal featuring succulent pork in every dish.

JULIA CHILD DINNER • CHEF DAVID RADWINE • FRI., 9/25/15 • CEW 503-50B • $59
In honor of Julia Child, Chef David will prepare classic French favorites. Bon Appetit!

FALL CRUSH DINNER • CHEF JOHN KIDD • FRI., 10/2/15 • CEW 503-50C • $59
Chef John will prepare a multicourse meal of local foods. Susan Danenberger of Danenberger Family Vineyards in New Berlin, Ill., will serve her award-winning wines.

GERMAN DINNER • CHEF TERRI BRANHAM • FRI., 10/23/15 • CEW 503-50D • $59
Explore German culture with a dinner prepared by Chef Terri. Enjoy German wines from White Oak Vineyards of Carlock, Ill., owned by the Hoffman Family.

217.786.2292 to register for classes • 217.786.2432 for information and/or for dinner reservations

revised 5/11/2015