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 to 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. LLCC is closed for winter recess Dec. 20, 2014-Jan. 4, 2015. Call prior to Dec. 20 if you wish to purchase gift certificates for spring classes to give as holiday gifts.

*Lincoln Land Community College also offers an associate degree program in hospitality management and academic credit certificates in culinary arts 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

Location: Workforce Careers Center, Food Lab

SUPER BOWL SNACKS & APPETIZERS
Score a touchdown with these tailgate-ready snack, sandwich, appetizer and dessert recipes.
Instructor: Jolene Adams
Fee: $39
Date: Sat., 1/24/15
Time: 9:30 a.m.
Course Code: CEW 500-49A

BASIC KNIFE SKILLS
Learn how to cut up a chicken, fish and meats. Bring your knives to class and practice sharpening techniques.
Instructor: Chef Denise Perry
Fee: $49
Date: Sat., 2/21/15
Time: 9:30 a.m.
Course Code: CEW 500-49B

FAMILY FRIENDLY MEALS ON A BUDGET
Learn to use budget-friendly ingredients and utilize leftovers to make meals your family will love.
Instructor: Tracy Stout
Fee: $39
Date: Sat., 2/7/15
Time: 9:30 a.m.
Course Code: CEW 500-49C

FLATBREADS & PITAS
Prepare flatbreads and pitas that can be topped with a variety of ingredients and served as appetizers or main meals.
Instructor: Chef Denise Perry
Fee: $49
Date: Sat., 2/28/15
Time: 9:30 a.m.
Course Code: CEW 500-49D

TAPAS
In Spanish culture, tapas are a variety of appetizers patrons can combine to make a meal. Wine will be provided; you must be 21 to register.
Instructor: John Dale Kennedy
Fee: $59
Date: Fri., 3/20/15
Time: 5:30 p.m.
Course Code: CEW 500-59A

EASTER APPETIZERS
Prepare dazzling holiday appetizers that are elegant, flavorful and easy to prepare.
Instructor: Jolene Adams
Fee: $39
Date: Sat., 3/28/15
Time: 9:30 a.m.
Course Code: CEW 500-49E

BREAKFAST-PREPARE IT
HEALTHY WITH MEMORIAL
Learn how to prepare items low in fat and sugar that will provide energy for your morning activities in this hands-on class. Easy, fast and budget-oriented recipes will be provided.
Instructor: Memo
Weight Loss and Wellness Center Staff
Fee: $39
Date: Sat., 5/2/15
Time: 9:30 a.m.
Course Code: CEW 500-42A

GETTING READY FOR THE SUMMER

Location: Workforce Careers Center, Food Lab

SEASONAL SUMMER PRODUCE
This class will inspire and instruct you on how to use various veggies during peak season. Receive recipe handouts to take home.
Fee: $39
Time: 5:30 p.m.
Instructor: LLCC Culinary staff
Date: Thurs., 5/21/15
Course Code: CEW 502-57A

PIZZA GRILLING
Local beer will be served in this class. Must be 21 to register.
Instructor: Chef Denise Perry
Fee: $49
Time: 5:30 p.m.
Date: Thurs., 7/19/15
Course Code: CEW 500-57C

SEAFOOD GRILLING
Local beer will be served in this class. Must be 21 to register.
Instructor: Chef Denise Perry
Fee: $49
Time: 5:30 p.m.
Date: Thurs., 7/23/15
Course Code: CEW 500-57D

CANNING
Learn the basics of canning and freezing in this hands-on class. Fresh produce and canning jars are provided. A light lunch from the garden is included. Purchase of the text “Blue Book Guide to Preserving,” is recommended and will be used in class.
Instructor: Randy Williams,
master food preserver
Fee: $79
Date: Sat., 8/8/15
Time: 8:30 a.m.-1 p.m.
Location: Workforce Careers Center, food lab
Course Code: CEW 500-45A

SALTS, HERBS & SPICES
Learn the differences between salts, how to build flavor and what herbs pair best.
Instructor: Chef Denise Perry
Fee: $39
Date: Sat., 4/11/15
Time: 9:30 a.m.
Course Code: CEW 500-49F

Workforce Careers Center, Food Lab

217.786.2292 to register • 217.786.2432 for information
BAKING AND DESSERTS

Location: Workforce Careers Center, Baking Lab  Time: 9:30 a.m.-varied ending times

ARTISAN BREADS
Explore the stages of bread making and learn the secrets of using sourdough in your own recipes. Take home bread and a starter.
Instructor: Charlyn Fargo-Ware, R.D.

GLUTEN-FREE BAKING
Cutting out gluten is a major lifestyle change, but happily, there’s no need to write off baked treats and pizza.
Instructor: Charlyn Fargo-Ware, R.D.
Fee: $49
Date: Sat., 2/21/15
Course Code: CEW 500-41B

EASTER COOKIES
Prepare a variety of seasonal treats for your celebration, including bunny-shaped sugar cookies and lemon-raspberry sandwiches. Bring containers to take home your creations.
Instructor: Chef Terri Branham
Fee: $39
Date: Sat., 3/21/15
Course Code: CEW 500-41C

PIES
Learn how to turn flour and butter into something wonderful. Take home your very own pie.
Instructor: Chef Terri Branham
Fee: $49
Date: Sat., 4/11/15
Course Code: CEW 500-41D

YOUNG CHEFS (currently in grades 4-8)
Future chefs learn fundamental kitchen skills in a fun environment focusing on measuring, working cleanly and safely in a kitchen, and exploring new foods while following recipes. Snacks included.
Time: 9:30 a.m.-12:30 p.m.  Fee: $39

CHOCOLATE CHOCOLATE
Children will leave with their handmade chocolate creations.
Instructor: Jolene Adams
Date: Sat., 1/31/15
Location: Workforce Careers Center, Baking Lab
Course Code: YES 500-42A

HAWAIIAN LUAU
A luau is a traditional Hawaiian feast. Foods from the tropical paradise will be prepared.
Instructor: Jolene Adams
Date: Sat., 2/28/15
Location: Workforce Careers Center, Food Lab
Course Code: YES 500-42B

CUPCAKES
Whip up a cupcake recipe from scratch. Learn fun and easy decorating techniques.
Instructor: Tracy Stout
Date: Sat., 3/28/15
Location: Workforce Careers Center, Baking Lab
Course Code: YES 500-42C

CARNIVAL
Prepare funnel cakes, corn dogs, lemon shake-ups and cotton candy.
Instructor: Jolene Adams
Date: Sat., 4/18/15
Location: Workforce Careers Center, Food Lab
Course Code: YES 500-42D

SUNDAYS IN THE KITCHEN
During the month of February we will feature three leading chefs from our community. Class enrollment is limited to nine students. A light snack will be provided at the beginning of class.
Location: Workforce Careers Center, Food Lab and Bistro Verdé
Time: Noon-4 p.m.  Fee: $89 per class/per student

FRENCH PASTRY WITH EXECUTIVE PASTRY CHEF NICOLE SWARTZ
SUN., 2/1/15 • CEW 500-46C
Pastry Chef Nicole Swartz is a graduate of Le Cordon Bleu and previously worked at Le Lan and Hot Chocolate in Chicago. Currently, she is the executive pastry chef at Hyvee. Nicole will show you how to make classic French sweets and desserts. Take home recipes to recreate in your kitchen. Bon Appetit!

CULINARY DELIGHTS WITH EXECUTIVE CHEF MICHAEL HIGGINS
SUN., 2/8/15 • CEW 500-46A
Michael Higgins is the executive chef and owner of Maldaner’s Restaurant in Springfield. Michael was the first Midwest chef invited by Gourmet Magazine to prepare lunch in New York for its executive chef. Join Michael and prepare some culinary delights.

FRESH TASTE OF PARIS WITH CHEF DAVID RADWINE
SUN., 2/22/15 • CEW 500-46D
David Radwine is a graduate of the Culinary Institute of America. In Chicago, David was executive chef at the Midland Hotel and University Club. David was formerly co-owner of Crows Mill Restaurant and the executive chef of the Floriale at the Renaissance Hotel in Springfield. David retired after serving 23 years as Sangamo Club general manager.

LLCC CULINARY INSTITUTE WINE ACADEMY

MAD ABOUT ITALIAN WINE
This class will help demystify the Italian wine pyramid (VdT, IGT, DOC, DOCG) and review the wine production regions, plus help you discover great Italian wines under $20. There will be tasting. Must be 21 to register.
Instructor: Bradley Beam, wine enologist for the state of Illinois
Fee: $49
Date: Thurs., 4/16/15
Time: 5:30 p.m.
Location: Workforce Careers Center, Bistro Verdé
Course Code: CEW 502-52

WINE MAKING
This four-session class is designed to illustrate the principles and practices of wine production through hands-on training. You will participate in fermentation, transfer, fining, finishing, sensory evaporation and bottling of a single wine. You will leave the course with four to six bottles of self-produced wine. Class is limited to 13. Must be 21 to register. All supplies included.
Instructors: Bradley Beam, wine enologist for the state of Illinois and Susan Danenberger, Danenberger Family Vineyards
Fee for four-night series: $235
Time: Classes start at 5:30 p.m. and last two to three hours.
Location: Danenberger Family Vineyards, 12341 Irish Road, New Berlin
For directions go to: www.danenbergerfamilyvineyards.com
Course Code: CEW 500-NB52

Session 1: Mon., 3/23/15 – Introduction, juice chemistry analysis
Session 2: Mon., 4/13/15 – Sensory evaluation of raw wine, sulfur dioxide management and cold stabilization
Session 3: Mon., 5/4/15 – Sensory evaluation, determination of style, fining
Session 4: Mon., 6/1/15 – Final filtration and bottling, sensory evaluation, judging

Register online: www.llcc.edu, select WebAdvisor, click on Workforce & Community Ed.
RAISED BED GARDEN

University of Illinois Horticulture Extension Educator Jennifer Fishburn will provide instruction in building and maintaining your own raised bed garden, plus tips on placement, soil conditioning, ongoing care, harvesting and what to plant when. Kits will be available to purchase and construct the raised bed in class or at home.

Instructor: Jennifer Fishburn
Fee: $49
Date: Sat., 3/21/15
Time: 8:30 a.m. - noon
Location: Workforce Careers Center, Construction Lab
Course Code: CEW 106-44A

SPECIAL NIGHT OUT COOKING CLASSES

Location: Workforce Careers Center, Food Lab & Bistro Verdé  Time: 5:30 p.m. Dinner includes wine; participants must be 21.

COUPLES CRUISE CUISINE
Prepare dinner selections that will remind you of sunbathed vacations and leisurely sun-filled evenings.
Instructor: Chef Terri Branham
Date: Fri., 2/6/15
Course Codes & Fees:
Partner 1—$109, CEW 500-50A
Partner 2—$0, CEW 500-50B

VALENTINE’S DAY COUPLES DINNER
Enjoy an evening of romance at our culinary celebration of Valentine’s Day.
Instructor: Chef Terri Branham
Date: Sat., 2/14/15
Course Codes & Fees:
Partner 1—$109, CEW 500-40A
Partner 2—$0, CEW 500-40B

ROB'S WEB

Chefs
Mike Aiello and Satch Pecori
present . . .

GIRLS NIGHT OUT
Laugh, learn and cook with your girlfriends in our lively “hands-on” class.
Instructor: Chef Nicole Swartz
Fee: $49
Date: Fri., 4/17/15
Time: 5:30 p.m.
Course Code: CEW 500-50D

COOK AND DINE CLASSES
Prepare dinner under the direction of a chef in our food lab and then dine in Bistro Verdé. Dinner includes wine; participants must be 21. Location: Workforce Careers Center, Food Lab and Bistro Verdé Fee: $49 per class  Time: varied ending times

SUSHI
Learn in this hands-on class how to prepare, and of course, eat your fill of various kinds of sushi! We will even provide a starter sushi tool kit to take home.
Instructor: Chef Nina Rossini
Date: Fri., 2/27/15
Time: 5:30 p.m.
Course Code: CEW 500-56A

BACON LOVERS BRUNCH
Everything tastes better with bacon! Prepare and enjoy a multi-course brunch featuring bacon.
Instructor: Chef Chip Kennedy
Date: Sun., 3/29/15
Time: 9:30 a.m.
Course Code: CEW 500-40C

ITALIAN
Master the art of making homemade pasta. And, of course, no meal is complete without dessert; prepare old-fashioned tiramisu. Buon cibo, buon vino, buoni amici!
Instructor: Chef Nina Rossini
Date: Fri., 4/10/15
Time: 5:30 p.m.
Course Code: CEW 500-56B

BISTRO VERDE DINNERS

PLACE DINNER RESERVATIONS THROUGH THE COMMUNITY LEARNING OFFICE AT 786.2432.

Location: Workforce Careers Center, Bistro Verdé
Dinner Service: 5:30 p.m.-varied ending times

These dinners are multi-course dining experiences, not hands-on classes. The chef offers remarks on the menu selection for each course, which includes wine (except at the Persian New Year Dinner). Participants must be 21 to register. 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.

MARDI GRAS DINNER • CHEF HOWARD SEIDEL • FRI., 2/20/15
CEW 503-54B • $59
Wear your Mardi Gras best and join Chef Howard Seidel to celebrate New Orleans’s most festive carnival with traditional Louisiana fare. Laissez les bons temps rouler!

PERSIAN NEW YEAR DINNER • CHEF TAIBEH HOSSEINALI • THURS., 3/19/15
CEW 503-54C • $49
Chef Taibeh Hosseinali will explain 3,000-year-old traditions and customs of the Persian New Year holiday as you feast on symbolic foods. Following the tradition of the holiday, wine will not be served at this dinner.

SEAFOOD DINNER • CHEF HOWARD SEIDEL • FRI., 3/27/15
CEW 503-54D • $59
Chef Howard Seidel returns for our annual spectacular Seafood Dinner. We will partner with Robert’s Seafood.

ENGRAINED BREWING COMPANY BEER DINNER • THURS., 4/2/15
CEW 503-54E • $59
Engrained Brewing Company is a locally owned micro-brewery and farm-to-table restaurant. We will be cooking with their beers and pairing them with selected courses.

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

revise 1/12/15

Joys of the Table
Friday, Feb. 13, 2015
$100 per person
CEW 503-54A

For reservations, call 217.786.2432

Join Guest Chefs Mike and Satch at LLCC’s Bistro Verdé as they create a feast using their family recipes. Proceeds from this dinner will go toward scholarships for LLCC culinary students.

revised 1/12/15