



MARCH
&
APRIL
2026

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. **(Adult class, 18 yrs. and older)**

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)

Staff

Tuesdays, April 7, 14, 21, 28, 2026-6:00 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 Gratin; 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)

Staff

Tuesdays, May 5, 12, 19, 26 2026-6:00 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)

Staff

Mondays, March 2, 9, 16, 23, 2026-6:00 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)

Staff

Mondays, April 6, 13, 20, 27, 2026-6:00 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

Tuesdays, March 3, 10, 17, 24, 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 Puttanesca Sauce; Grilled Flank Steak Chimichurri; Seared Broccolini with Garlic Vinaigrette; Pan-Fried 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

Basic Cake Decorating Workshop (4 Sessions)

Yaeger

Thursdays, March 5, 12, 19 & 26, 2026 6:00 pm (\$245, 4x2.5hrs, 1 CEU) Hands-on

Chef Allyson 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 Allyson 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.

Basic Techniques of Baking 2 (4 Sessions)

Barber

Thursdays, April 9, 16, 23, 30, 2026 - 6:00 pm (\$295, 4x3hrs, 1.2CEU) Hands-on

Discover the joy of baking in this hands-on series, while learning the method and techniques for perfect desserts every time. Chef Nicola will show you how to gain confidence while baking.

Week 1: Pate a Choux, Eclairs & Fillings: Goat Cheese Gougères; Chocolate Eclairs; Churros with Cinnamon Sugar; Paris Brest with Praline Cream; Raspberry Curd Cream Puffs with Lemon Glaze; Profiteroles with Caramel Sauce

Week 2: Chocolate Desserts & Truffles: Individual Chocolate Caramel Tart; Chocolate Tempering; Chocolate Madeline; White Chocolate Raspberry Truffle; Chocolate Amaretto Truffle; Chocolate Pistachio Bark

Week 3: Custards, Puddings, Mousse: Vanilla Bean Creme Brûlée; Coffee Mascarpone Tiramisu; Apple Cranberry Walnut Bread Pudding; Orange Cardamom Flan; Bittersweet Chocolate Mousse

Week 4: Methods of Advance Cake Making: Strawberry Torte; Black Forest Torte; Mini Carrot Cakes; Lemon Raspberry Roulade

ICASI Student Café Luncheons

Enjoy a fine-dining experience prepared just for you by our senior students under the direction of their chef instructors. Help our students by becoming a restaurant critic and completing a short review of your meal. Your feedback is invaluable to enhance the education of our advanced students as they pursue their dreams of a career in the Culinary and Pastry Arts. The lunch includes two options for each course of a five-course meal for just \$55 per person.

***Saturdays at 11:00 am & 1:30 pm
\$55 per person***

January 10, 17, 24, 31

February 7, 21, 28

March 7, 14, 21, 28

Lunches have limited seating available.
Register at lpscinc.com or 440-729-1110



INTERESTED IN LEARNING MORE ABOUT VEGAN OR VEGETARIAN CUISINE??

Look for these upcoming classes with Chef Sarah Martin

Spring Date Night: Handmade Vegan Pasta & Seasonal Italian Classics – March 4, 6pm

Rush Hour Cooking: Tofu Edition – March 11, 6pm

A Spring Vegan Charcuterie Experience – April 9, 6pm

Cooking Together: Vegan American Comforts – April 22, 6pm

Café Classics: Gluten-Free & Plant-Based Breakfasts To-Go – April 29, 6pm

Class descriptions in this catalog. Register at lpscinc.com or 440-729-1110

ADULT CLASSES

(For students 18 or 21 yrs and older)

MARCH

New Orleans Dining

McCoy

Wednesday, Mar. 04, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Take a walk down Bourbon Street with Chef Tim and explore the flavors of New Orleans. Grab your Mardi Gras beads and enjoy the classic flavors of the Big Easy.

Menu: Muffuletta Sliders; Shrimp & Andouille Gumbo; Red Beans & Rice with Sausage; Buttermilk Fried Chicken with Mashed Potatoes & Gravy; Mini King Cake

Spring Date Night: Handmade Vegan Pasta & Seasonal Italian Classics

Martin

Wed., Mar. 04, 2026 6:00 pm (\$85/person, 2.5hrs) Hands-on

An intimate, hands-on vegan date night celebrating spring Italian flavors through fresh pasta, luxurious sauces, and refined seasonal vegetables. This class balances approachable techniques with restaurant-quality results, highlighting plant-based proteins and vegetables that feel indulgent, satisfying, and thoughtfully composed. Perfect for couples, friends, or anyone looking to cook something truly special.

Menu: Fresh Egg-Free Pasta Dough; Vegan Carbonara with Crispy Plant-Based Bacon, Black Pepper & Parsley; Lemon Cashew Cream Pasta with Charred Broccolini; Wild Mushroom & Shallot Risotto with Thyme & White Wine; Spring Pesto Flatbread with Artichokes, Asparagus, Sundried Tomatoes & Kale; Arugula & Fennel Salad with White Balsamic Vinaigrette, Citrus Segments & Candied Pecans; Pistachio Castagnole (Italian Donuts)

Family Night: Raising Dough

McCoy

Thursday, Mar. 05, 2026 6:00 pm (\$95 for 2 family members, \$55 for each additional child or adult, 2.5hrs) Hands-on

Want to spend a fun night out with the whole family while you enjoy a great meal? What are you waiting for? This class is designed for families of all kinds to cook and eat together. Calling all beginner or seasoned home bakers for our hands-on bread making cooking class. Invite the whole family and roll up your sleeves, learn new skills, and leave with something delicious (and a little flour on your apron).

Menu: EVOO Focaccia Bread; French Baguette, Braided Rolls, Chocolate Cherry Bread, Chicken Noodle Soup

"A Tavola" The Italian Table

Paganini

Friday, Mar. 06, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Share with family and friends the recipes, flavors and soul of a traditional Italian meal. No need for eating out when you can make this fabulous meal at home. Chef Loretta will show you how to prepare all her favorite dishes just like mamma used to make.

Menu: Mini Artichoke, Spinach & Pine Nuts Calzoncini; Caesar Salad in Creamy Limoncello Sauce; Gnocchi with Bolognese Sauce; Chicken Scaloppini Marsala with Wild Mushroom Ragout; Parmesan Mashed Potatoes; Strawberry Amaretto Cream Crostata with Vanilla Bean Gelato

A Day in the Kitchen Spectacular Stuffed Pasta

Paganini

Saturday, Mar. 07, 2026 10:00 am (\$165, 4hrs) Hands-on

Roll up your sleeves and grab an apron and join us for a spectacular class discovering the art of stuffed pasta making with chef Loretta. Learn to make the dough in a variety of colors and flavors, fillings, and create a variety of stuffed pasta shapes with wonderful sauces.

Menu: Cheese Tortelloni in Bolognese Sauce; Meat Cappeletti Wedding Soup; Tri-Color Lobster Triangoli in Pesto Sauce; Butternut Squash Ravioli in Brown Butter-Sage Sauce; Candy-Shaped Caramelle Cheese Pasta in Tomato Sauce; Mushroom Agnolotti in Creamy Fontina Sauce; Ricotta & Prosciutto Stuffed Pansotti with Walnut Sauce; Biscotti della Casa

Flavors of Tuscany

Paganini

Monday, Mar. 09, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Enjoy a delicious meal exploring the flavors of Tuscany. Chef Loretta, just back from a gastronomic tour there, will share fabulous recipes and show you how to create the authentic taste of Tuscany.

Menu: Mushroom Timballo with Pecorino Sauce; Ribollita Vegetable Soup; Tomato Panzanella Bread Salad; Homemade Pici Pasta with Tuscan Meat Sauce; Peposo Beef Stew with Soft Polenta; Apple Almond Cake

Irish Pub Favorites

McCoy

Monday, Mar. 09, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Sláinte! Known for hospitality and hearty food, the Irish can cook. Chef Tim shares stories and recipes from the Emerald Island.

Menu: Creamy Mushroom Soup with Stilton; Mixed Greens with Lemon Dressing; Irish Soda Bread with Fresh-Made Salted Butter; Whisky-Glazed Salmon with Pea & Potato Boxty; Chocolate Stout Cake with Irish Coffee Gelato

Nonna's Kitchen

Paganini

Tuesday, Mar. 10, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Feel the love and enjoy the comfort of nonna's kitchen and sample delicious food that you have helped to prepare. Chef Loretta will share with the class her favorite recipes from her grandmothers' kitchens at this fun class.

Menu: Pizza Margherita with Cherry Tomatoes and Mozzarella; Bread Dumpling Chicken Soup; Ravioli with Ricotta & Spinach in Butter Sage Sauce; Chicken Tomatoes & Peppers Cacciatora; Parmesan Mashed Potatoes; "Torta della Nonna" Custard Pinenuts Tart

Gone Fishing**Paganini**

Wed., Mar. 11, 2026 6:00 pm (\$95, 2.5hrs) Demonstration

Fish makes a great hearty meal in these flavorful dishes just in time for the Lenten season. Join Chef Loretta for a fun and informative class. Learn how to purchase, store, dress and cook a variety of popular fish and shellfish.

Menu: Crispy Crab Cakes with Red Peppers Tartar Sauce; Seafood Linguini in Arrabbiata Sauce; New England Clam Chowder; Caesar Salad with Lightly Smoked Salmon & Crostini; Potato Crusted & Pan-Seared Branzino Filet in Cherry Tomato & Basil Sauce; Creamy Parmesan Risotto; Limoncello Sorbet

Indian Cooking 101**McCoy**

Wednesday, Mar. 11, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Explore the many flavors of Indian cuisine. These delicious Indian favorites are easy to make in your own home kitchen. Chef Tim will demonstrate a variety of recipes that will become your favorites.

Menu: Squash Samosas with Tamarind Chutney; Garlic Naan with Chickpea Dal; Potato & Cauliflower with Mustard Seed & Cumin; Buttery Chicken Makhani; Coriander Basmati Rice Pilaf; Mango Khulfi Ice Cream

Rush Hour Cooking: Tofu Edition**Martin**

Wednesday, Mar. 11, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

A fast paced, hands-on vegan cooking class focused on transforming tofu into craveable, weeknight-ready meals using bold sauces, smart techniques, and minimal equipment. Students will learn how to work with multiple tofu textures while cooking globally inspired dishes that can be made in one pot, one pan, or one tray - perfect for busy schedules without sacrificing flavor.

Menu: Creamy Sun-Dried Tomato & Spinach Orzo with Silken Tofu & White Beans; Shredded Thai Basil Tofu with Coconut Rice; Creamy Butter Tofu (Butter Chicken- inspired); Sticky Glazed Tofu Ramen; Mediterranean Tofu Plate (Tofu Two Ways); Silken Tofu Vanilla Bean Ice Cream

Cooking in the French Countryside**Paganini**

Thursday, Mar. 12, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Travel to the beautiful French countryside with Chef Loretta and impress your family and friends with these delicious French inspired dishes that are effortlessly to make and do not require a lot of time in the kitchen. Discover the art of French cooking with these simple and flavorful dishes that the whole family will love.

Menu: Country Salad Provençal in Lemon Dijon Vinaigrette; Cream of Asparagus Soup with Chive Oil; Pan Seared Escalope of Salmon with Red Wine Gastrique; Potato Anna Gratin; Baked Vegetable Ratatouille; Ginger Almond Gateau with Fresh Strawberries and Chantilly Cream

Cooking Together: Surf and Turf**McCoy**

Friday, Mar. 13, 2026 6:00 pm (\$95/person, 3hrs) Hands-on

Sumptuous and elegant, the combination of seafood and meat creates a meal appropriate to share with romantic partners and good friends.

Menu: Shrimp Bisque with Tarragon Crème Fraiche; Spinach & Arugula Salad with Pancetta, Feta, Strawberry & Honey Vinaigrette; Prosciutto-Wrapped Pork Tenderloin Medallions with Orange Gastrique; Zucchini Risotto with Parmesan; New York Style Cheesecake with Brandied Fruit Compote

Luck of the Irish Dinner**McCoy**

Saturday, Mar. 14, 2026 6:00 pm (\$95, 2.5hrs) Demonstration

Whether you are Irish or not, the spirit of Ireland is full of charm and warmth that will stir your heart. Ireland will be our destination for tonight's delicious dinner with Chef Tim McCoy. Do not forget to wear your greens.

Menu: Mini Salmon Shepherd's Pie; Mixed Spring Greens Salad with Green Goddess Dressing; Homemade Brisket & Cabbage Ravioli al Sugo; Slow Braised Short Ribs over Polenta; Pan-Seared Broccolini; Irish Bailey Chocolate Cake with Caramel Sauce

Culinary Book Club**King**

Monday, Mar. 16, 2026 6:00 pm (\$55, 2hrs) Demonstration

The Kitchen Front blends wartime history with food, friendship, and courage. A gentle but powerful reminder of how ordinary people can do extraordinary things. Please read the book prior to class.

Book: ***The Kitchen Front*** by Jennifer Ryan

Menu: Audrey's Fruit Scones; Audrey's Wild Mushroom Soup with Bacon & Sherry; Nell & Paulo's Chicken Cacciatore with Mushrooms, Peppers & Onions; Polenta; Mrs. Quince's Special Occasion Cake

Mastering Macarons**Barber**

Tuesday, Mar. 17, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

In this class you will perfect a standard macaron recipe and experiment with different fillings and decorations to expand your French macaron repertoire.

Menu: Cookies & Cream Macarons; Nutella Whip Macarons; Blueberry Buttercream with Lemon Curd Macarons; Birthday Cake Macarons; Peaches & Cream Macarons

Rustic Breads of the World **McCoy**

Wednesday, Mar. 18, 2026 6:00 pm (\$85, 3hrs) Hands-on

Loaded with both nutrients and hearty flavors, rustic breads stand out as something special when compared to highly processed commercial breads. Learn to bake rustic loaves with wholesome ingredients in their natural state.

Menu: Whole Grain Baguette; Farmstead Oat Sour Dough Loaf; Walnut & Raisin Whole Wheat Bread; Russian Black Bread; Seven-Grain Honey Bread

With a Grain of Salt **McCoy**

Thursday, Mar. 19, 2026 6:00 pm (\$95, 2.5hrs) Demonstration

There's no reason to be skeptical – salt is the most important cooking ingredient in the world. Used for preserving, seasoning, and flavoring our foods, it exists in a bewildering number of common and exotic forms as demonstrated in this tasty meal. Join chef Tim and learn how to use a variety of salts to better enhance the flavor of a variety of dishes.

Menu: Salt Tasting; Salt Block-Roasted Shrimp on Pineapple Salsa; Tomato & Cucumber Salad with Chive Vinaigrette & Celtic Sea Salt; Lemon- & Herb-Stuffed Whole Branzino Roasted in Salt Casing; Roasted Fingerling Potatoes with Truffle-Scented Sea Salt; Broccoli with Sicilian Sea Salt; Chocolate & Dulce de Leche Torte with Mirror Glaze & Hawaiian Red Sea Salt

Polish Kitchen **Csepegi**

Thursday, Mar. 19, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Grandma knows best, especially when it comes to food. Learn to make some tasty and traditional Polish delights that still make people happy to this day.

Menu: Golumpki (Beef- & Rice-Stuffed Cabbage); Bigos (Kielbasa & Cabbage Stew); Mizeria (Cucumber & Dill Salad); Kluski (Potato Dumplings with Bacon & Onions); Gobs (Whoopie Pies)

The Greek Kitchen **Hadzigeorge**

Friday, Mar. 20, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Join us for a celebration of Greek cooking with chef John. Together we will explore the traditional Greek kitchen and learn how to create classical seasonal dishes.

Menu: Rice & Herbs Stuffed Grape Leaves; Avgolemono Chicken & Lemon Soup; Eggplant Moussaka; Grilled Meat Skewers Souvlaki with Tzatziki Sauce; Phyllo Pastry Baklava with Nuts and Honey

Wine Education: Cabernet Battle Discovering the King of Wines with Jeff King

Friday, Mar. 20, 2026 6:00 pm (\$95.00, 1.5hrs.) Demonstration (Limited 12 Students, 21 yrs. and older)

For most American wine lovers, there is no disputing Cabernet Sauvignon's title as "King of Wines." But does it reach its highest peak in Napa Valley, or its home ground in Bordeaux? Are those ballyhooed bottles from Chile and Argentina on the same level? We will taste the wines to find out, while you learn about this grape's long and sometimes surprising history. We'll also give a modest bottle from the grocery store shelf the chance to pull an upset. 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.

Wines: California Cabernet, premium Napa Cabernet, Bordeaux Cru Bourgeois, Bordeaux Classified Growth, and reds from Australia, Chile, and Mendoza

Menu: Charcuterie board will be served.

A Day in the Kitchen: Sausage Making 101 **McCoy**

Saturday, Mar. 21, 2026 10:00 am (\$165, 4hrs) Hands-on (Limited to 12 Students)

Spend a fun day in the kitchen with Chef Tim learning to make your favorite sausages and some great dishes to utilize your new skills. Bring your apron and knife and get ready to learn the technique and method for perfect homemade sausage.

Menu: Sweet and Spicy Italian; Green Onion Bratwurst; Smoked Kielbasa; Sweet Apple Chicken; Sun-Dried Tomato Turkey; Sage Breakfast Sausage

Easter Sweet & Savory Pies **Yaecker**

Monday, Mar. 23, 2026 6:00 pm (\$85, 2.5hrs) Hand-on

For the spring celebration, these delicious savory and sweet pies are a welcome addition to any meal. Join Chef Loretta as she teaches you the easy way to create these fabulous portable meals and a few treats too.

Menu: Torta Rustica layered Puff Pastry Dough with Sweet Peppers, Prosciutto & Cheese; Fiadone the Classic Easter Pie made with Ricotta & Herbs; Shepherd's Pie with Artichoke & Fontina; Torta Pasqualina made with Spinach, Ricotta & Eggs; Individual Sweet Lemon Mascarpone Pie with Strawberries

Tamales, Taquitos and Tacos **McCoy**
Wednesday, Mar. 25, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

This hands-on beginner class will compare and contrast flavor and texture of corn tortilla, dumplings, and dough made from a popular corn flour and home-made fresh masa.

Menu: Roasted Corn, Potato, & Poblano Taquitos with Salsa Roja; Shredded Pork Tacos; Black Bean Tlacoyos with Salsa Fresca; Seafood Stew with Masa Dumplings; Green Chile & Chicken Tamales; Chocolate Taquitos

Mediterranean Approach to Healthy Eating **Hadzigeorge**
Wednesday, Mar. 25, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Learn from Chef John why this way of eating is the healthiest, and why it redefines "diet" as a lifestyle and not a restriction of foods and nutrients.

Menu: Roasted Red Pepper Tahini Dip on Freshly Made Pita Bread; Greek Salad with Tomatoes, Feta Cheese & Kalamata Olives with Herb Vinaigrette; Eggplant Parmesan; Grilled Salmon on Basil Barley Risotto; Blueberry Parfait with Raspberry Coulis

A Day in the Kitchen: Pizza, Focaccia & Calzone **Paganini**
Saturday, Mar. 28, 2026 10:00 am (\$165, 4hrs) Hands-on

Discover the traditional techniques for creating the perfect dough from scratch and transforming it into a variety of delicious Italian specialties with Chef Loretta.

Menu: Grilled Pizza with Vegetables; The Baker's Pizza; Rosemary Focaccia; Breadsticks; Focaccia di Recco; Streghe; Nodini; Capponata; Ricotta and Spinach Calzone; Ham and Cheese Rolls; Sticky Buns

CLE Spring Beer Fest **McCoy**
Monday, Mar. 30, 2026 6:00 pm (\$95, 2.5hrs) Demonstration

Calling all beer lovers! Join us and discover how to pair beer with food. Using beer is a surefire way to add a rich and unique flavor to your food. In this class, Chef Tim will display a number of his favorite local brews and will explain how to create an innovative menu which will showcase the diverse and varied flavors of beer.

Menu: Great Lakes Brewery Elliot Ness Chili with Cheddar Cheese, Green Onions & Sour Cream; Soft Pretzel Wrapped Smoked Sausage with Platform IPA Mustard; Fat Head Brewery Bone Head Imperial Red Ale Butternut Squash, Sage & Prosciutto Risotto; Masthead Brewery Bed Head Red Braised Short Ribs with Herb Spaetzle; Boss Dog Brewery Rubber City Stout Chocolate Cupcakes with Cream Cheese Frosting

Basic Knife Skills 101 **Hadzigeorge**
Tuesday, Mar. 31, 2026 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

Tarts, Crostata, Galettes **Yaecker**
Tuesday, Mar. 31, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Discover the most versatile of all basic recipes. Learn to create both savory and sweet baked treats. Join pastry chef Allyson for a delicious baking class.

Menu: Mushroom & Caramelized Onion with Gruyere Cheese Quiche; Peaches Frangipane Tart; Lemon Blueberry Crostata; Apple Galettes; Chocolate Caramel Tartlets

Kids tired of playing in the snow?? Warm them up with these fun classes for Tots, Kids & Teens!!

Cooking with Kids: Cake Pops & Hand Pies, March 7

Teens: Luck of the Irish, March 7

Tots: Shamrock Gold Party Fun, March 14

Kids: Taters Gonna Tate, March 21

Cooking with Kids: All Star Baseball Treats, March 28

Tots: Easter Brunch, April 4

Kids: Easter Baking, April 4

Teens: Make & Take: Sensational Cake Decorating

Teens: Terrific Tarts, April 11

Tots: Batter Up! April 18

Kids: Totally Tacos, April 18

Cooking with Kids: Breakfast Goodness, April 25

Check these classes out in the back of this catalog!

ADULT CLASSES

(For students 18 or 21 yrs and older)

APRIL

Family Night: April Fool's Day Celebration McCoy

Wed., Apr. 01, 2026 6:00 pm (\$95 for 2 family members (1 adult & 1 child (6-12)), \$55 each additional 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: Pizza Sticks with Dipping Sauce; Taco Soup with all the Trimming; Mac & Cheese Bites; Meatloaf Cupcakes with Mashed Potato Frostings; Marshmallow Fruit Salad; Strawberry Fool Ice Cream with Pizzelle Cone

An Italian Easter Paganini

Wed., Apr. 01, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Say arrivederci to winter and welcome spring with this traditional Italian dinner. Chef Loretta will share with you her favorite family recipes while you enjoy a delicious meal.

Menu: Savory Artichoke Crème Brûlée with Crostini; Easter Salad with Lemon Honey Vinaigrette; Ravioli Primavera Stuffed with Ricotta & Swiss Chard Greens; Rosemary & Garlic Stuffed Boneless Leg of Lamb with Orange Glaze; Creamy Scalloped Potatoes; Asparagus Mimosa; Almond Saffron Olive Oil Cake; Lemon Ricotta Biscotti

Ravioli Raves Paganini

Thursday, Apr. 02, 2026 6:00 pm (\$95, 2.5hrs) Hands-on

Roll up your sleeves, grab an apron, and join Chef Loretta at this great ravioli-making class. You will learn how to make ravioli from scratch in a variety of shapes and fillings and then pair them with the perfect sauce.

Menu: Goat Cheese Herb Agnolotti with Lemon Saffron Sauce; Raviolone Filled with Ricotta, Egg & Spinach with Sage Butter Sauce; Ravioli di Erbette with Pomodoro Sauce; Panzotti alla Genovese with Walnut Sauce; Ravioli Cookies

Make & Take: Easter Cookies Yaecker

Thursday, Apr. 02, 2026 6:00 pm (\$95, 3hrs) Hands-on

They're not your regular old chocolate chip but they're also not your over-the-top petit fours; they are some beautiful cookies that take a little extra time and attention and make for quite a conversation piece. Each student will take home 2 dozen cookies.

Cooking Together: A Korean Feast Hadzigeorge

Friday, Apr. 03, 2026 6:00 pm (\$85, 2.5hrs) Hand-on

Take a culinary journey to Asia's best-kept secret Korea, "The land of the morning calm," famous all over the world for its delicious cuisine. Together with your partner, under the watchful eyes of Chef John, you will prepare a delicious meal. Join him and discover how to create authentic dishes using delicate seasonings and bold, hearty flavors combined to make Korean cooking a satisfying treat for the palate and the soul.

Menu: Fried Dumpling with Soy Dipping Sauce; Cold Sesame-Seasoned Spinach Salad; Spicy Marinated Sliced Pork Bulgogi; Grilled Kalbi Beef Rib; Kimchi Fried Rice; Iced Plum Tea; Almond & Honey Crème Brûlée with Ginger Cookies

Flavors of Piedmont a Culinary Journey Paganini/King

Friday, Apr. 03, 2026 6:00 pm (\$125, 2.5hrs) Demonstration

Our most requested wine education topic is "Food and Wine." Join us for a delightful evening exploring the foods and wines of Italy's gourmet capital Piedmont. Together we will explore their rich cuisine and sample their fabulous wines. Chef Loretta Paganini will prepare a delicious meal for you from this region's rich culinary traditions while wine expert Jeff King will guide you through a tasting of Piedmont's best wines.

Menu: Wild Mushroom & Truffle Crème Brûlée with Cheese Fonduta Sauce; Arugula, Apples, Gorgonzola Cheese in White Balsamic Vinaigrette; Homemade Tagliolini Pasta with Meat Ragu Sauce; Chicken Marengo Style; Soft Polenta; Roasted Vegetables; Hazelnut & Chocolate Cake with Caramel Sauce; Baci di Dama Cookies

Brunch Time Paganini

Saturday, Apr. 04, 2026 10:00 am (\$85, 2.5hrs) Demonstration

What better way to celebrate the arrival of spring than with a scrumptious brunch for the whole family to enjoy. Chef Loretta will give you time saving tips while she shares some of her favorite recipes for your best brunch table.

Menu: Pomegranate Orange Sunrise; Mascarpone Stuffed French Toast with Strawberry Sauce; Prosciutto & Asparagus Frittata; Potato Baskets with Eggs & Artisan Sausage; Cinnamon Sweet Buns; Poached Pears Salad with Honey Vinaigrette

An Italian "Primavera" Dinner **Paganini**
Monday, Apr. 06, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Say arrivederci to winter and welcome spring with this traditional Italian dinner. Chef Loretta will share with you her favorite family recipes while you enjoy a delicious meal.

Menu: Artichoke Ricotta Fiadone Cake; Spring Salad with Honey Orange Vinaigrette; Ravioli Primavera Stuffed with Mascarpone & Swiss Chard Greens; Herb Crusted Flank Steak with Pinot Reduction Sauce; Roasted Potatoes; Asparagus Mimosa; Limoncello Strawberry Crepes; Almond Biscotti

Chicken Dinners **Paganini**
Tuesday, Apr. 07, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Fast, flavorful family meals in minutes. Get ready to move beyond the basics and discover how easy it is to prepare essential chicken recipes for amazing flavor any night of the week. Armed with some pantry staples as well as a few inventive ingredients, you'll master a range of delicious chicken dishes. Learn how to purchase, store and cook the best chicken in town.

Menu: Chicken Spaetzle Soup; Chicken Scaloppini Milanese with Whipped Potatoes & Peas; White Chicken Chili with Corn Muffins; Lemon-Roasted Chicken Thighs with Roasted Vegetables; Chocolate-Strawberry Tiramisu

A Cozy Meal with Friends **Paganini**
Wed, Apr. 08, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Gather your friends and spend a delightful evening learning new recipes and sharing a delicious meal in our cozy kitchen. Chef Loretta will share with you her favorite Italian dishes.

Menu: Focaccia with Sundry Tomato Pesto; Winter Salad with Poached Pears, Walnuts & Cranberries in White Balsamic Vinaigrette; Mushroom Ricotta Ravioli in Butter Sage Sauce; Stuffed Pork Tenderloin in Honey Garlic Sauce; Roasted Brussel Sprouts with Pancetta; Chocolate Bourbon Panna Cotta

"Stuzzichini" Italy's Favorite Bites **Paganini**
Thursday, Apr. 09, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Be the hit at your next party as Chef Loretta shows you how to make the very best bite size appetizers and serve them with your favorite aperitivo. These small bites are so delicious that you will be looking for more.

Menu: Peach Bellini Shots; Caprese Bites; Mini Crab Cakes with Lemon-Remoulade Sauce; Brie Kisses with Raspberry Preserves; Savory Chicken Panzarotti with Roasted Tomato Sauce; Grilled Shrimp on Rosemary Skewers; Artichoke-Parmesan Fritters with Roasted Garlic Mayo; Chocolate Espresso Truffles

Girls' Night Out: Mambo Italiano **Hadzigeorge**
Thursday, Apr. 09, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Energy is buzzing in the air at this party celebrating delicious Italian fare that will want to make you dance the Mambo Italiano. Get together with your girlfriends for this fun and energizing evening with Chef John.

Menu: Roasted Red Pepper Piedina Flat Bread; Caesar Salad with Focaccia Croutons; Potato Gnocchi in Bolognese Sauce; Chicken Scaloppine Piccata with Artichokes & Roasted Red Peppers; Espresso Tiramisu

A Spring Vegan Charcuterie Experience **Martin**
Thursday, Apr. 09, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Join Chef Sarah as she shares with you recipes and techniques for a delicious spring vegan charcuterie experience complete with techniques for vegan mocktails. You will also learn make-ahead entertaining strategies for stress-free hosting.

Menu: Smoked Almond Cheese Ball with Flatbread Crisps; Whipped Pistachio Pea "Ricotta" Crostini with Homemade Baguette, Pickled Red Onions, Sweet Pepper Jelly & Microgreens; Homemade Naan with Olive, Roasted Garlic & Caper Tapenade; Spring Vegetable Tart with Vegan Pastry Crust with Cashew Cream Base, Sweet Peas, Shaved Asparagus, Radish & Fresh Herbs; Strawberry Rhubarb Crème Brûlée; Strawberry Pisco Sour Mocktail with Vegan Aquafaba Foam and Edible Flower Strawberry Sugar Rim

The Lebanese Brunch **Samad**
Friday, Apr. 10, 2026 10:00 am (\$85, 2.5hrs) Hands-on

Experience and indulge in a fabulous Lebanese Brunch at this hands-on class. A delectable, fragrant and colorful mosaic of eggs, beans, vegetables, cheeses, olives and bread. Chef Rawia will share with you her family recipes for this important meal in the Middle East.

Menu: Cheese Manouche: Flatbread with Cheese Topping; Za'atar Manouche: Flatbread with Thyme and Olive Oil Topping; Shakshuka: Eggs Poached in Tomato Sauce; Chickpea Fatte with Yogurt & Pita; Fatayer: Hand Pies filled with Spinach, Onion & Sumac; Lahem B'Ajjine: Flatbread with Spiced Beef Topping; Knafeh: Kataifi Dough with Sweet Cheese and Orange Blossom Syrup

April in Paris **McCoy**
Friday, Apr. 10, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Celebrate spring in the City of Lights without leaving Ohio. This French inspired menu has all the charm and romance you would expect from a warm April night in Paris.

Menu: Goat Cheese Tartlet with Ham and Chives; Roasted Beet & Mache Salad with Walnut Vinaigrette; Stuffed Chicken Cordon Bleu; Roasted Asparagus; Chocolate Mousse with Raspberry Macarons

A Day in the Kitchen: The Cuisine of Bologna **Paganini**

Saturday, Apr. 11, 2026 10:00 am (\$165, 4hrs) Hands-on

Discover the perfect techniques for authentic Bolognese cooking with Chef Loretta as she teaches you why her hometown is known as the kitchen of Italy.

Menu: Crescentine Fried Dough with Pickled Vegetables; Prosciutto Crescente; Roasted Red Pepper, Fennel & Carrot Salad with White Balsamic Vinegar; Shrimp Scampi al Carpione with Garlic Sauce; Spinach Lasagna alla Bolognese; Chicken Scaloppine alla Petroniana; Misticanza Salad with Parmiggiano in Aged Balsamic Vinaigrette; Almond Torte with Poached Pears; Peach & Nutella Biscotti

Flavors of Puglia **Paganini**

Monday, Apr. 13, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Discover the undiscovered rich flavors of Puglia. Take a culinary trip with Chef Loretta to this remarkable Italian southern region as you sample traditional recipes and learn about its culture and traditions.

Menu: Eggplant Meatballs in Pomodoro Sauce; Potato & Tomato Focaccia; Orecchiette Pasta with Broccolini Sauce; "Bombette" Bracioline Rolls with Caciocavallo Cheese & Prosciutto; Vegetable Tiella Pie; Bocconotti Cookies Filled with Pastry Cream

Strudel from Scratch **McCoy**

Tuesday, Apr. 14, 2026 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

Escape to Florida Fun **Paganini**

Tuesday, Apr. 14, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Get away from the cold and enjoy some fun preparing the foods that inspire you to dream about being in Florida during spring break.

Menu: Gulf Coast Chopped Salad with Avocado & Tomatoes with Orange Honey Vinaigrette; Coconut Shrimp served with Sweet & Sour Sauce; Meyer Lemon Grilled Chicken Tenders & Vegetables; Macadamia Crusted Grouper in Coconut Sauce; Rice Pilaf; Loretta's famous Key Lime Pie

Intro to Modern Mixology **Cutherell**Wednesday, Apr. 15, 2026 6:00 pm (\$85, 2.5hrs) Hands-on
(Limited to 12 people, 21 yrs and older)

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. Found 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.

Menu: Enjoy a sampling of a variety of cocktails including Daiquiri; Old Fashioned; Flip; "Una Mas" (a variation of an Old Fashioned); a light meal will be served

An Intermezzo Celebration **Paganini**

Thursday, Apr. 16, 2026 6:00 pm (\$95, 2.5hrs) Demonstration

Join us for a delicious evening exploring Italy's top restaurants. Sample their best dishes prepared for you by Chef Paganini. A gastronomic evening that you will not want to miss. Chef Loretta will create your meal using her unique flair and her extensive travel experience. Wear your Italian colors, green, red and white to show your passion and amore. Space is limited!

Menu: Burrata Napoleon Caprese with Roasted Tomatoes and Basil Chips in Balsamic Reduction; Homemade Swiss Chard and Ricotta filled Tortelli "Tre Colori" Tomato, Cream & Pesto Sauce; Seared Duck Breast "Al Saor" with Grappa & Acacia Honey Glaze; Cherry Compote; Petit Green Beans "Al Salto"; Crispy Potato & Fave; Chocolate Hazelnut Crostata with Salted Caramel Sauce & Strawberries

Mezze Mediterranean Small Plates **Hadzigeorge**

Thursday, Apr. 16, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Sample the fresh flavor of the mediterranean at this great class. Chef John will show you how to prepare a variety of small plates using seasonal ingredients and the right blend of spices. Discover quick and easy recipes and learn the techniques used to prepare these delicious Middle Eastern treats.

Menu: Za'atar Pita Chips; Baba Ghanoush; Chickpea Hummus Dip; Stuffed Grape Leaves; Meatballs in Tomato Sauce; Chicken Kebabs with Yogurt Sauce; Pistachio Baklava in Orange Blossom Water

Rustic Italian **Paganini**

Friday, Apr. 17, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Discover the rustic cuisine of Italy, simple easy recipes for the whole family to enjoy. Chef Loretta will share her favorite recipes from her family. Travel with her to the old country and sample the very best dishes.

Menu: Sicilian Meatballs with Pinenuts and Raisin in Pomodoro Sauce; Ricotta Potato Gnocchi Cacio & Pepe; Roasted Chicken "Al Mattone" with Salmoriglio Sauce; Smashed Potatoes; Green Beans with Prosciutto "In Padella", Apple Torta della Nonna with Amaretto Gelato

Viva Italia Boot Camp**Paganini**Sat.,Apr.18,2026 9:00 am (\$195, 1x6hrs, 0.6 CEU) Hands-on
(Class is limited to 12 Students)

Are you an Italian food lover? Then join Chef Loretta to learn new skills, discover new flavors, and the best food from Italy. Prepare authentic recipes using fresh ingredients and classic techniques from the old country.

Menu: Pizza Margherita; Handmade Stuffed Mozzarella; Milanese Risotto with Asparagus; Branzino in Acqua Pazza: Stuffed Pork Tenderloin with Mushroom & Truffle Sauce; Tagliatelle Pasta with Bolognese Sauce; Potato Gnocchi with Pesto Sauce; Veal Scaloppine Saltimbocca; Grilled Vegetable Salad with Balsamic Vinaigrette; Panna Cotta with Berry Sauce; Chocolate & Hazelnut Biscotti; Classic Tiramisu Martini

Cream Puffs, Eclairs & More!**Barber**

Saturday,Apr.18,2026 10:00 am (\$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

Garlic-licious**Paganini**

Monday,Apr.20,2026 6:00 pm (\$85, 2.5hrs) Demonstration

One of our most popular classes! Discover the secret for using garlic in the kitchen as a flavor booster. Chef Loretta will share with the class her favorite recipes.

Menu: Roasted Eggplant Crostini with Candied Garlic; Garlic & Potato Soup; Caesar Salad with Roasted Garlic Dressing; Homemade Pici Pasta with Pomodoro Garlic Sauce with Chicken Meatballs; Tuscan Garlic Shrimp with Tomatoes & Spinach; Garlic Goat Cheese Mashers; Garlic & Herb Marinated Vegetables; Mango Crème Brûlée with Cream

Taste of Thailand**McCoy**

Tuesday,Apr.21,2026 6:00 pm (\$85, 2.5hrs) Demonstration

Enjoy the exotic flavors of Thailand as you feast on a delicious meal equally suited to the family table or a night of entertaining.

Menu: Creamy Lemongrass Soup with Peas; Shrimp & Noodle Pod Thai; Grilled Beef Salad with Cherry Tomatoes & Shaved Red Onion; Coconut Chicken Green Curry & Green Beans; Basil Jasmine Fried Rice; Mango Lime Sorbet with Crispy Ginger Cookies

Irresistible Italian**Paganini**

Tuesday,Apr.21,2026 6:00 pm (\$85, 2.5hrs) Demonstration

Enjoy the fresh taste of Italy and discover how to recreate it in your own kitchen. Quick recipes bursting with delicious flavor that will make you feel like you have traveled to the old country.

Menu: Mushroom-Stuffed Puff Pastry Bites; Caesar Salad with Roasted Garlic Dressing & Crostini; Homemade Ricotta Cavatelli Pasta with Pomodoro Sauce & Nonna's three Meats Meatballs; Chicken Saltimbocca with Prosciutto; Individual Parmigiano Spinach Souffles; Strawberry Limoncello Tiramisù

Cooking Together: Vegan American Comforts**Martin**Wednesday,Apr.22,2026 6:00 pm (\$85/person, 2.5hrs)
Hands-on

Bring a friend and join Chef Sarah as she shares with you methods for building depth and richness in these delicious American comfort foods--Vegan-style!

Menu: Slow-Braised Vegan Pot Roast with Root Vegetables; Creamy Baked Vegan Mac & Cheese with Crispy Topping; Garlic Mashed Potatoes with Olive Oil & Chives; Green Beans with Caramelized Shallots; Skillet Cornbread with Maple Butter; Warm Apple Hand Pies with Homemade Ice Cream

Crab Fest**McCoy**

Wed.,Apr.22,2026 6:00 pm (\$95, 2.5hrs) Demonstration

All things crab! Make some tasty snacks and dishes that feature this delicious crustacean. Chef Tim will prepare these delicious dishes for you to sample.

Menu: Crab Sliders with French Fries & Spicy Remoulade; Classic East Coast Crab Cakes & Homemade Tartar Sauce; She Crab Soup with Crostini; Crab-Stuffed Shells Pasta with Creamy Béchamel Sauce; Crab Rangoon with Sweet & Sour Sauce; Lemon Bars Bites

Artichoke "The King of Vegetables"**Paganini**

Thursday,Apr.23,2026 6:00 pm (\$85, 2.5hrs) Hands-on

Are you an artichoke lover? Then join us and learn how easy it is to prepare them. With a long history artichokes were cultivated by the Roman and have been part of the Italian cuisine for over two thousand years. Discover healthy and delicious possibilities for choosing, preparing, cooking and eating "The King of Vegetables". Chef Loretta will show you how to prepare a variety of recipes which demonstrate how versatile this vegetable can be.

Menu: Creamy Artichokes & Spinach Dip with Crostini; Artichoke Bisque; Artichoke & Shrimp Risotto with Fontina Cheese; Parmesan & Herbs Stuffed Roasted Artichokes; Chicken Scaloppini Piccata with Artichokes & Sweet Peppers in Lemon Sauce; Crème Brûlée

Mouthwatering Mushrooms **Hadzigeorge**
Thursday, Apr. 23, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Spring is the perfect season for mushrooms. If you are a mushroom lover, you do not want to miss this class where you can help prepare and sample dishes using a variety of mushrooms. Join Chef John as he shares with you his favorite dishes.

Menu: Sausage Stuffed Mushroom; Creamy Mushroom Chowder with Brie Cheese; Grilled Portobello Salad in Balsamic Vinaigrette; Beef Stir Fry with Shiitake Mushroom over Noodles; Triple Chocolate Chunk Cookies

Date Night: Spring Cooking **McCoy**
Friday, Apr. 24, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Spring has sprung! As winter fades away, celebrate the renewal of the landscape and the return of outdoor activity by cooking and enjoying this seasonal meal with your partner. Learn how to make a variety of deliciously fresh dishes.

Menu: Shrimp Fritters with Tzatziki Sauce; Baby Spring Greens Salad with Crispy Pancetta, Pea Shoots, Croutons & Creamy Dill Dressing; Risotto with Tarragon & Asparagus; Pork Tenderloin Stuffed with Herbs & Garlic in Red Pepper Sauce; Strawberry & Cream Chiffon Cake

A Gastronomic Tour of Italy **Paganini**
Friday, Apr. 24, 2026 6:00 pm (\$95, 2.5hrs) Demonstration

The cuisine of Italy is loved worldwide for its flavorful and unique tastes. Join Chef Loretta for a gastronomic tour of Italy's most popular dishes in this fun and delicious class. You, too, will say "Buon Appetito."

Menu: Crab Strudel with Fontina Sauce; Creamy Zucchini Soup with Cheese Chips & Herb Oil; Mixed Green Salad with Strawberries; Candied Walnuts & Honey Mustard Vinaigrette; Seared Pork Tenderloin with Port Demi-Glace Sauce; Spinach Mashed Potatoes; Grilled Asparagus Wrapped in Prosciutto; White Chocolate Raspberries Trifle

Sizzling Spring Appetizers **Paganini**
Saturday, Apr. 25, 2026 10:00 am (\$95, 2.5hrs) Hands-on

Gather friends to celebrate the arrival of spring. These easy appetizers are a great party starter. Have a fun class learning how to create these delicious morsels with Chef Loretta.

Menu: Spinach & Artichoke Dip with Crostini; Brie Bites with Apricot Jam; Mushroom Phyllo Triangles; Seared Steak Spiedini with Gorgonzola Sauce & Balsamic Onions; Salmon Cakes with Caper Dill Sauce; Vegetable Spring Rolls with Sweet & Sour Sauce; Chocolate Cream Puffs

Memories of the Silver Grille **Yaeger**
Saturday, Apr. 25, 2026 11:00 am (\$55, 2hrs) Demonstration

Bring back the memories of Higbee's and the Silver Grille at this delicious luncheon.

Menu: Higbee Muffins; Higbee Mixed Salad with Avocado, Tomato, Egg & Roquefort Dressing; Crepes with Creamed Chicken & Mushrooms; Lemon Chiffon Pie

A Victorian Mother's Day Tea **Paganini**
Saturday, Apr. 25, 2026 4:00 pm (\$85, 2.5hrs) Demonstration

Join Chef Loretta for an elegant and tasty Victorian English Tea to honor all mothers. Bring your mother and your appetite to celebrate her special day and sample tempting treats to satisfy even the most discriminating palate.

Menu: Cucumber Tea Sandwich; Chicken Salad Tea Sandwich; Egg Salad Tea Sandwich; Banana Walnut Bread; Mini Cheese Quiches; Lemon Tartlets with Blueberries; Raspberry Linzer Cookies; Cherry & White Chocolate Scones served with Jam & Clotted Cream; Assortment of Fine Loose Teas

A Basket Full of Spring Flavors **Paganini**
Monday, Apr. 27, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Enjoy learning how to create deliciously light spring dishes using vegetables as the main ingredient. This menu will burst with flavor and goodness. Let Chef Loretta show you the best variety of vegetables that mother nature has in store for you this spring.

Menu: Caramelized Onion & Swiss Chard Tart Tatin; Warm Mushroom Salad with Pancetta & White Balsamic Dressing; Asparagus & Peas Risotto; Herb Stuffed Chicken Scaloppini; Roasted New Potatoes; Lemon and Strawberry Cake Roll

Perfect Pierogi **McCoy**
Monday, Apr. 27, 2026 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 & 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

Dazzling Desserts **Yaeger**
Monday, Apr. 27, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Looking for the perfect treat for your next party? Join pastry chef Ally for a scrumptious showcase of dazzling desserts at this fun hands-on class. Discover how to create and bake a variety of mouthwatering sweets that are guaranteed to have your family and friends asking for more.

Menu: Dark Chocolate Almond Cake with Ganash Glaze; Strawberry Mousse Torte; Lemon Roll with Whipped Cream; Carrot Cakes Cupcakes with Mascarpone Frosting

Cafe Classics: Gluten-Free & Plant-Based Breakfasts To-Go
Martin

Wednesday, Apr. 29, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

No need to stop at your favorite café in the morning to pick up breakfast to-go. You can learn these well-balanced recipe variations for portable gluten-free and plant-based café breakfasts suitable for your busy mornings!

Menu: Pad Thai Avocado Toast with Homemade Seeded Gluten-Free Bread & Homemade Peanut Butter; Açai Bowl Base with House Made Toppings; Chia Pudding Base with Five Flavor Variations; Overnight Oats Formula with Five Flavor Variations; Matcha Marble Banana Bread with Flavor Variations; Homemade Pop-Tarts with Gluten-Free Dough and Five Flavor Variations; Vanilla Cashew Creamer Base with Five Flavor Variations; Café Latte Syrup Technique with Five Seasonal Flavor Options; Vegan Marshmallow Fluff (Healthier & Homemade)

A Taste of California Napa Wine Country
McCoy

Thursday, Apr. 30, 2026 6:00 pm (\$95, 2.5hrs) Demonstration

Take a culinary journey to California Napa wine country, one the world's greatest destinations. Blooming orchards, well-attended vineyards and open blue skies form the background for the perfect pairing of food and wines from the best wineries. Chef Tim will be your host for this delightful evening sharing the finest California wines paired with a specially designed menu.

Menu: Empanadas Stuffed with Chicken Picadillo in a Spicy Salsa; Mini Shrimp Tacos with Veggie Slaw; Cobb Salad with Avocado Ranch Dressing & Bacon; Grilled Tri-Tip Steak; Pico de Gallo; Spanish Rice; Peach Galette with Almond Gelato

Main Event Dinner Salads and Dressings
Hadzigeorge

Thursday, Apr. 30, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Salads come in all shapes and sizes. You can enjoy them for lunch or dinner. This class will go over a variety of salads and their wonder by exploring the endless possibilities and permutations of fresh ingredients.

Menu: Spinach, Cherry Tomatoes, Feta, with Grilled Steak; Arugula, Pecan, Poached Pear with Grilled Chicken; Zucchini, Peppers, Chickpeas, Kalamata Olives, with Grilled Salmon; Zesty Ancient Grains Quinoa, Beans, Avocado, & Pepper; Fruit Salad with Yogurt Dressing. Dressings: Balsamic Vinaigrette; Tangy Dijon Vinaigrette, & Cilantro Lemon-Herb Dressing; Roquefort Dressing; Greek Yogurt Dressing



Want to learn more about your favorite adult beverages?

We've got you covered!

Check out these classes in this catalog:

Friday, March 20 – Wine Education with Jeff King: Cabernet Battle, Discovering the King of Wines

Monday, March 30 – CLE Spring Beer Fest

Friday, April 3 – Flavors of Piedmont Culinary Journey with Piedmont Wine Pairings

Wednesday, April 15 – Intro to Modern Mixology

Saturday, April 25 – A Victorian Mother's Day Tea (For the Teetotalers!!)

CLEVELAND'S TOP CHEFS
— A PREMIER CULINARY —
EXPERIENCE

SAVE THE DATE!!

Join us again next summer for an unforgettable culinary experience where you will indulge in a variety of tasting plates prepared by some of the most talented chefs in the area.

Sunday, June 14, 2026

4:00 – 7:00 pm

The International Culinary Arts & Sciences Institute
8700 Mayfield Road, Chesterland, OH 44026

Over a dozen chefs will be donating their time and talent to help raise much needed scholarship funds for students to pursue their dream of becoming a chef in the Culinary and Pastry Arts, despite their economic status. This is an all-volunteer event benefiting The International Culinary Arts & Sciences Institute Scholarship Fund, Inc. which is a 501 (c) (3) Public Charity with a Tax ID for deduction purposes.

For more information call 440-729-1110



ICASI is a top accredited culinary school that offers Basic Techniques Certificate & Advanced Techniques Diploma programs in Culinary Arts & Pastry Arts. Chef owned and operated with personal attention to your goals and career services.

Find out more at one of our upcoming Open Houses:

Tuesday, March 10, 11:30 am and 6:00 pm

Saturday, April 18, 10:00 am

For information
Call (440) 729-7340 or
admissions@icasi.edu

COOKING WITH A PARTNER

(Staff, \$165 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 Night in Venice

Saturday, Mar.07, 2026 6:00 pm

Spice up your date night with a delicious menu for you to prepare and eat together. This is one of our most popular classes: Do not miss out!
Menu: Sun-Dried Tomatoes & Basil Crostini; Warm Arugula Salad, Parmesan, Pear & Walnuts with Garlic Croutons; Squash Ravioli with Brown Butter Sage Sauce; Pork Tenderloin Medallions wrapped in Prosciutto with Wild Mushroom Sauce; Whipped Potatoes with Roasted Garlic; Chocolate Cherry Cake

Cooking with a Partner: A Delicious Night in Key West

Saturday, Mar.28, 2026 6:00 pm

Join us for a fabulous night discovering the cuisine of Key West. Grab your partner and join us on this fun and exciting evening. Prepare a delicious menu and then enjoy it with friends.

Menu: Mushroom & Spinach Bruschetta; Crab & Avocado Corn Bisque; Mini Corn Muffins; Baby Greens with Walnuts & Strawberry Vinaigrette; Boursin-Stuffed Chicken Breasts in Citrus Sauce; Vegetable Ratatouille; Rice Pilaf; Individual Key Lime Tart

Cooking with a Partner: An Evening in Rome

Saturday, Apr.11, 2026 6:00 pm

Take a culinary journey with your partner to feast on these Roman dishes. Explore the delicious foods of this ancient city. In Rome they say "Non si Invecchia alla Tavola" you never get old at the dinner table, come and discover why.

Menu: Shrimp Saltimbocca in Wine Gastrique; Primavera Salad in Balsamic Vinaigrette; Homemade Fettuccine Alla Carbonara; Chicken Scaloppine alla Romana; Rosemary Oven-Roasted Potatoes; Green Beans with Prosciutto; Individual Pear Crostata with Gelato Ice Cream

Cooking with a Partner: Paris: The City of Lights

Saturday, Apr.25, 2026 6:00 pm

Spend an unforgettable night exploring French cooking. Discover how to recreate the classic dishes that have made France famous all over the world. Together we will prepare a fabulous meal that will make you say "Bon Appetit."

Menu: Wild Mushroom Pate' with French Baguette; Roasted Onion Soup Gratinee' with Gruyere Cheese; Bistro Salad with Champagne Vinaigrette; Petit Steak au Poivre; Pomme Frites; Asparagus Gratin; Chocolate Eclairs



PARENT-CHILD CLASSES

Tots (Ages 3-6) Hands-on

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

Tots: Shamrock Gold Party Fun
Saturday, Mar. 14, 2026 10:00 am

Stepanek

Chef Toni will guide you & your little cook through easy culinary skills and a fun day to celebrate St. Patty's Day!
Menu: Over the Rainbow Popovers; Creamy Potato Soup; Chicken Macaroni & Cheese; Shamrock Cookies

Tots: Easter Brunch
Saturday, Apr. 04, 2026 10:00 am

Peters

Chef Rae will guide you and your child to prepare this delicious holiday brunch!
Menu: Ham and Cheese Mini Quiches; Sausage and Cheese Biscuits; Maple Mini Muffins; Rainbow Fruit Cups

Tots: Batter Up!
Saturday, Apr. 18, 2026 10:00 am

Grinnell

Hey Batter Batter!! It's baseball season so wear your favorite team shirt and join Chef Linda as she helps you prepare an array of delicious "batter-based" treats!
Menu: Dino and Unicorn Waffles with Syrup; Mini Quiche Trilogy: Bacon & Cheese, Ham & Swiss and Pepperoni & Mozzarella; Mexican Street Corn Cornbread; Chocolate Chip Banana Bread

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

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

Cooking with Kids: Cake Pops & Hand Pies
Saturday, Mar. 07, 2026 10:00 am

Peters

You and your child can learn to make these delicious cake pops and hand pies that will rival your local coffee shop pops any day!
Menu: Chocolate Cake Pops; Vanilla Cake Pops; Strawberry Hand Pies; Taco Hand Pies

Cooking with Kids: All Star Baseball Treats
Saturday, Mar. 28, 2026 10:00 am

Grinnell

Step up to the plate!! It's that time of year when we celebrate the start of baseball season. Wear your favorite team shirt and come make these fabulous treats for our favorite pastime sport!
Menu: Homemade Pretzel Bites with Cheezy Dip; Hot Dogs (of course!) with Homemade Relishes & Toppings; Homemade Vanilla Ice Cream in "Baseball Caps" with Hot Fudge Sauce & Cracker Jack Crumble; Baseball Cut-Out Butter Cookies

Cooking with Kids: Breakfast Goodness
Saturday, Apr. 25, 2026 10:00 am

Ambros

Join Chef Savana and have fun in the kitchen. Working as a team, these delicious breakfast recipes inspire conversation and creativity.
Menu: Cheese & Herb Omelet; Sausage & Vegetable Breakfast Bake; Lemon Pancakes with Blueberries; Fruit Smoothies



Plan your next event with us!

440-729-7340

privateevents@lpscinc.com



KIDS ONLY CLASSES

Kids (Ages 7-11) Hands-on

(\$55 per person, 2 hrs)

Kids: Tater's Gonna Tate
Saturday, Mar. 21, 2026 1:00 pm

Grinnell

Time to discover new ways to appreciate our favorite tuber vegetable - "The Wonderful Potassium Packed Potato!"

Menu: Red-skinned Potato Pizzas; Loaded Potato Soup; Mashed Potato Taquitos; Potato Gratin Stacks; "Loaded Faked Potato" Ice Cream Treat

Kids: Easter Baking
Saturday, Apr. 04, 2026 1:00 pm

Barber

Join Chef Nicola for some yummy Easter treats that you can learn to bake for family and friends!

Menu: Stained-Glass Cookies; Bird Nest Cookies; Lemon Crinkle Cookies; Coconut Macaroons; Puff Pastry Pizza Bites

Kids: Totally Tacos
Saturday, Apr. 18, 2026 1:00 pm

Ambros

Cook side by side with Chef Savana and learn to make some of the best tacos in town.

Menu: Crispy Shelled Beef Tacos with Fresh Salsa; Chile-Lime Shrimp Tacos with Guacamole Sauce; Shredded Chicken Burritos with Rice & Beans; Ice Cream Choco-Tacos with Waffle Cone Shells

Teens (Ages 12-17) Hands-on

(\$65 per person, 2 hrs)

Teens: Luck of the Irish
Saturday, Mar. 07, 2026 1:00 pm

Csepegi

Spend a fun day in the kitchen with Chef Kate preparing some Irish favorites.

Menu: Reuben Bites with Thousand Island Dressing; Irish Cheddar Soup; Bangers & Colcannon Mashed Potatoes; Chocolate-Mint Mousse Parfait

Teens: Make & Take: Sensational Cake Decorating **Yaecker**
Saturday, Apr. 04, 2026 (\$75, Includes decorating kit)

Join Chef Ally and have fun in the kitchen learning basic baking and decorating techniques. You will create your own beautiful 6-inch cake to take home and share with family and friends

Menu: 2 layer 6-inch cake

Teens: Terrific Tarts
Saturday, Apr. 11, 2026 1:00 pm

Csepegi

Using basic sweet and savory tart doughs, learn to make an endless variety of tarts.

Menu: Tomato-Basil Quiche; Spinach-Salmon Quiche; Lemon Curd-Blueberry Tartlets; Fresh Fruit Tart with Pastry Cream; Apple-Cherry Galettes; Chocolate-Caramel Tartlets



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.

Last 2026 Tour Available:

Gastronomic Tour of Portugal

Seven Nights: Lisbon, Evora, Sintra, Cascais, Coimbra, Porto

October 1-9, 2026 (8 seats left)

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

Upcoming 2027 Tours:

Flavors of Puglia

Seven Nights: Monopoli, Conversano, Matera, Lecce, Otranto

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, Perugia

May 21-29, 2027

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

Italia Romantic (New Tour)

Seven Nights: Verona, Bologna, Stesa on Lago Maggiore, Sirmione on Lake Garda

September 10-18, 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, Cremonino, Acqui Terme, Pisa

September 21-29, 2027

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

Undiscovered Italy (New Tour)

Seven Nights: Exploring stunning small medieval towns in the Regions of Umbria, Tuscany and Marche

October 3-11, 2027

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: lpscinc@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.icasiedu

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

Tuesday, March 10, 11:30 am & 6:00 pm

Saturday, April 18, 10:00 am

Contact Alyson King to RSVP or for a private tour.

at 440-729-7340 or admissions@icasiedu

