



SEPTEMBER
&
OCTOBER
2025

COURSE
SCHEDULE



8613 Mayfield Road, Chesterland, Ohio 44026
(440) 729-1110 www.lpscinc.com

TECHNIQUES CLASSES

These hands-on classes are ideal for both novice cooking students and those experienced students seeking to refresh, enhance, and update their abilities. The recipe packages feature both exciting, up-to-the minute ideas and tried-and-true classic dishes arranged in a sequence of lessons that allows for fast mastery of critical cooking skills. Students seeking increased kitchen confidence will acquire fundamental kitchen skills, execute important cooking techniques, learn about common and uncommon ingredients, and create complex multi-component specialty dishes. All courses are taught in our state-of-the-art ICASI facility by professional chefs with years of experience.

Prerequisites: Because of the continuity of skills, it is strongly recommended that the Basic Techniques series be taken in order. Attendance at the first class of a series is mandatory.

Basic Techniques of Cooking 1 (4 Sessions)

Hadzigeorge

Thursdays, September 4, 11, 18, 25, 2025-6:00 pm (\$345, 4x3hrs, 1.2CEU)

Mondays, November 3, 10, 17, 24, 2025-6:00 pm (\$345, 4x3hrs, 1.2CEU)

Week 1: Knife Skills: French Onion Soup; Ratatouille; Vegetarian Spring Rolls; Vegetable Tempura; Garden Vegetable Frittata

Week 2: Stocks and Soups: Vegetable Stock; Fish Stock; Chicken Stock; Beef Stock; Vegetarian Three Bean Chili; Chicken Noodle Soup; Beef Consommé; Mushroom Bisque; Creamy Potato Soup

Week 3: Grains and Potatoes: Creamy Polenta; Spicy Braised Lentils; Risotto; Israeli Couscous; Pommes Frites; Potato Grain; Roasted Fingerling Potatoes; Baked Sweet Potatoes

Week 4: Salads and Dressings: Bulgur Salad with White Wine Vinaigrette; Caesar Salad; Farfalle Chicken with White Balsamic Vinaigrette; German Potato Salad; Mayonnaise

Basic Techniques of Cooking 2 (4 Sessions)

LaBenne

Thursdays, October 2, 9, 16, 23, 2025-6:00 pm (\$345, 4x3hrs, 1.2CEU)

Mondays, December 1, 8, 15, 22, 2025-6:00 pm (\$345, 4x3hrs, 1.2CEU)

Week 1: Sauces: Classic Mother Sauces; Macaroni and Cheese with Mornay Sauce; Chicken Pot Pie with Velouté Sauce; Poached Eggs Sardou with Hollandaise Sauce; Roasted Red Pepper Coulis; Pantry Barbeque Sauce; Basil Pesto

Week 2: Sauté: Veal Marsala; Chicken Piccata; Creole Barbeque Shrimp; Wild Mushroom & Goat Cheese Crostini; Steak Medallions with Pink Peppercorn Sauce

Week 3: Roasting: Garlic and Herb Roasted Chicken; Roasted Rack of Lamb; Pan-Roasted Pork Tenderloin Medallion; Twice-Baked Potato; Roasted Root Vegetables; Lemon Crème Brûlée

Week 4: Braising: Red Wine Braised Short Ribs; Sweet and Sour Pork Shoulder; Beef Stew; Bacon Braised Kale; Ginger Braised Carrots; Wine Braised Pears

Basic Techniques of Cooking 3 (4 Sessions)

LaBenne

Tuesdays, November 4, 11, 18, 25, 2025-6:00 pm (\$345, 4x3hrs, 1.2CEU)

Week 1: Pasta: Mushroom and Goat Cheese Ravioli with Sun-Dried Tomato Pesto; Potato Gnocchi with Bolognese Sauce; Chive Spätzle; Fettuccine with Pomodoro Sauce

Week 2: Grilling: Marinated Flank Steak with Chimichurri Sauce; Brined Pork Chops; Asparagus with Lemon Vinaigrette; Grilled Vegetable with Balsamic Glaze; Grilled Pineapple Tropicale

Week 3: Chicken: Chicken Cacciatore; Roasted Duck Breast with Sherry Sauce; Stuffed Chicken with Goat Cheese and Spinach; Classic Buffalo Wings with Bleu Cheese Dip

Week 4: Beef: Corned Beef; House Ground Burger; Steak for Two; Veal Schnitzel; Focaccia Bread; Steakhouse Chopped Salad

Basic Techniques of Cooking 4 (4 Sessions)

Hadzigeorge

Tuesdays, December 2, 9, 16, 23, 2025-6:00 pm (\$345, 4x3hrs, 1.2CEU)

Week 1: Pork: Stuffed Pork Chops with Mashed Potatoes; Pork Tacos al Carbon with all the Sides; Fettuccini Pasta with Pork Ragout Sauce; Classic Handmade Bratwurst; Memphis Style Spareribs; Baked Beans

Week 2: Fish: Cured Salmon on a Plank; Steamed Mussels in Spiced Tomato Sauce; Fish and Chips; Shrimp Pho with Rice Noodles; Seafood Risotto

Week 3: Appetizers: Corn Fritters with Avocado Sour Cream; Crab Cakes with Remoulade Sauce; Roasted Red Pepper and Goat Cheese Tartlets; Hummus with Homemade Pita Chips; Mini Mushroom Strudels; Shrimp Pot Stickers

Week 4: Market Basket: Asian Beef & Vegetables Stir Fry with Fried Rice; Lobster Ravioli with Vodka Sauce; Potato-Crusted Fish; Vegetable Ratatouille; Chicken & Peppers Cacciatore; Molten Chocolate Cake

Basic Techniques of Cooking 5 (4 Sessions)

McCoy

Mondays, January 5, 12, 19, 26, 2026- 6:00 pm (\$345, 4x3hrs, 1.2CEU)

Immerse yourself in modern advanced cooking techniques in this series that will complete your cooking education. Master complex cooking skills, expand your repertoire and gain confidence in the kitchen. Under the watchful eye of our chef instructor, you will create a complete meal at the end of the series.

Week 1: Appetizers, Hors D'Oeuvre & Small Plates: Crostini; Olive Tapenade; White Bean Spread; Spanakopita; Arancini Balls with Cheese in Pomodoro Sauce; Crab Cakes with Avocado Sour Cream Sauce; Pesto Chicken Skewers; Coconut Shrimp with Sweet & Sour Sauce; Brie & Raspberry Bites

Week 2: Advanced Cooking Techniques & Methods: Roasted Squash, Goat Cheese & Arugula Flatbread with Balsamic Reduction; Roasted Peppers & Chicken Fajitas with Pico de Gallo; Steamed Mussels with Putanesca Sauce; Grilled Flank Steak Chimichurri; Seared Broccolini with Garlic Vinaigrette; Pan-Fry Duck Breast with Orange Pan Sauce; Potato Anna; Bananas Foster; Vanilla Gelato

Week 3: Restaurant Line Cooking & Professional Plate Presentation: Charcuterie Board; Marinated Olives; Roasted Red Pepper Salad; Shrimp Fritters with Lemon Aioli; Chicken & Andouille Jambalaya; Chicken Cordon Bleu with Prosciutto and Gruyere; Sous Vide Pork Tenderloin in Mustard Cream Sauce; Mashed Potatoes

Week 4: Methods for Kitchen Desserts: Short Pastry Dough; Pastry Cream; Fresh Fruit Tart; Apricot Glaze; Pear Frangipane Crostata; Eclairs & Cream Puffs; Chocolate Ganache; Chocolate Crème Brûlée; Almond Biscotti; Apple Galettes

Bread Baking 101 (3 Sessions)

McCoy

Mondays, September 8, 15, 22, 2025, 6:00 pm (\$195, 3x3 hrs, 0.9 CEU)

Learn the fundamentals of bread baking including ingredient properties, mixing methods, and loaf formation.

Week 1: Lean Dough: French Baguette; Italian Loaf; Mighty Multi-Grain Round; Deli Rye Loaf

Week 2: Multi-Grain Dough: Honey-Wheat Loaf; Mighty Multi-Grain Round; Deli Rye Loaf

Week 3: Artisan: Braided Challah Loaf; Pane Bieve; Pugliese Loaf

Basic Cake Decorating Workshop (4 Sessions)

Taylor

Tuesdays, September 9, 16, 23 & 30, 2025 6:00 pm (\$245, 4x2.5hrs, 1 CEU) Hands-on

Chef Mary Kay will teach the fundamentals of basic cake decorating techniques using buttercream frosting in this four-part workshop series. Students will create and decorate their own cakes using the techniques learned in class.

Week 1: Cake Making: Overview of mixing methods: creaming, reverse creaming/paste, blended, and foam/sponge; recommended cake baking essentials/equipment.

Menu: Simple Vanilla Cake (creaming method); Golden Vanilla Cake (reverse creaming method); Carrot Cake (blended method); Chocolate Sponge Cake (foam/sponge method).

Week 2: Fillings & Buttercreams: Each student will make their own batch of decorator's buttercream, which they will use in the following weeks to practice decorating techniques and frost their final project.

Menu: Different kinds of buttercream including Italian Buttercream, Swiss Buttercream, Decorators' Buttercream and American Buttercream

Week 3: Decorating Techniques: Writing on cakes (use as a warmup), borders, flowers

Menu: Borders to include: Shell Border, Zig-Zag, Rosettes, Reverse Shells, Rope Border, Fleur-de-lis, and Garlands/Swags. Flowers to include: Rose buds, Roses, Cherry Blossom, Primrose

Week 4: Assembling Final Cake: Chef Mary Kay will demonstrate how to tier, torte, fill, dowel and frost a cake. Then, using previously made cakes and buttercreams, students will create and decorate their own cakes using all techniques learned over the course of the workshop.

Eastern European Baking Techniques (2 Sessions)

Barber

Thursdays, October 2 & 9, 2025 (\$145, 2x3hrs, 0.6CEU) Hands-on

Discover the perfect techniques for European Baking. In this comprehensive two-day hands-on series, you will acquire the skills & methods for creating a variety of dough & cakes.

Week 1: Strudel; Nut Roll; Poppy-Seed Roll; Kolacki; Angel Wings

Week 2: Linzer Cookie; Dobos Torte; Sacher Torte; Vanilla Crescents

Cupcakes and Cake Decorating & Flower Making Techniques

Inch

Tuesdays, October 21 & 28, 2025 6:00 pm (\$145, 2x3hrs, 0.6 CEU) Hands-on (Includes a basic piping kit)

Decorator expert, Nancy Inch will teach the fundamentals of cupcake and cake decorating techniques, tips and tricks using Swiss meringue buttercream frosting in this two-part workshop series. Using her extensive experience having learned her craft in England, students will create and decorate 6 cupcakes and a 6" vanilla cake to take home using the techniques learned in class.

Week 1: Basic Cupcake Decorating: Learn tips and tricks to baking cupcakes, filling, color blending, piping bag techniques, and instruction for creating beautiful designs with Swiss meringue buttercream.

Week 2: Intermediate Cake Decorating: Each student will make their individual batch of Swiss meringue buttercream, and use it to decorate their cake, which will be provided. Learn how to fill, crumb coat and apply the final layer to get a smooth finish. Raspberry filling will be demonstrated. Students will be provided with flower frosting as well as the recipe. Learn to make show stopping realistic flowers.

Techniques of French Cooking (3 Sessions)

Paganini

Tuesdays, Oct.21, 28 & Nov. 4, 2025, 6:00 pm (\$195, 3x3hrs, 0.9 CEU) Hands-on

The exhilarating and exquisite cuisine of France can be at your fingertips by learning the perfect classic techniques with the appropriate blend of ingredients and spices. Based on the teaching of the father of modern French gastronomy, August Escoffier, you will explore through demonstration and participation regional French cooking at its best. Using fresh seasonal ingredients, students will create a variety of Classical regional specialties under the watchful eye of Chef Loretta. In this series each week, the class will prepare and sample a full menu.

Week 1: Provence & the French Riviera: Pissaladière; Nicoise Salad; Garbure Vegetable Soup; Daube White Wine Pork Stew Provençale; Seafood Bouillabaisse with Roasted Red Pepper Rouille; Vegetable Ratatouille; Pear Tarte Tatin

Week 2: Burgundy: Goat Cheese Gougère; Roasted Onion Soup; Butter Lettuce Salad with Lemon Dijon Vinaigrette; Coq au Vin; Julia Child Beef Bourguignonne; Potato Anna; Eclairs with Chocolate Creme Patisserie; Pistachio Sable Cookies

Week 3: Normandy: Mushroom, Camembert & Spinach Soufflé; Scallop "Coquille St. Jaques" with Tarragon Beurre Blanc; Rice Pilaf; Pot-au Feu; Blanquette de Veau; Apple Crepe Suzette with Calvados Butter; Orange Madeleine Cookies



LOOK FOR THESE INTERESTING, NEW CLASSES

WITH CHEF ADAM LaBENNE

Cooking Together: Effortless Indian – Sept 5th, 6pm

Music City BBQ on the Patio – Sept. 6th, 6pm

Molecular Gastronomy – Sept. 15th, 6pm

Kids: Video Game Fun Foods – Sept. 27th, 10am

Old School Diner – Sept. 27th, 1pm

Tasty Tik Tok Favorites – Oct. 3rd, 6pm

Food Chemistry Magic Show – Oct. 13th, 6pm

Cooking with Kids: Spooky Halloween Feast – Oct. 18th, 10am

A Gamers' Feast – Oct. 24th, 6pm



ICASI Guest Chef Café

***Every month we will be showcasing
A guest chef fixed-menu café***



September Guest Chef Café Featuring Chef Sarah Martin

Saturday, September 13, 2025, at 1:00 pm, \$55 per person

Menu: Beet Focaccia with Aleppo Apricot Marmalade; Rainbow Carrot Tart with Cherry & Balsamic Pearls and Microgreens; Roasted Peach Soup with Tarragon Pesto; Charred Cabbage Wedge with Charred Citrus, Toasted Farro, Pistachio Granola & Champagne Vinaigrette; Seared Lions Mane or Seared Salmon with Charred Broccoli, Sweet Corn Gnocchi and Red Pepper Aioli; Chocolate Olive Oil Cake with Strawberry Ice Cream

*Menu suitable for Vegans

October Guest Chef Café Featuring Chef Tim McCoy

Saturday, October 11, 2025, at 1:00 pm, \$55 per person

Menu: Spinach-Artichoke with Crostini; Caesar Salad with Creamy Dressing & Focaccia Croutons; Lemon Shrimp & Squash Risotto; Stuffed Parmesan-Crusted Pork Chops; Apple Cranberry Chutney; Roasted Cauliflower; Chocolate Creme Brûlée

Seating is limited, register at (440) 729-1110 or www.lpscinc.com today!



INTERESTED IN LEARNING MORE ABOUT

VEGAN OR VEGETARIAN CUISINE??

Look for these upcoming classes with Chef Sarah Martin

Girls' Night Out: Vegetarian Tapas – Sept. 2nd, 6pm

Guest Chef Café featuring Chef Sarah – Sept. 13th, 1pm

Discovering Vegan Cheese – Sept. 16th, 6pm

Cooking with Kids: B.A.S.I.C. Vegan – Sept. 20th, 10am

Wildcrafted Vegetarian – Oct. 7th, 6pm

Cooking Together: Cozy Plant-Based Dinner – Oct. 14th, 6pm

Boo-sic Vegan: A Spooky & Delicious Party – Oct. 28th, 6pm

ADULT CLASSES

SEPTEMBER

Key West Lifestyle **Paganini**
Tuesday, Sep. 02, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Back by popular demand! Enjoy a delicious tropical dinner exploring the Florida Keys' delightful flavors. Take a night off and let your palate travel with us to this great destination. Join us for a tropical night and feel the heat while we explore the exciting cuisine of the Keys. Wear your favorite tropical shirt and shades and get ready to have some fun!

Menu: Mango Sunrise; Coconut Shrimp with Pineapple Sweet Sauce; Sticky Bang Bang Chicken Tacos with Chili Mayo; Barbequed Pulled Pork with Creamy Veggie Coleslaw; Tropical Rice with Vegetable Confetti; Frozen Key Lime Pie

Girls' Night Out: Vegetarian Tapas **Martin**
Tuesday, Sep. 02, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Celebrate with bites that sizzle and sips that sparkle. It's tapas night meets plant-based glam. *Suitable for vegans.

Menu: Crispy Artichoke Hearts with Lemon Aioli; Blistered Shishitos with Chili Crunch & Lime Salt; Watermelon Poke with Wasabi Avocado Cream; Stuffed Dates with Smoked Cashew Cream & Crispy Rice Paper "Bacon"; Zucchini Flatbreads with Herbed Sumac Ricotta; Giant Chocolate Cookie Skillet with Sea Salt & Salted Caramel Whip

Dinner "Al Fresco" on the Island of Capri **Paganini**
Wednesday, Sep. 03, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Spend an unforgettable evening savoring the unforgettable food of the island of dreams: Capri. Bring a friend or two and join Chef Loretta on the patio (Weather Permitting) as we explore the best that Capri has to offer.

Menu: Virgin Blue Grotto Cosmopolitan; Grilled Pizza with Tomato & Arugula; Fresh Mozzarella Caprese Salad; Homemade Ravioli Pasta Alla Vesuviana; Grilled Herb Rubbed Flank Steak served with Grilled Pepper Salad; Limoncello Cake with Fresh Strawberries

Paella & Tapas Party **Hadzigeorge**
Wednesday, Sep. 03, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Grab an apron, a sangria and a friend and enjoy the Spanish tradition of small plate tapas and a show-stopping paella. The party will not be complete without a scrumptious orange flan for dessert. Join Chef John as he guides you through the preparation of these delicious dishes.

Menu: Cheese & Ham Croquettes with Romesco Sauce; Potato Tortilla with Roasted Red Pepper Sauce; Spanish Vegetable Salad with Sangria Dressing; Chicken & Shrimp Paella Valenciana; Baked Orange Flan with Caramel Sugar

Intermediate Mixology: Escape to Paradise **Cutherell**
Thursday, Sep. 04, 2025 6:00 pm (\$95, 2.5hrs) Hands-on
(Class Limit 12 people)

Step into a world of tropical allure and vibrant flavors with this Tiki Cocktail class. Perfect for professionals and enthusiasts alike, this hands-on session will unveil some history, technique, and playful spirit behind the world's most celebrated Tiki drinks. Together, we'll craft four show-stopping cocktails. Come ready to shake, sip, and learn. You'll leave with new recipes, pro tips, and the confidence to bring a Tiki flair to any gathering. No prior bartending experience required—just a love of good times and good drinks.

Menu: *Jungle Bird* – A bittersweet symphony of dark rum, Campari, and pineapple. *Saturn* – Gin meets passion fruit, citrus, and orgeat for a uniquely refreshing classic. *Painkiller* – Pusser's rum blended with coconut, pineapple, and orange—a true island escape. *Rhythm of the Night* – My own original Tiki-inspired creation featuring tropical flavors and a hint of Vietnamese coffee for an adventurous twist. A light meal will be served.

Cooking Together: Effortless Indian **LaBenne**
Friday, Sep. 05, 2025 6:00 pm (\$85/person, 2.5hrs) Hands-on

Bring your best friend or significant other or a group of friends to a fun night out. Together you will prepare a delicious meal under the watchful eye of our Chef Adam. Explore new food experiences while you are having fun.

Menu: Roasted Tomato Soup; Naan Bread with Red Lentil Dal; Tandoori Chicken with Cucumber Raita; Saffron Basmati Pilaf; Spiced Spinach & Potatoes; Indian Donuts with Homemade Mango Sorbet

Donuts of the World **Mansfield**
Saturday, Sep. 06, 2025 10:00 am (\$85, 2.5hrs) Hands-on

Wear stretchy pants to this food feast celebrating donuts from around the world and sample everything prepared in class.

Menu: French Crullers; Jelly Filled Paczki; Italian Chocolate Cream Filled Bomboloni; New Orleans Beignet; Mexican Churros; Hot Chocolate

Music City Barbeque on the Patio **LaBenne**
Saturday, Sep. 06, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Known as the home of great American music, Nashville is also home to some of the nation's greatest barbeque. Come on and enjoy some good bootscootin' food and music on our patio (weather permitting).

Menu: Pulled Pork Redneck Taco on Cornbread Hoe Cake; Fried Green Tomatoes; Memphis Dry-Rubbed Smoked Chicken; Baby Back Ribs with Jack Daniel's Tennessee Fire Sauce; Smoked Mac-n-Cheese; Apple Stack Cake with Ice Cream

Viva Las Vegas Dinner **McCoy**
Wed., Sep. 10, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

One of the many perks of visiting Las Vegas is to experience renowned restaurants and enjoy the delicious foods of celebrity chefs. The Sin City has become a dining destination for people from all over the world. In this fun class, Chef Tim will re-create the most popular dishes from his favorite celebrity chefs and prepare an unforgettable meal for you to enjoy.

Menu: Spago: Smoked Salmon Pizza with Dill Cream; Mina: Butter Lettuce & Pear Mostarda with Fine Herbs Vinaigrette; Giada: Lemon Basil Homemade Fettuccini with Mascarpone Cheese; Hell's Kitchen Pork Wellington with Potato Puree and Root Vegetables; Buddy's V's Warm Nutella Cake with Praline Crunch

Cream Puffs, Eclairs & More! **Barber**
Thursday, Sep. 11, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Pâte à choux is a diverse pastry that can be used to make many exquisite desserts including the show stopping Paris-Brest Cake.

Menu: Chocolate Eclairs with Vanilla Pastry Cream Filling; Lemon Cream Puffs with Fluffy Lemon Curd; Vanilla Ice Cream Profiteroles with Caramel Sauce; Paris-Brest Cake filled with Chantilly Cream & Strawberries

Sunset Over Santorini **Hadzigeorge**
Friday, Sep. 12, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Sail with us to one of the most beautiful Greek islands situated over the Aegean Sea famous for its breathtaking sunsets and delicious Mediterranean foods. Sample easy-to-prepare Greek specialties for a night to remember.

Menu: Roasted Stuffed Sweet Peppers; Tomatoes, Olives & Feta Salad with Honey Vinaigrette; Grilled Vegetable Moussaka; Marinated Grilled Pork Tenderloin Souvlaki Kebabs with Tzatziki Sauce; Grilled Peaches; Greek Walnut Sugar Cookies

Artistry of the Pizzaiolo Pizza **McCoy**
Friday, Sep. 12, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

From its Italian birthplace in the city of Naples, the hand-thrown pizza crossed the Atlantic Ocean to become the pizza of choice in New York City and beyond. The art is kept alive by the pizzaiolo, or pizza baker, and is lovingly handed down from one cook to another. Join Chef Tim to learn the skills necessary to make, shape and bake your own perfect versions of the world's favorite pizza.

Menu: Basic Quick Pizza Dough; Pizza Dough with Sponge Starter; Grilled Pizza Margherita with Fresh Mozzarella, Heirloom Tomato, & Basil; Classic White Pizza; Make-Your-Own Pizza Variations

Guest Chef Café featuring Sarah Martin **Martin**
Saturday, Sep. 13, 2025 1:00 pm (\$55, 2hrs) Luncheon

This month we will be featuring one of our talented chef instructors, Sarah Martin. Sarah is a highly experienced chef, teacher and vegan author with a culinary background of 10+ years spanning over different countries and states in the U.S. Chef Sarah is a professionally trained chef and author, and an instructor at ICASI professional culinary school. She was raised on a vegetable nursery in the Midwest and has spent most of her adult life working in the food industry. She has been an asset to successful restaurants in Nashville, Boca Raton, Denver and Paris. She received most of her training in Europe and spent time working on a high-end vegetable retreat farm in Normandy. Together with our professional students she will prepare a delectable seasonal luncheon. Join us for a culinary delight. Seating is limited, register today!

Menu: Beet Focaccia with Aleppo Apricot Marmalade; Rainbow Carrot Tart with Cherry & Balsamic Pearls and Microgreens; Roasted Peach Soup with Tarragon Pesto; Charred Cabbage Wedge with Charred Citrus, Toasted Farro, Pistachio Granola & Champagne Vinaigrette; Seared Lions Mane or Seared Salmon with Charred Broccoli, Sweet Corn Gnocchi and Red Pepper Aioli; Chocolate Olive Oil Cake with Strawberry Ice Cream

*Menu suitable for Vegans

Molecular Gastronomy Monday **LaBenne**
Monday, Sep. 15, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Chef Adam will share with you recipes that demonstrate some of the key aspects of molecular gastronomy: ingredient manipulation; innovative techniques to enhance flavor and texture; artistic presentation of dishes and the health benefits like reduced fat, sugar, and salt while preserving flavor!

Menu: Blini with Smoked Salmon, Horseradish Cream & Chive Pearls; Crostini with Mozzarella, Strawberry-Tomato Sphere & Balsamic Glaze; Romaine Salad with Goat Cheese & Beet Espuma & Croutons; Seared Duck with Chipotle Sweet Potatoes, Maple-Pecan Brussels Sprouts & Cherry Methylcellulose Foam; Deconstructed Mango with Chili Air; Chocolate Flan with Orange-Vanilla Powder

Herb-ology Cooking with Herbs **Davis**

Monday, Sep. 15, 2025 6:00 pm (\$85, 2.5hrs) Hands on

Taste, cook, and learn the ways to utilize fresh herbs in your cooking. From nutritional benefits, best pairings, and regional uses herbs will enhance every dish. Chef Will will show you how!

Menu: Rosemary Parmesan Focaccia Bread, Brown Butter Sage Chicken Meatballs, Orange Thyme Beef & Parsley Potato Hash, Cilantro Lime and Lemon Basil Cookies

Discovering Vegan Cheese **Martin**

Tuesday, Sep. 16, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Ferment, age, blend and pair! Learn how to make luxurious vegan cheeses and then explore what to serve them with for the ultimate plant-based wine night.

Menu: Truffle Cashew Cheese with Focaccia Crisps; Smoked Almond Cheddar Block with Chili Oil; Whipped Macadamia Feta with Roasted Red Pepper Marmalade; Smoked Gouda with Pumpkin Seed Flax Crackers; Roasted Grapes with Rosemary & Olive Oil Crostini; Sicilian Sweet Cashew Ricotta Cannoli with Chocolate & Pistachios

Cooking for Two: Fall Flare **Hadzigeorge**

Wed., Sep. 17, 2025 6:00 pm (\$85/person, 3hrs) Hands-on

Chase away the chill of autumn with some quality time in the kitchen. In this fun, hands-on class, you'll work alongside your partner learning to transform seasonal ingredients into a delicious dinner for two.

Menu: Phyllo Dough Wrap Shrimp with Garlic Butter; Apple, Walnut & Cranberry Salad with Cider Honey Dressing; Squash & Prosciutto Risotto; Chicken Scaloppini with Sun-Dried Tomato & Spinach Sauce; Pumpkin Creme Brûlée with Rum Cream

Chicken 101 **Csepegi**

Thursday, Sep. 18, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Discover how versatile chicken can be in everyday cooking. Each student will work with their own chicken and learn how to break down and utilize it in a variety of recipes.

Menu: Chicken Stock; Chicken Noodle Soup; Southern Fried Chicken; Cider Braised Thighs, Baked Thai Chili Wings; Chicken Scaloppini Marsala with Wild Mushrooms; Cranberry Creme Brûlée

Sushi Primer **McCoy**

Friday, Sep. 19, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

After watching Chef Tim's technique demonstrations, make and eat your own delicious rolls, hand rolls, and individual pieces of sushi.

Menu: Maki-Zushi (Classic Rolled Sushi); Nigiri-Zushi (Finger-Sized Portions); Temaki-Zushi (Hand-Rolled Sushi)

Girls' Night Out: Chocolate Fever **Barber**

Friday, Sep. 19, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Celebrate the flavor of chocolate year-round with this chocolate-inspired class. The food isn't hot, but you'll turn up the heat in the kitchen as you and the girls create this chocolate-rich meal while having fun with Chef Nicola.

Menu: Chocolate Martini Mocktails; Goat Cheese and Pear Crostini with Balsamic Glaze and Dusted Cocoa Nibs; Strawberry Salad with Chocolate Vinaigrette; Chocolate Pavlova with Nutella Whipped Cream and Homemade Raspberry Preserves; Individual Black Forest Trifles; Chocolate Biscotti; Brigadeiro Brazilian Truffles

Wine Education: White Wine Varieties with Jeff King

Friday, Sep. 19, 2025 6:00 pm (\$95.00, 1.5hrs) Demonstration (Limited to 12 students)

Perhaps the biggest factor in why different wines taste different is the grape variety they are made from. Many of us are quite familiar with Chardonnay, Sauvignon Blanc and Pinot Grigio. Varieties such as Riesling, Moscato, Chenin Blanc and Albarini also make compelling white wines. Learn what makes these varieties different, where they are grown and how they compare in the glass. You may discover a new favorite. Jeff King is retired from IT management and wine sales. He began as a wine educator in 1995 at the Market Avenue Wine Bar and has remained active for 30 years teaching for wine shops, distributors and private clubs such as the Shoreby Club. He currently scouts new wineries for a local importer and travels each year to various wine regions and trade events. His vocation is to share the love of wine and to help his students understand and expand their own individual palates.

Menu: Charcuterie board will be served.

A Weekend Breakfast for Friends **Csepegi**

Saturday, Sep. 20, 2025 10:00 am (\$85, 2.5hrs) Hands-on

Enjoy a delightful weekend breakfast the easy way. Chef Kate will show how simple it can be to create a variety of breakfast dishes just in time for Holidays. Roll up your sleeves and get your hands dirty in our kitchen while you sample everything prepared in class. Discover the tastiest breakfast in town.

Menu: Lemon-Blueberry Pancakes; Belgian Waffles with Whipped Cream; Homemade Turkey Sausage with Apples & Cranberries; Boozy Bananas Foster Crepes; Cajun Eggs Benedict; Orange Ginger Scones; Coffee on the French Press

Dining with History: Night in Pompeii **McCoy**
Saturday, Sep. 20, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Experience an explosion of flavor as you dine in the style of the ancient Roman city of Pompeii.

Menu: Taleggio Tartlet with Figs, Prosciutto, & Pistachios; Spring Greens Salad with Roasted Beets, Caper Vinaigrette, & Etruscan Focaccia; Roasted Guinea Hen with Dried Fruit Stuffing; Farro with Leeks & Pomegranate-Glazed Cipollini; Spiced Honey Cheesecake with Macerated Strawberries

Spice-ing up your Cooking **Davis**
Monday, Sep. 22, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Taste, cook, and learn the ways to utilize spices in your cooking. From nutritional benefits, best pairings, and regional uses spices will enhance every dish.

Menu: Southwest Corn Cakes w/ Cilantro Crema, African Chicken & Peanut Stew, Jerk Rubbed Pork Scallopini Panini w/ BBQ Potato Chips, Butternut Squash Spice Bread

Fish Market **McCoy**
Wed., Sep. 24, 2025 6:00 pm (\$95, 2.5hrs) Demonstration

If you are confused by the variety of fish and seafood at your local market, then join us. Discover how to prepare the best fish in town. Chef Tim will share with you essential tips for selecting the freshest fish and seafood, proper handling, cold storage, preparing, seasoning, and cooking to ensure safety and maximize taste. Easy recipes that will give you the confidence to tackle any fish preparation.

Menu: Fried Catfish Fingers with Tartar Sauce; Steamed Mussels in Spicy Puttanesca Sauce; Shrimp & Zucchini Risotto; Macadamia Nut-Crusted Grouper with Vegetable Ratatouille; Hot Smoked Salmon with Balsamic Reduction & Brussels Sprouts Hash; Bananas Foster with Caramel Gelato

Gluten-Free Italian **McCoy**
Thursday, Sep. 25, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Enjoy your favorite Italian dishes again when you learn to make these delicious gluten-free versions.

Menu: Tomato Bruschetta on Garlic Crostini; Wedding Soup with Herb & Parmesan Dumplings; Chicken Scaloppine Primavera; Lasagna Bolognese with Meat Sauce & Spinach Pasta Sheets; Chocolate Tiramisu

Happier Hour for Singles **Cutherell/LaBenne**
Thursday, Sep. 25, 2025 6:00 pm (\$95, 2.5hrs) Hands-on
(Limit 20 people)

Join mixologist, David Cutherell and Chef Adam LaBenne for an evening of delectable cocktails and deliciously paired hors d'oeuvres. Sample four cocktails designed to wind down the week right and learn how to intelligently match food with your beverages for a full gastronomic experience. You've been to happy hour, now join us for Happier Hour!

Menu: "Una Mas" with Coconut Shrimp Fritters; "Better Pretender" with Miso-Mushroom Crostini; "Color Theory" with Vegetable Samosas; "Dream Season" with Yuzu Meringue Tartlets

Cooking with Wine **Hadzigeorge**
Friday, Sep. 26, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Chef John will show you how to use wine to bring out extraordinary flavors and elevate everyday dishes into elegant fare.

Menu: French Onion Soup; Mixed Greens Salad with Apricots & Champagne Vinaigrette; Creamy Parmesan Risotto with Chardonnay Shrimp; Coq au Vin with Roasted Potatoes; Marsala Zabaglione with Poached Pears

Vietnamese Bistro **McCoy**
Friday, Sep. 26, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Sultry tropical weather, Asian cooking techniques, and a dash of French colonial culinary influence combine to form the exquisitely delicious simple and healthy Vietnamese cuisine.

Menu: Rice Paper Summer Roll with Barbequed Pork & Julienne Vegetables; Cabbage Salad; Banh Mi Sandwich with Roasted Pork & Vegetables; Beef Pho with Rice Noodles, Herbs & Savory Sauces; Coconut Crème Caramel

Old School Diner **LaBenne**
Saturday, Sep. 27, 2025 1:00 pm (\$85, 2.5hrs) Hands-on

Come explore these hearty, comfort food diner classics that are still popular today!

Menu: Cherry Phosphate; Wedge Salad; City "Chicken" with Green Beans; Mini Patty Melts with Waffle Fries; Fried Chicken with Mashed Potatoes & Gravy; Root Beer Float with French Vanilla Ice Cream

Basic Knife Skills 101 **Hadzigeorge**
Monday, Sep. 29, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Good culinary skills will give you confidence and save you precious time in the kitchen. Chef John will guide you through the techniques that will help you master basic knife skills. Join him as he shares with the class basic knife skills and demonstrates how to use the most important tool of the kitchen. This hands-on class will cover different knife cuts, proper handling, sharpening and caring for knives and safety. Ps: Please bring to class a sharp 8-inch chef knife and one paring knife.

Menu: Garden Vegetable Chowder; Antipasto Salad; Angel Hair Primavera; Chicken Cacciatore; Apple Filo Strudel

Family Night: Pizza Throw Down**McCoy**

Monday, Sep. 29, 2025 6:00 pm (\$95 for 2 family members, \$55 for each additional child or adult, 2hrs) Hands-on

Want to spend a fun night out with the whole family while you enjoy a great meal? What are you waiting for? Join Chef Tim for an exciting experience for the whole family. This class is designed for families of all kinds to cook and eat together. Grab your aprons, roll up your sleeves and start cooking together. An unforgettable experience that your kids will be talking about for years to come. Do not forget to take pictures.

Menu: Chicken Drumsticks with Balsamic BBQ Glaze; Breadsticks with Sauce; Salad in a Cup with Honey Vinaigrette; Neapolitan Thin Crust Pizza with a variety of toppings, Carrot Cupcakes with Mascarpone Frosting

Dim Sum Dumplings**McCoy**

Tuesday, Sep. 30, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Fill and fold a delicious array of popular dumplings using traditional fillings, handmade wrappers, and savory dipping sauces.

Menu: Classic Pork Pot Stickers; Shrimp & Chive Dumplings; Vegetarian Soup Wontons; Spicy Chicken Fried Wontons; Soy-Vinegar Dipping Sauce Variations; Hot Chinese Mustard Sauce; Sweet & Sour Dipping Sauce



Want to learn more about your favorite adult beverages?

We've got you covered!

Check out these classes in this catalog:

Thursday, September 4 – Intermediate Mixology Escape to Paradise

Friday, September 19 – Wine Education with Jeff King: White Wine Varieties

Thursday, September 25 – Happier Hour for Singles

Thursday, October 2 – Intro to Modern Mixology: Fall Edition

Monday, October 13 – Wine Education with Jeff King: Intro. to Spanish Wines

Friday, October 24 – Wine Education with Jeff King: The Wines of Tuscany

Friday, October 31 - Raw & Finished Bourbon Pairing Dinner

ADULT CLASSES

OCTOBER

Sizzling Wok **McCoy**
Wednesday, Oct. 01, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Bring your favorite wok or borrow one of Chef Tim's for this smoking hot class. Learn the secrets of delicious wok cooking.

Menu: Sichuan Style Spicy Shrimp with Bamboo Shoots & Chinese Greens; Beef & Mushroom with Black Bean Garlic Sauce on Crispy Noodle Cakes; Hoisin Chicken with Cashew & Baby corn; Stir-Fried Bok Choy with garlic & Oyster sauce; Roasted Pork Fried Rice; Mango Sorbet with Fortune Cookies

Intro to Modern Mixology: Fall Edition **Cutherell**
Thurs., Oct 02, 2025 6:00 pm (\$95, 2.5hrs) Hands-on
(Limited to 12 people)

Mixology is the art and science of inventing, preparing and serving cocktails. Join mixologist David Cutherell as he shares the foundations of a great cocktail and the techniques of making shaken and stirred cocktails. Find out why ice is one of the most important ingredients in a cocktail and learn how to balance the flavors of your favorite mixed drinks. Foundational understanding of mixology including key techniques, the true role of ice, balancing flavors and key ingredients, and alcohol by volume (ABV) on cocktails.

Menu: Enjoy a sampling of a Fall cocktails: The Daiquiri; Old Fashioned; The Flip; Autumn; a light meal will be served.

Tasty Tik Tok Favorites **LaBenne**
Friday, Oct. 03, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Are these trending Tik Tok recipes worth all of the hype? Chef Adam will help you explore some of the favorites you've seen on social media!

Menu: Whipped Lemonade; Whipped Ricotta Toast with Roasted Strawberries & Black Pepper; Baked Feta Pasta; Steak with Cowboy Butter, Crispy Parmesan Potatoes and Smashed Brussels; "Marry Me" Chicken with Rice & Sautéed Peppers; Dubai Chocolate Bar Cupcakes

Murder Mystery: A Killer in the Kitchen **Mansfield**
Friday, Oct. 03, 2025 6:00 pm (\$95, 3hrs) Hands-on
(Limited 12 Guests)

Executive Chef Halli is stepping down. With her sous chef DEAD, who will take her place? Dress up as a cook in a restaurant to play your part in a murder mystery! You will be cooking up a storm as you look for clues to uncover who the killer is. Gather a group of friends and come to our kitchen to play your part in a fun murder mystery. An unforgettable night is in store for you.

Menu: Mixed Greens Salad with Pears & Gorgonzola; Vegetable Strudel with Beurre Blanc; Roasted Pork Tenderloin with Mashed Potatoes & Sautéed Spinach; Oreo Cheesecake Ice Cream Parfait

Fantastic Phyllo **Mansfield**
Saturday, Oct. 04, 2025 10:00 am (\$85, 2.5hrs) Hands-on

Phyllo is a great tool for any busy person in the kitchen. Chef Halli will show you how easy it is to create delicious recipes using ready-made phyllo.

Menu: Goat Cheese & Vegetable Strudel; Chicken Egg Rolls with Hot & Sweet Dipping Sauce; Spinach, Shrimp & Ricotta Cheese Triangles; Chocolate Mousse Phyllo Cups; Apple Walnut Strudel with Caramel Sauce

Gluten-Free Breads **McCoy**
Monday, Oct. 06, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Learn to make delicious, high-quality, gluten-free bread by gaining a comprehensive understanding of the principles, ingredients, and hands-on techniques of non-wheat baking.

Menu: French Baguette; Buttermilk Sandwich Bread; Whole Grain Sandwich Bread; Egg Hamburger Buns; Cinnamon-Raisin Breakfast Bread

Thai One On **Davis**
Monday, Oct. 06, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

The bright and bold flavors of Thailand are the perfect antidote to the same old dinner. Chef Will will show you how to prepare a variety of delicious Thai dishes to impress the whole family.

Menu: Grilled Shrimp Satay with Spicy Peanut Sauce; Tom Kha Gai Soup with Coconut Milk & Mushrooms; Drunken Noodles with Chicken & Julienned Vegetables; Basil Fried Rice; Mango Sorbet with Sugar Cookies

Culinary Book Club **King**
Monday, Oct. 06, 2025 6:00 pm (\$55, 2hrs) Demonstration

Recipes will be demonstrated and then enjoyed as we discuss the book. Please read the book prior to class.

Book: *The Lager Queen of Minnesota* by J. Ryan Stradal

Menu: Soft Pretzel with Beer Cheese; Midwestern Skirt Steak; Pumpkin Risotto with Pancetta; Decadent Stout Frosted Brownies

Strudel from Scratch **McCoy**
Tuesday, Oct. 07, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Learn to make strudel from scratch in one of our most popular classes. You will create strudels from mixing to stretching the dough to creating delicious fillings for both savory and sweet types.

Menu: Classic Apple Strudel; Sweet Cheese Strudel; Cranberry-Pear Strudel; Pancetta Provolone Strudel

Wildcrafted Vegetarian**Martin**

Tuesday, Oct. 07, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Learn to cook like a forager with these earthy, woodsy, and seasonal fall flavors highlighting mushrooms, nuts, herbs and fall fruits. *Suitable for vegans.

Menu: Wild Mushroom Pâté with Walnut Sage Crostini; Maple-Glazed Sunchoke Chips with Tarragon Aioli; Cedar-Smoked Apple & Arugula Salad with Candied Pecans; Grilled Polenta Cakes with Mushroom Ragout; Charred Brussels Sprouts with Chestnut Cream; Pear & Rosemary Galette with Almond Crust

Asian Noodles**McCoy**

Wednesday, Oct. 08, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

All across Asia, noodles create quite a stir. They are the base of some of the best-loved and most popular dishes. Crunchy, chewy and incredibly delicious they are a great alternative to any meal. Learn how easy it is to prepare simple and delicious noodle meals using staple ingredients of the Asian pantry, various proteins, and a wide range of fresh vegetables.

Menu: Vietnamese Pho Noodles with Thin-Sliced Beef, Broth & Scallions; Pad Thai Noodles with Chicken & Bean Sprouts; Japanese Ramen with Mushrooms & Bok Choy; Chinese Lo Mein Egg Noodles with Shrimp & Vegetables; Crispy Ginger Cookie with Pineapple Ice Cream

Inspired Fall Harvest Baking**Barber**

Saturday, Oct. 11, 2025 10:00 am (\$85, 2.5hrs) Hands-on

If you love the aromas of cinnamon and spices wafting through your kitchen and the taste of freshly baked goods, then this class is for you. Join Chef Nicola as she shows you step by step how to prepare these mouthwatering fall desserts. These fall harvest inspired recipes will have you making some of your favorites throughout the upcoming holiday season.

Menu: Apple Cider Donuts; Glazed Espresso Coffee Cake; Flaky Jalapeno Cheddar Biscuits; Pumpkin Spiced Toffee; Mini Chocolate Bourbon Pecan Pie; White Chocolate Chai Truffles

October Guest Chef Café featuring Chef Tim McCoy

Saturday, Oct. 11, 2025 1:00 pm (\$55, 2hrs) Luncheon

Join us for a delicious event at ICASI. Every month we will be showcasing a guest chef fix menu café luncheon. This month we will be featuring one of our talented chef instructors, Tim McCoy. Together with our professional students he will prepare a delicious seasonal luncheon. Join us for this culinary delight. Seating is limited, register today!

Menu: Spinach-Artichoke with Crostini; Caesar Salad with Creamy Dressing & Focaccia Croutons; Lemon Shrimp & Squash Risotto; Stuffed Parmesan-Crusted Pork Chops; Apple Cranberry Chutney; Roasted Cauliflower; Chocolate Creme Brûlée

Food Chemistry Magic Show**LaBenne**

Monday, Oct. 13, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Chef Adam will amaze you with recipes that explore the chemical reactions that occur during food preparation!

Menu: Caprese Salad with Basil Pearls; Beef Ramen with Alginate Noodles & Various Toppings; Blue Fish Tacos with Cilantro Rice & Slaw; Moroccan Chicken Thighs with Aromatic Rice, Carrots with Raisins & Preserved Lemon Emulsion; Vanilla & Clarified Orange Panna Cotta

Wine Education: Intro. to Spanish Wines with Jeff King

Monday, Oct. 13, 2025 6:00 pm (\$95, 1.5hrs.) Demonstration (Class Limited 12 Students)

Spain is truly the country of the vine. No other has as much land planted to wine grapes, from green Galicia, through the arid Meseta Central, to the coasts of Catalonia. From these diverse regions comes a great variety of white and red wines and Sherries. Join us in exploring Spanish wine styles both traditional and new. Jeff is retired from IT management and wine sales. He began as a wine educator in 1995 at the Market Avenue Wine Bar and has remained active for 30 years teaching for wine shops, distributors and private clubs such as the Shoreby Club. He currently scouts new wineries for a local importer and travels each year to various wine regions and trade events. His vocation is to share the love of wine and to help his students understand and expand their own individual palates. Gather a group of friends for an evening of learning and tasting.

Menu: Charcuterie Board will be served.

Ooh La La French Macarons**Barber**

Tuesday, Oct. 14, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

A macaron is delicate, brightly colored meringue cookies around a delicious, smooth filling. This special French confection is a culinary world favorite, and now you can learn techniques, tips and tricks for creating your own bakery-quality macarons at home.

Menu: Raspberry with Chocolate Filling; Tiramisu Chocolate Mocha with Marsala Mascarpone Filling; Lemon with White Chocolate Buttercream Filling; Strawberry with Lemon Buttercream; Coconut Macaroons

Cooking Together: Cozy Plant-Based Dinner**Martin**

Tuesday, Oct. 14, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Romantic and hands-on - this class is designed for pairs to connect over a delicious dinner they will want to recreate.

*Suitable for vegans.

Menu: Roasted Beet & Citrus Carpaccio with Pistachio Gremolata; Handmade Herbed Pasta with Lemon Cashew Cream; Sundried Tomato Focaccia with Herbed Olive Oil; Seared Broccolini with Lemon & Roasted Almonds; Chocolate Lava Cake with Strawberries

Family Night: That's Italian!**McCoy**

Wednesday, Oct. 15, 2025 6:00 pm

(\$95 for 2 family members (1 adult & 1 child (6-12)), \$55 each add'l member, 2.5hrs) Hands-on

Want to spend a fun evening out with the whole family while you enjoy a great meal? What are you waiting for? Join Chef Tim for an exciting experience for the whole family. This class is designed for families of all kinds to cook and eat together. Grab your aprons, roll up your sleeves and start cooking together. An unforgettable experience that your kids will be talking about for years to come. Do not forget to take pictures!

Menu: Grilled Pizza Margherita; Homemade Spaghetti Pasta & Meatballs with Tomato Sauce; Antipasto Salad Skewers with Garlic Bread Knots; Triple Chocolate Chip Biscotti Cookies; Ice Cream Sundaes with all the Toppings

A Day in the Kitchen: Trattoria Cooking**Paganini**

Saturday, Oct. 18, 2025 10:00 am (\$165, 4hrs) Hands-on

Discover the traditional techniques for creating the delicious foods of Italy's casual trattoria restaurants with Cleveland's favorite Italian cooking instructor.

Menu: Olive-Rosemary Focaccia; Stuffed Baby Portobello Mushroom; Vegetable Minestrone with Pesto; Gnocchi Potato Dumplings with Pomodoro Sauce; Chicken Scaloppine Piccata with Roasted Red Peppers, Capers & Artichokes; Panzanella Tomato Salad; Chocolate Espresso Tiramisu & Lemon Ricotta Biscotti

Mozzarella Workshop**Paganini**

Saturday, Oct. 18, 2025 2:00 pm (\$65, 2hrs) Hands-on

Join Chef Loretta and Miceli Dairy Products to learn to make fresh mozzarella from curd, braided and stuffed mozzarella, and ricotta cheeses. Bring a pair of heat-resistant gloves to class or you can purchase a pair at LPSC before the class.

Menu: Insalata Caprese with Tomato, Basil & Mozzarella; Penne Primavera with Grilled Vegetables & Mozzarella; Chicken, Pear & Mozzarella Salad; Roasted Red Pepper & Prosciutto-Stuffed Mozzarella

Gli Gnocchi**Paganini**

Monday, Oct. 20, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Let Chef Loretta show you incredible variations on the theme of Italy's favorite little dumplings, gnocchi.

Menu: Gnocchi Della Nonna; Potato Gnocchi in Tomato Sauce; Polenta Gnocchi with Wild Mushroom Ragout Sauce; Semolina Gnocchi with Gorgonzola Sauce; Spinach & Ricotta Gnocchi with Mornay Sauce; Zeppole

Cooking with Beer**McCoy**

Tuesday, Oct. 21, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Beer is an incredibly versatile ingredient in cooking, adding a depth of flavor, hint of acidity, and fragrant aroma to many dishes! Explore the many possibilities of adding beer to your everyday cooking.

Menu: Jamaican Jerk Chicken Wings with Ginger Beer Glaze; Broccoli Beer Cheese Soup with Bacon Croutons; Beer Battered Fish & Chips; Mustard Glazed Pork Loin with Potato Pancakes; Chocolate Stout Cupcake

Italian Tonight**Paganini**

Wed., Oct. 22, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

If you thought that in order to enjoy a fabulous Italian meal you had to make a reservation at your favorite restaurant then think again. Join chef Loretta for a delicious Italian dinner and learn how easy it is to make it at home.

Menu: Wedding Soup with Tiny Meatballs; Caesar Salad with Roasted Garlic Dressing; Parmesan & Zucchini Risotto; Chicken Scaloppine Marsala with Porcini Mushrooms; Cheesy Mashed Potatoes; Chocolate Amaretto Cake with Caramel Sauce

OPAA! A Greek Fare**Hadzigeorge**

Wednesday, Oct. 22, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Discover with Chef John traditional Greek cooking using the freshest flavors of the Mediterranean. A delicious medley of fresh herbs, olive oil, lemons, vegetables, fruits, honey, and nuts. The philosophy is to bring out the natural flavor of the food rather than disguising it with spices. Together we will learn to make the classic Greek dishes from scratch.

Menu: Avgolemono - Chicken Egg-Lemon Soup; Greek Country Salad with Tomatoes, Cucumber and Feta Cheese; Baked Spanakopita; Moussaka with Eggplant; Grilled Chicken Souvlaki; Baklava Pastry with Walnuts & Pistachio

Healthy Aging & Longevity: Eat Well, Age Well**Darling/Paganini**

Thursday, Oct. 23, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Join Dr. Sandra Darling, Cleveland Clinic preventive medicine physician and expert in brain health and healthy aging, for an inspiring class on how food can be your most powerful tool for optimal aging. Discover the top evidence-based foods that support a resilient body and a sharp mind. Chef Loretta will demonstrate how to transform these ingredients into delicious, nourishing meals that blend the joy of eating with the science of healthy aging.

Menu: Roasted Butternut Squash & Kale Salad with Roasted Garlic Vinaigrette; Wild Mushroom Soup with Shallot Chips; Homemade Chickpea Fettuccine Pasta with Lentil Bolognese; Marinated Salmon Florentine with Baby Spinach and Roasted Red Peppers; Lemon Buttermilk Panna Cotta with Berry Salad

Fresh & Simple Portuguese Cuisine **Paganini**
Friday, Oct. 24, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Portugal has become one of Europe's top destinations among American tourists. The rich culture, the breathtaking sights, the luscious Port wines and the fabulous cuisine. Enjoy eating your way through Portugal in this fun class. Fresh seafood, ripe fruits and vegetables and a myriad of spices creates a delicious culinary palette. Loretta, just back from her gastronomic Portugal trip, will share with you her favorite recipes.

Menu: Sticky Shrimp; Caldo Verde Soup; Tomato & Cucumber Salad; Piri Piri Chicken Thighs; Espetadas Beef Kabobs in Garlicky Sauce with Rice; Potato & Chorizo Croquettes; Custard Tart Brûlée "Pastel De Nata"

A Gamer's Feast **LaBenne**
Friday, Oct. 24, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Gamers have prepared these recipes in their games to help sustain their characters, now try preparing the dishes in real life! Chef Adam will explore with you some of the most popular video game recipes.

Menu: Yeto's Superb Pumpkin Goat Cheese Soup (Legend of Zelda: Twilight Princess); Strange Buns with Void Mayonnaise (Stardew Valley); Mushroom Crepes (Paper Mario: The Thousand Year Door); Scrab Cakes (Oddworld: Abe's Oddysee); No. 001 Curry (Pokemon Sword and Shield); Sweetrolls (Elder Scrolls: Skyrim); Delicious and Moist Cake (Portal)

Wine Education: The Wines of Tuscany with Jeff King
Friday, Oct. 24, 2025 6:00 pm (\$95, 1.5hrs) Demonstration
(Class Limited 12 Students)

Glorious Tuscany captures the imagination for its unmatched scenery, history and culture ... and of course its wines. From traditional Brunello di Montalcino and Chianti Classico to the new "super Tuscans", these are among Italy's most famous and sought-after wines. We will taste and learn about these and other reds in this much-requested class. Jeff is retired from IT management and wine sales. He began as a wine educator in 1995 at the Market Avenue Wine Bar and has remained active for 30 years teaching for wine shops, distributors and private clubs such as the Shoreby Club. He currently scouts new wineries for a local importer and travels each year to various wine regions and trade events. His vocations is to share the love of wine and to help his students understand and expand their own individual palates. Gather a group of friends for an evening of learning and tasting.

Menu: Charcuterie Board will be served.

A Day in the Kitchen: Holiday Appetizers **Paganini**
Saturday, Oct. 25, 2025 10:00 am (\$165, 4hrs) Hands-on

The perfect holiday party starts with a delicious collection of appetizers. Join Loretta and discover the perfect techniques for creating and presenting tempting hors d'oeuvres.

Menu: Sparkling Cranberry Bellini Soup; Salmon & Goat Cheese Gougères; Sun-Dried Tomato Pesto Palmiers; Chicken, Walnut & Apple Bouchee; Brie en Croute with Caramelized Onion & Poached Pears; Wild Mushroom Empanadas; Marinated Roasted Olives & Homemade Crackers; Artichoke Filo Bundles; Grape & Nut Breads; Cranberry & Pistachio Biscotti & Chocolate Truffles

Perfect Pierogi **McCoy**
Monday, Oct. 27, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Combine your choice of dough, fillings, cooking method, and garnishes to create the perfect pierogi. Roll up your sleeves, grab your apron and join in the fun!

Menu: Simple, Egg, and Sour Cream Pierogi Doughs; Potato, Onion, Cheddar, Sauerkraut, Bacon, Mushroom & Braised Pork Savory Fillings; Farmers Cheese, Berry & Dried Fruit Sweet Fillings; Caramelized Onions, Sour Cream & Fresh-Made Applesauce Garnishes

Encore! A Taste of Italy **Paganini**
Monday, Oct. 27, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Back by popular demand! Loretta will show you how easy it is to prepare your favorite Italian restaurant specialties at home.

Menu: Eggplant Parmesan; Pasta e Fagioli Soup with Crostini; Potato Gnocchi with Bolognese Sauce; Beef Braciola with Prosciutto & Caciocavallo Cheese; Creamy Polenta; Chocolate Espresso Tiramisu

Boo-sic Vegan: A Spooky & Delicious Party **Martin**
Tuesday, Oct. 28, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Ghouls just wanna have fun...and food! This Halloween-themed vegan cooking class is all about eerie, over-the-top dishes with hauntingly good flavor. These recipes are perfect for hosting Halloween parties, murder mystery dinners, potlucks or even a spooky movie night. No tricks - just treats!!

Menu: Beet Focaccia with Herbed Whipped Butter (Bloody Loaf); Tomato Tarte Tatin (Vampire Slayer); Polenta with Cashew Cheese & Pomegranate Pearls (Monster Mouth); Seared Broccolini with Lemon & Roasted Black Garlic Almonds (Spooky Swamp); Pistachio Brownies (Graveyard Bites)

Homemade Pasta 101**Paganini**

Wednesday, Oct. 29, 2025 10:00 am (\$85, 2.5hrs) Hands-on

Grab your apron and roll up your sleeves: it's pasta making time. Learn to prepare homemade pasta in a variety of flavors, shapes, and delicious sauces with Chef Loretta.

Menu: Lasagne Verdi alla Bolognese; Ricotta Cavatelli with Pomodoro Sauce; Tagliatelle with Mushroom Alfredo Sauce; Chocolate Fettuccini with Raspberry Sauce

From Farm to Table: Fall Beef Gourmet**Paganini/Billick**

Wednesday, Oct. 29, 2025 6:00 pm (\$95, 2.5hrs) Demonstration

Spend an evening getting to know all about beef and learning how it is raised naturally and how to cook the most popular cuts. Chef Loretta and Phil & Louise Billick from Valley Ridge Farms will share with you their expertise. From grilling, pan-searing, roasting to braising, we will cover it all in this class. All of our meat will be provided by Valley Ridge Farms, a great source for Ohio raised grass-fed and finished freezer beef. Their goal is to produce grass-fed and finished beef that has consistent taste, marbling and tenderness. Join us and sample delicious dishes while you discover all about Ohio grass-feed beef.

Menu: Savory Butternut Squash Panna Cotta with Pecorino Sauce; Autumn Salad with Roasted Pears, Cranberries, Walnuts in Honey Mustard Vinaigrette; Vegetables Beef Soup with Spätzle Dumplings; Handmade Pappardelle Pasta with Tuscan Beef Ragu Sauce; Herb & Spice-Rubbed Grilled Skirt Steak; Sweet Peppers & Onion Salsa; Apple Almond Cake with Caramel Sauce

Halloween Psychic Party**McCoy**

Thursday, Oct. 30, 2025 6:00 pm (\$95, 3hrs) Demonstration

Tune in to this high energy class and celebrate the season with chef Tim. His playful menu, magical dishes and psychic wishes will be entertaining and delicious. A guest psychic will amaze each student with a five minute "mini reading."

Menu: Crispy Pork Carnitas with Salsa Verde; Spicy Tortilla Soup; Shrimp Empanada with Lime; Tomato & Roasted Corn Salad with Avocado Vinaigrette; Carne Asada with Chipotle Black Beans and Roasted Tomatoes; Mexican Rice; Flan de Queso for Dessert



Ohio's Premiere Culinary School in your backyard!

Find out more at one of our upcoming Open Houses.

Saturday, Sept. 13, 2025, 10:00 am

Saturday, Oct. 11, 2025, 10:00 am

Call (440) 729-7340 or admissions@icasis.edu to register

Favorite Fall Soups & Breads**Hadzigeorge**

Thursday, Oct. 30, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

The temperatures and leaves are falling and that means it's soup season! In this course, you will learn techniques in preparing and serving soup. You will understand the importance of balancing flavor by using ratios of liquid to food ingredients. After you receive the baseline preparation techniques, you will have the opportunity to flex your creative muscles in the kitchen and make the recipe your own. Finally, every bowl of soup needs a big hunk of bread for dipping, and you will make dump breads, the perfect accessory to your meal.

Menu: Loaded Potato Chowder; Wild Mushroom Bisque; Roasted French Onion Soup with Cheese Croutons; Skillet Corn & Roasted Red Pepper Bread; Apple Cinnamon Bread; Focaccia Bread

Cake Decorating: Halloween Cake**Taylor**

Thursday, Oct. 30, 2025 6:00 pm (\$85, 3hrs) Hands-on

Learn to make a festive Frankenstein chocolate cake for Halloween! Practice cake construction and icing; making chocolate ganache drip; and using a variety of piping methods to complete your decoration. You will decorate your own cake to take home.

Menu: Triple Chocolate Cake with Chocolate Fudge Icing

The Hungarian Kitchen**Csepegi**

Thursday, Oct. 30, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Here are the best-loved Hungarian dishes for you and your family to enjoy.

Menu: Cheese Strudel; Creamy Cabbage & Noodles; Grandma's Goulash; Chicken Paprikash with Homemade Spaetzle; Kiffle "Jam Filled" Cookies

Raw & Finished Bourbon Pairing Dinner**Paganini**

Friday, Oct. 31, 2025 6:00 pm (\$125, 2.5hrs) Demonstration

American Oak, charred to a variety of depths, and aged in rick houses for at least 2 years (or longer) produces the usual bourbon we have enjoyed for many years. Recently, master distillers have added a period of finished aging in a variety of used whiskey and wine barrels in an effort to add subtle flavors to their raw product. Emil Paganini will lead you to explore the value of finishing by comparing samples and how they pair with each dish prepared by Chef Loretta.

Menu: Brie, Bourbon Bacon & Candied Pecan Bites; Hot Smoked Bourbon Glazed Salmon on a Bed of Mixed Greens with Bourbon Honey Vinaigrette; Onion Bourbon Soup au Gratin; Homemade Fettuccini Pasta with Bourbon Duck Cream Sauce; Intermezzo; Maple Bourbon Pork Tenderloin Medallions; Oven-Roasted Fingerling Potatoes; Ginger Bourbon Cast Iron Brussels Sprouts; Upside-Down Pineapple Almond Cake with Caramel Bourbon Sauce with Bourbon Ice Cream (Please do not drink and drive.)

COOKING WITH A PARTNER

(Staff, \$155 per couple, 2.5hrs) Hands-on

Partners divide into chef-coached teams that each create and plate one course in a multi-course meal enjoyed by the entire class. While dining, participants share the tips and secrets that lead to successful execution of each recipe. Upon completion of the meal, diners vote by popular acclaim for the favorite dish of the evening. This is our most popular class format - be sure to sign up early to enjoy it with your favorite cooking partner!

Cooking with a Partner: A Sicilian Summer

Saturday, Sep.13, 2025 6:00 pm

Enjoy the bounty of Italy's southern island as you and your partner dine upon some of its most beloved dishes.

Menu: Arancini Balls with Peas & Mozzarella in Pomodoro Sauce; Insalata Siciliana with Blood Orange Vinaigrette; Pasta alla Norma with Grilled Eggplant, Cherry Tomato Sauce & Ricotta Salata; Grilled Chicken Agrodolce with Caponata; Cannoli with Sweetened Ricotta Filling

Cooking with a Partner: An Oktoberfest Celebration

Saturday, Sep.27, 2025 6:00 pm

Bring your partner for a great Oktoberfest celebration and a delicious dinner that you will help to prepare. Enjoy Germany's largest food festival.

Menu: Homemade Bratwurst Sausage with Mustard & Soft Pretzels; Traditional Beer Cheese Soup; Salad Greens with Cider Vinaigrette; Stuffed Pork Chops with Caramelized Onions & Smoked Gouda; Mashed Red Skin Potatoes with Bacon & Vinegar; Apple Strudel with Ice Cream

Cooking with a Partner: A Tuscan Harvest Feast

Saturday, Oct.04, 2025 6:00 pm

Working with your partner and friends, new and old, create a memorable meal worthy to be enjoyed at one of the finest tables in Tuscany.

Menu: Cannellini Crostini; Wild Mushroom Salad on Baby Greens in Lemon Vinaigrette; Pumpkin Ravioli in Sage-Butter Sauce; Pork Tenderloin "In Porchetta"; Roasted Vegetables with Balsamic Glaze; Pecorino Potato Torta; Espresso Tiramisu with Hazelnut Sauce

Cooking with a Partner: Celebrating Sweetest Day

Saturday, Oct.18, 2025 6:00 pm

Picture a romantic evening with your partner and a fabulous meal! Love is in the air as you create a delicious dinner to share.

Menu: Mixed Greens with Pear Julienne & Goat Cheese Fritters in Late Harvest Riesling Vinaigrette; Butternut Squash Soup with Apple Chips; Mushroom Ravioli in Sage-Brown Butter Sauce; Apple Glaze Stuffed Pork Tenderloin with Apple-Cranberry Compote; Mashed Sweet Potatoes; Roasted Vegetables; Chocolate-Kahlua Creme Brûlée



PARENT-CHILD CLASSES

Tots (Ages 3-6) Hands-on

(\$75 for one parent & one child, \$45 for each additional person, 1.5hrs)

Tots: Apple Party!

Barber

Saturday, Sep. 13, 2025 10:00 am

Fall apples are ripe and plentiful! You and your little chef will want to make these delicious apple-inspired recipes for the whole family to enjoy.

Menu: Apple Smoothie; Fall Fruit Salad with Cream Cheese Dip Drizzle; Apple Granola Bar; Chicken Nuggets with Homemade Applesauce; Apple Cider Pound Cake with Brown Sugar Cinnamon Whipped Cream

Tots: Witches & Wizards Brew

Peters

Saturday, Oct. 04, 2025 10:00 am

Enjoy making these Halloween-inspired creations with your little spell-charmer. Witch and wizard costumes welcome.

Menu: Witches Brew Punch; Ghost Veggie Quesadillas; Ham & Cheese Mummy Wraps, Jack O'Lantern Sugar Cookies

Tots: Loving Kiddie Lit: Piggie Pie

Stepanek

Saturday, Oct. 25, 2025 10:00 am

Have some fun with the children's book, Piggie Pie by Margie Palatini. Gritch Witch didn't get her piggie pie but maybe you will!

Menu: Pigs in a Blanket with Honey Mustard Dipping Sauce; Gritch Witch's Brew Hot Chocolate; Pig Pickin' Cake and Pink Piggie Froseed Cookies

Cooking with Kids (Ages 7-11) Hands-on

(\$75 for one parent & one child, \$45 for each additional person, 2hrs)

Cooking with Kids: Grandparents Day

Peters

Saturday, Sep. 06, 2025 10:00 am

Celebrate National Grandparents' Day by having fun together with your grandchild in the kitchen. Chef Rae will show you how to prepare a special lunch to share together.

Menu: Strawberry Punch; Ham & Cheese Turnover; Homemade Lasagna; Parmesan Breadsticks; Bake & Decorate Cookies

Cooking with Kids: B.A.S.I.C. Vegan

Martin

Saturday, Sep. 20, 2025 10:00 am

B.A.S.I.C. - Beginner Approachable Staples Incredibly Craveable. This class is perfect for kids to learn how to eat more plant-based dishes with these easy and fun recipes! Kids and their parents will learn to make everyday vegan meals that are anything but boring.

Menu: Classic Vegan Caesar Salad with Garlicky Chickpea Croutons; Creamy One-Pot Mac & Cheese with Hidden Veggie Boost; Crispy Chick'n Cutlets with Maple-Dijon Dip; Loaded Sweet Potato Nachos with Cashew Queso; Banana Oat Blender Muffins; No-Bake Chocolate Peanut Butter Bites

Cooking with Kids: Spooky Halloween Feast

LaBenne

Saturday, Oct. 18, 2025 10:00 am

Join Chef Adam for a morning of spooky Halloween treats! Experience fun for the whole family making scary-good treats welcome at any Halloween-themed party or dinner. This meal will be un-boo-lievable!

Menu: Witch's Brew Green Potato Soup; Hot Dog Mummies with Spicy Ketchup; Spooky Chicken Parmesan with Pesto & Black Linguine; Slime Monster Rice Krispy Treats; Zombie Finger Cookies



Plan your next event with us!

440-729-7340

privateevents@lpsscinc.com



KIDS ONLY CLASSES

Kids (Ages 7-11) Hands-on

(\$55 per person, 2 hrs)

Kids: Breakfast Fun

Grinnell

Saturday, Sep. 13, 2025 10:00 am

Learn to make some scrumptious breakfast treats to brighten up your day with Chef Linda.

Menu: Cinnamon Rolls; Sausage & Cheese Biscuits; Vegetable & Cheese Frittata; Frittata; Chocolate Chip Scones with Mascarpone Cream

Kids: Video Game Fun Foods

LaBenne

Saturday, Sep. 27, 2025 10:00 am

Talk strategy and levels with Chef Adam as we create foods to represent some of his favorite video games.

Menu: Fortnite Slurp Juice; Five Nights at Freddy's Pizza; Minecraft Stew; Among Us Crewmate Cookies; Super Mario Mushroom Cupcakes

Kids: Halloween Scary Cupcakes

Peters

Saturday, Oct. 11, 2025 10:00 am

Learn to make scary cupcakes that will impress your family and friends.

Menu: Vanilla Frankenstein Cupcakes; Vanilla Ghost Cupcakes; Chocolate Black Cat Cupcakes; Chocolate Witch Hat Cupcakes; Mummy Hotdogs

Teens (Ages 12-17) Hands-on

(\$65 per person, 2 hrs)

Teens: That's Italian

Grinnell

Saturday, Sep. 06, 2025 1:00 pm

This class is like having an Italian restaurant in your home. Join Chef Linda and learn how to make these delicious dishes that your whole family will enjoy.

Menu: Mini Pizza Pockets; Homemade Fettuccine with Meatballs; Chicken Parmigiana; Chocolate Dipped Pizzelle Cannoli

Teens: Baking with Pumpkin

Barber

Saturday, Oct. 18, 2025 1:00 pm

Delicious, simple, and the epitome of fall, enjoy making these scrumptious delights with Chef Nicola.

Menu: Pumpkin Cinnamon Rolls; Pumpkin Spice Crème Brûlée; Pumpkin Streusel Coffee Cake; Individual Pumpkin Caramel Cheesecake with Graham Cracker Crust; Pumpkin Whoopie Pie

Teens: Make & Take: Too Cute to Eat Halloween Cupcakes

Inch

Saturday, Oct. 25, 2025 1:00 pm

Frightfully fun Halloween cupcakes are the perfect treat for your spooky bash. Nancy Inch will teach the fundamentals of cupcake baking and "monster" decorating. Learn tips, tricks and techniques to bake the perfect cupcake. Students will learn to make buttercream frosting the correct consistency for decorating, how to fill and hold a piping bag, and how create "Monsters."

Menu: Each student will decorate 6 cupcakes to take home and enjoy.



The Gourmet Store

8613 Mayfield Road
Chesterland, OH 44026

Hours

Monday-Saturday 9am-4pm

Hours extended when class is in session

(440) 729-1110

www.lpscinc.com



Gift Certificates are a great idea!
They can be used for classes or in
our Gourmet Store.

Loretta Paganini International Tours

Space is limited. Please call 440-729-7340 ext. 234 for more information. Tours include breakfast daily, cooking classes, welcome and farewell dinners, three meals at local restaurants, wine and olive oil tasting, market tours, shopping excursions, and ground transportation.

Gastronomic Tour of Sicily

Seven Nights: Palermo, Segesta, Agrigento, Syracuse, Taormina
May 5-13, 2026 (4 seats left)

Cost \$6,995 per person, double occupancy, airfare not included

Flavors of Puglia

Seven Nights: Monopoli, Conversano, Matera, Lecce, Otranto
May 25-June 2, 2026 (SOLD OUT)
May 9-17, 2027

Cost \$6,995 per person, double occupancy, airfare not included

Southern Tour: The Amalfi Coast

Seven Nights: Sorrento, Amalfi, Capri, Positano, Assisi, Orvieto, Puglia
September 7-15, 2026 (SOLD OUT)
May 21-29, 2027

Cost \$6,995 per person, double occupancy, airfare not included

Harvest Tour of the Wine Regions of Italy

Seven Nights: Tuscany, Piedmont, Liguria, Camogli, Lucca, Siena, Cremolino, Acqui Terme, Pisa
September 19-27, 2026 (SOLD OUT)
September 21-29, 2027

Cost \$6,995 per person, double occupancy, airfare not included

Gastronomic Tour of Portugal

Seven Nights: Lisbon, Evora, Sintra, Cascais, Coimbra, Porto
October 1-9, 2026 (6 seats left)

Cost \$6,995 per person, double occupancy, airfare not included



The Loretta Paganini School of Cooking
8613 Mayfield Road, Chesterland, Ohio 44026

Telephone: 440.729.1110 or 440.729.COOK
Fax Form To: 440.729.6459
Register Online: www.lpscinc.com
Email: lpescinc@msn.com

Registration: All classes are to be paid for in advance of class and payment is due upon registration.

Please make check payable to:
THE LORETTA PAGANINI SCHOOL OF COOKING

WE WILL ATTEMPT TO ACCOMMODATE FOOD ALLERGIES WITH
ADVANCED NOTIFICATION
(18 yrs. & older for adult classes not designated for children)

Name:
Address:
City: State: Zip:
Phone:
☐ Check ☐ Mastercard ☐ Visa
☐ Money Order ☐ Discover ☐ Gift Certificate
Card #: Exp. Date:
Signature:
Gift Certificate or Check # and Amount:

Mission Statement

The Loretta Paganini School of Cooking is devoted to the education of its customers. Our mission is to help people create better meals and to make better informed culinary decisions at home by providing entertaining educational opportunities, learned in a cozy, yet well-equipped environment and to stimulate their culinary creativity through enhanced kitchen confidence.

Cancellation & Refund Policy

At LPSC, Inc. we know life happens. If you are unable to attend a class for any reason just let us know and we will refund your class tuition minus the non-refundable registration fee. **Each class has a percentage of its class fee dedicated to set costs associated with the class which we call the non-refundable registration fee. All class tuition fees include a 25% non-refundable registration fee.** Non-refundable registration fees will never exceed \$200.00.

The full amount of the registration fee is non-refundable except for the following situations:

In the event of insufficient enrollment a class may be rescheduled or cancelled. We typically make this decision five (5) days in advance of the scheduled class. We will make every effort to notify you in advance through the contact information you provided and provide you a full refund including the registration fee. In case of inclement weather, or other circumstances beyond our control, a class may be rescheduled or cancelled without prior notice. Again, we will make every effort to notify you in advance through the contact information you provided and provide you a full refund including the registration fee. Gastronomic Tours & Events at Sapore are Non-Refundable

Liability

The LPSC will not be held liable for any loss, injury or damage to students or their property, due to any act, neglect or omission by the school, its agents or employees. The LPSC reserves the right under unavoidable circumstances or adverse weather conditions to alter the timing or content of any course and to substitute any teacher.

INTERNATIONAL CULINARY ARTS & SCIENCES INSTITUTE

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(440) 729-7340 www.icasi.edu

Programs

- Basic Techniques Certificate Programs anchor your career training in the time-tested methods of classical European cuisine.
- Culinary Arts students study ingredient identification and handling, cooking methods, and classical and modern savory preparations.
- Pastry Arts students study fundamental baking science and classical techniques for creating a wide range of baked goods, pastries, and cakes.
- Students in both programs receive National Restaurant Association Serv-Safe sanitation training and nutrition training.
- Advanced Techniques Diploma Programs expand upon your Basic Techniques Certificate training to propel your career towards a managerial leadership role.
- Culinary Arts students receive training in the ingredients and techniques of the great global cuisines.
- Pastry Arts students receive training in specialized skills including sugar work, sculpted cakes, and wedding cakes.
- Students in both programs receive training in food service management, Student Café, and offsite externships.

Scheduling Options

- Students can register for courses in Day, Evening, or Saturday Only scheduling options.
- Certificate program students can complete their coursework in as little as two quarters (four quarters using the Saturday Only option).
- Diploma program students can complete their coursework in as little as six quarters.
- The ICASI Scholarship Fund, an independent 501(c)(3) non-profit corporation, accepts applications for scholarships during each academic quarter.
- Both current and incoming students are eligible to apply for scholarship awards.
- If interested, please inquire about eligibility and application requirements with an ICASI representative.

Join Us for an Open House

Saturday, September 13, 10:00 am

Saturday, October 11, 10:00 am

**Contact Alyson King to RSVP or for a private tour.
at 440-729-7340 or admissions@icasi.edu**

