



NOVEMBER &
DECEMBER
2021

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 Basic Techniques series will be taken in order. Attendance at the first class of a series is mandatory.

Basic Techniques of Cooking 1 (4 Sessions)

Hrvatín

Mondays, November 22, 29, December 6, 13, 2021 – 6:00pm (\$345, 4x3hrs, 1.2CEU)

Mondays, January 3, 10, 17, 24, 2022 – 6:00pm (\$345, 4x3hrs, 1.2CEU)

Week 1: Knife Skills: French Onion Soup; Warm Vegetable Ratatouille; Vegetable Spring Rolls with Sweet & Sour Sauce; Vegetable Tempura; Garden Vegetable Parmesan Frittata

Week 2: Stocks and Soups: Vegetable Stock; Fish Stock; Chicken Stock; Beef Stock; Black Bean Soup; Chicken Noodle Soup; Beef Consommé; Cream of Mushroom Soup; Fish Chowder; Potato Leek Soup

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

Week 4: Salads and Dressings: Barley Salad with White Wine Vinaigrette; Caesar Salad with Creamy Garlic Dressing; Southwest Steak Salad with Chimichurri Sauce; Fish Tacos with Coleslaw Dressing; Farfalle Pasta Salad with Grilled Chicken and Vegetables with Balsamic Vinaigrette; German Potato Salad; Handmade Mayonnaise

Basic Techniques of Cooking 2 (4 Sessions)

Hrvatín

Monday, October 11, 18, 25, & November 1, 2021 – 6:00pm (\$345, 4x3hrs, 1.2CEU)

Wednesday, December 29, January 5, 12, 19, 2022 – 6:00pm (\$345, 4x3hrs, 1.2CEU)

Week 1: Sauces: Classic Mother Sauces, Pasta & Vegetables Souffle with Mornay Sauce, Chicken Pot Pie with Veloute Sauce, Poached Eggs Sardou with Hollandaise Sauce, Roasted Red Pepper Coulis, Pantry Barbeque Sauce, Basil Pesto

Week 2: Sauté: Veal Marsala with Baby Bellos Mushroom, Chicken Scaloppini Piccata with Peppers & Artichokes, Creole Barbeque Shrimp, Sauteed Vegetables & Goat Cheese Piedina Flat Bread, Steak Medallions with Pink Peppercorn Sauce

Week 3: Roasting: Roasted Tomato Soup; Garlic and Herb Roasted Chicken; Roasted Rack of Lamb; Pan-Roasted Pork Tenderloin Medallion, Twice-Baked Potato, Roasted Brussels Sprouts, Lemon Creme Brulee

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

Basic Techniques of Cooking 3 (4 Sessions)

McCoy

Tuesday, November 9, 16, 23, 30, 2021 - 6:00pm (\$345, 4x3hrs, 1.2CEU)

Wednesday, February 2, 9, 16, 23, 2022 - 6:00pm (\$345, 4 x3hrs, 1.2CEU)

Week 1: Pasta: Mushroom and Goat Cheese Ravioli with Sun-Dried Tomato Pesto, Pappardelle with Bolognese Sauce, Chive Spaetzle, Cavatelli 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 Breast with Goat Cheese and Spinach, Classic Buffalo Wings with Blue Cheese Dip

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

Looking for the perfect gift?

LPSC Gift Certificates are it!

They can be used for classes, shopping in the store, or at Sapore Restaurant.

Call (440) 729-1110 or website www.lpscinc.com to purchase your gift certificates today!

Basic Techniques of Cooking 4 (4 Sessions)**McCoy**

Tuesday, December 7, 14, 21, 28, 2021 - 6:00pm (\$345, 4x3hrs, 1.2CEU)

Monday, February 21, 28, March 7, 14, 2022 – 6:00pm (\$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 Spare Ribs; 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**

Wednesday, January 5, 12, 19, 26, 2022 – 6:00pm (\$345, 4x3hrs, 1.2CEU)

Immerse yourself on 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

Week 2: Advanced Cooking Techniques & Methods

Week 3: Restaurant Line Cooking & Professional Plate Presentation

Week 4: Methods for Kitchen Desserts

Advanced Techniques of Appetizers and Hors d'Oeuvres**Paganini**

Saturday, November 6, 2021 – 10:00am (\$95, 4hrs, 0.4CEU)

Join Chef Loretta for a comprehensive workshop on the art of entertaining, great cooking techniques, make-ahead tips, plating ideas, and fabulous recipes.

Menu: Hot Apps: Shrimp Satay; Artichoke Dumplings; Sausage en Croute; Rice Arancini; Chicken & Vegetable Eggrolls; Crab Cakes; Mushroom Pate

Cold Apps: Risotto Stuffed Tomatoes; Smoked Salmon Rolls; Melon Canapes; Shrimp Martini

Hors d'Oeuvres: Brie Kisses; Stuffed Mushrooms; Prosciutto Shrimp; Spicy Meatballs; Crostini; Phyllo Rolls; Stuffed Parmesan Cups; Goat Cheese Pillows

Eastern European Baking (2 Sessions)**Serfozo**

Monday, November 8 & 15, 2021 - 6:00pm (\$145, 2x3hrs, 0.6CEU)

Discover the perfect techniques for European baking. In this comprehensive two-day, hands-on series, you will acquire the skills and methods for creating a variety of doughs, cakes, and cookies. Your holiday table will impress your friends and family!

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

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

Techniques of Baking 1 (4 Sessions)**Paganini**

Tuesday, November 16, 23, 30 & December 7, 2021 6:00pm (\$345, 4x3hrs, 1.2CEU)

Week 1: Cookies, Biscotti and More: Checkerboard Cookies; Chocolate Macadamia Nuts; Almond Biscotti; Spritz Cookies; Raspberry Linzer

Week 2: Quick Breads, Muffins and Scones: Banana Walnut Bread; Blueberry Muffins; Lemon Thyme Bread; Cranberry-White Chocolate Scones

Week 3: Pies, Tarts and Crostata: Traditional Apple Pie; Pear Frangipane Tart; Tart Tatin and Sour Cherry Crostata

Week 4: Basic Cakes Fillings and Finishing Decoration Techniques: Buttermilk Peach Upside-Down Cake; Chocolate Layer Truffle Cake; Angel Food Cake

ADULT CLASSES

NOVEMBER

Encore! A Taste of Italy **Paganini**
Monday, Nov.1,2021 6:00 pm (\$65, 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 Bracirole with Prosciutto & Caciocavallo Cheese; Creamy Polenta; Chocolate Espresso Tiramisu

Scrumptious Desserts **Fleisch**
Tuesday, Nov.2,2021 10:00 am (\$65, 2.5hrs) Hands-on

With the holiday season right around the corner, we can't wait to start to bake some of the best desserts imaginable. Bring a friend and join us and discover all the possibilities.

Menu: Sparkling Chocolate Tiramisu Cake; Pumpkin Roll with Mascarpone & Caramel Sauce; Roasted Pear & Custard Crostata; Chocolate-Hazelnut Mousse in Chocolate Cups; White Chocolate & Raspberries Creme Brulee with Tuille Cookies; All served with a cup of Cappuccino

Sizzling Seafood **Paganini**
Tuesday, Nov.2,2021 6:00 pm (\$75, 2.5hrs) Demonstration

Celebrate the season with a fresh catch from the sea. Simple to make, full of flavor, healthy, and delicious seafood recipes for you to enjoy. Discover how to buy, store, prep, and cook a variety of seafood.

Menu: Scallop Saltimbocca with Prosciutto & Sage over Potato Pancakes; Creamy Lobster Mac & Cheese; Caesar Salad with Grilled Shrimp Skewers; Macadamia Nut Crusted Grouper wrapped in Banana Leaves with Mango Salsa; Clam Chowder with Garlic Crostini & Lemon Sorbet for dessert

Harvest Soups **Paganini**
Wednesday, Nov.3,2021 10:00 am (\$65, 2.5hrs) Demo

It's never too soon to start brushing up for soup season! Come learn some seasonal favorites and a few delicious additions!

Menu: Corn, Turkey & Potato Chowder; Tomato & Basil Soup with Parmesan Crisp; Roasted Butternut Squash Bisque with Apple Chips; Hearty Fall Minestrone Soup with Sausage; Mushroom Barley Soup with Vegetable Confetti; Chocolate Soup with Biscotti

Exploring Italy **Paganini**
Wednesday, Nov.3,2021 6:00 pm (\$65, 2.5hrs) Demo

Take a culinary journey through Italy and enjoy the multitude of flavors that she has to offer. Traveling from north through south, we will discover a variety of dishes that will make your heart sing.

Menu: Steamed Mussels Puttanesca; Roasted Vegetable Salad with Orange Balsamic Vinaigrette; Homemade Pici Pasta with Cacio e Pepe Cream Sauce; Herb-Stuffed Chicken Breasts Involtni; Olive Oil Mashed Potatoes; Fresh Spinach Gratin with Parmigiano Cheese; Apple Crostata with Almond Gelato

Oh La La Parisian Macarons **Fleisch**
Wednesday, Nov.3,2021 6:00 pm (\$75, 2.5hrs) Hands-on

These delicate, airy, petite treats are all the rage in boutique pastry shops. Master the technique to create these tiny tasty treats.

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

Roasting Meats on the Bone **McCoy**
Thursday, Nov.4,2021 6:00 pm (\$75, 2.5hrs) Demonstration

Continuing his popular On-The-Bone series, Chef Tim explores the technique of roasting meats this month. This method produces tender and flavorful results every time.

Menu: Perfect Beef Stock; Beef Barley Soup; Pork Roast with Sweet & Sour Applesauce; Rib Roast in Chimichurri Sauce with Horseradish Mashed Potatoes; Roasted Chicken with Potatoes & Olives; Roasted Pineapple Upside-Down Cake with Vanilla Gelato

Fall Guest Chef Cafe featuring Alex Hrvatin
Saturday, Nov.6,2021 1:00 pm (\$45, 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 Alex Hrvatin. Together with our professional students she will prepare a delectable seasonal luncheon.

Menu: Homemade Bread with Whipped Cinnamon Butter; Thick Corn Tortilla topped with Radish & Cheese; Turkey Soup in Red Chile Broth with Hominy & Pumpkin; Chopped Salad of Romaine, Avocado, Tomato, Roasted Pepper, Pumpkin Seed & Creamy Lime Vinaigrette; Yucatan Style Braised Pork, Refried Beans, Spanish Rice, & Pickled Vegetables; Tres Leches Cake with Whipped Cream & Pineapple

Cast Iron Cooking**Hrvatín**

Monday, Nov.8,2021 6:00 pm (\$65, 2.5hrs) Demonstration

Everything you can do to make the most of your cast iron skillet, in one class! Join our iron Chef Alex while he prepares a variety of dishes in a cast iron skillet. Discover the many cooking properties, how to maintain and care for years of use.

Menu: Sweet Corn Bread; Chicken Fried Steak; Veggie & Goat Cheese Frittata; Stout Beef Shepherd's Pie; Shrimp Gumbo with Oven Rice; Apple Slump Cake

Girls' Night Out: Terrific Thai**Csepegi**

Tuesday, Nov.9,2021 6:00 pm (\$65, 2.5hrs) Hands-on

Gather up your friends and get ready to learn to make your favorite Thai recipes at home. Eat, laugh and learn together; you will love preparing this wonderful menu.

Menu: Shrimp Satay with Spicy Peanut Sauce; Coconut & Mushroom Tom Kha Gai Soup; Green Curry with Jasmine Rice; Drunken Chicken Pad Thai; Coconut Rice Pudding with Mango Coulis

New York Pizza**McCoy**

Wednesday, Nov.10,2021 6:00 pm (\$65, 2.5hrs) Hands-on

Back by popular demand! A New York expatriate living too close to Chicago will show you how to make "Real" Pizza from scratch. Why get take-out when you can learn to make great pizza at home?

Menu: NY Thin-Crust Pizza; Meatballs Pizza; Cheese Pizza; Long Island Greek Pizza; Peperoni Pizza; White Pizza

French Bistro Cooking**Hrvatín**

Wednesday, Nov.10,2021 6:00 pm (\$75, 2.5hrs) Hands-on

Gather a few friends and help us bring the flavors of France to our kitchen. Join Chef Alex in the preparation of a traditional French bistro menu. Hard to resist recipes that will set the stage to an unforgettable evening.

Menu: Wild Mushroom Tarte Tatin; Onion Soup with Gruyer Croutons; Grilled Herb de Provence Chicken with Crispy Potato Cakes & Remoulade Sauce; Poach Pear Salad with Goat Cheese Coins in Champagne Vinaigrette; Plum Frangipane Tart



8623 Mayfield Rd. Chesterland, OH 44026
440-729-1110. www.saporecleveland.com

Make-Ahead Thanksgiving Feast**Csepegi**

Thursday, Nov.11,2021 6:00 pm (\$65, 2.5hrs) Demonstration

This holiday season, enjoy your company by preparing the entire Thanksgiving meal ahead. Chef Kate will share with you tips and tricks to help you make a delicious, easy, and stress-free meal.

Menu: Green Bean Salad with Prosciutto & Garlic Chips; Herb-Roasted Turkey Breast; Wild Mushroom Bread Stuffing; Turkey Gravy; Orange Scented Cranberry Chutney; Cauliflower Parmesan Mash; Apple Pie Bars

Sizzling Mexican Cuisine**McCoy**

Thursday, Nov.11,2021 6:00 pm (\$65, 2.5hrs) Demonstration

Using a repertoire of traditional fundamental techniques, Mexican cuisine transforms simple fresh ingredients into a sizzling array of delicious flavors and texture combinations. Master the building blocks that will let you create your own fiesta.

Menu: Homemade Tortilla Chips with Salsa Fresca; Shrimp & Cheese Flautas with Chipotle Crema; Sopa Azteca with Chicken & Crispy Tortilla Strips, Avocado & Chihuahua Cheese; Braised Pork Tamales with Tomatillo Salsa; Mexican Chocolate Tres Leches Cake

Meet Me on Mott Street**McCoy**

Friday, Nov.12,2021 6:00 pm (\$65, 2.5hrs) Demonstration

Take a stroll through the center of New York's China Town on Mott Street, home of the best Chinese food in America.

Menu: Cucumber Salad with Rice Vinegar Dressing; Golden Crab Rolls with Sweet & Sour Dipping Sauce; Shanghai-Style Soup Dumplings with Soy-Sesame Dipping Sauce; Roast Pork & Chinese Vegetables over Sizzling Noodle Cakes; Soy-Lacquered Chicken with Scallion Crepes; Vegetable Fried Rice; Almond Cookies, Ginger Ice Cream, and Plum Tea

A Festive Weekend Breakfast**Musacchio**

Saturday, Nov.13,2021 10:00 am (\$75, 2.5hrs) Hands-on

Enjoy a delightful weekend breakfast the easy way. Chef Natalina 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 Cranberry Sauce; Boozy Banana Fosters Crepes; Cajun Eggs Benedict; Orange Ginger Scones; Coffee on the French Press

Culinary Book Club **Paganini, S.**
Monday, Nov. 15, 2021 6:30 pm (\$35, 2hrs) Demonstration

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

Book: Faye Faraway by Helen Fisher

Menu: Pumpkin Bread with Henry's Jam; Tea Soup; Eddie's Chili; Sticky Toffee Pudding; Em's Cookies

Holiday Pies, Tarts & Crostata **Fleisch**
Wednesday, Nov. 17, 2021 6:00 pm (\$65, 2.5hrs) Demo

There is nothing better than fresh homemade Holiday pies to set the mood and a festive spirit. Join us and discover what makes them so irresistible. ICASI pastry Chef Kerry will show you how to create the perfect pies and share with the class techniques and tips to make holiday baking easier.

Menu: Double Crusted Apple Cranberry Pie; Bourbon Chocolate Pecan Pie; Italian Jam Crostata; Pear Frangipane Lattice Tart; Mini Pumpkin Spice Pie

Sausage Workshop **McCoy**
Thursday, Nov. 18, 2021 6:00 pm (\$75, 3hrs) Hands-on

Explore cuts of meat, types of casings, and combinations of spices as you make four popular types of sausage. Afterwards, turn them into delicious iconic dishes.

Menu: All-American Breakfast Sausage; Andouille Sausage; Italian Sausage; No-Smoke Beef Frankfurters; Sausage & Waffles; Red Beans & Rice; Stuffed Peppers with Spicy Tomato Sauce; Pretzel Dog with Mustard

Wives with Knives **Musacchio**
Thursday, Nov. 18, 2021 6:00 pm (\$65, 2.5hrs) Hands-on

Ladies arm yourself with your favorite chef's knife and come learn the proper techniques of using it. This class will allow you to chop away as you learn basic knife skills, time saving techniques and great recipes.

Menu: Baguette Rounds with Herbed Goat Cheese; Autumn Greens with Shallot Vinaigrette; Sautéed Pork Medallions & Apples Normandy; Parsley Potatoes; Toasted Pecan Shortbread

Homemade Pasta 101 **Paganini**
Friday, Nov. 19, 2021 10:00 am (\$65, 2.5hrs) Hands-on

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

Cooking Together: Indian for Beginners **McCoy**
Friday, Nov. 19, 2021 6:00 pm (\$75/person, 3hrs) Hands-on

A little bit of spice is just what we need to perk up our appetites during the cold winter months. Bring your best friend or significant other or a group of friends to a fun night out.

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

A Day in the Kitchen: Soups, Chowders & Stews **Paganini**
Saturday, Nov. 20, 2021 10:00 am (\$95, 4hrs) Hands-on

Starting with an all-purpose stock, Loretta will transform it into a variety of delicious soul satisfying soups, chowders and stews and even a freshly made bread. Do not miss this great class!

Menu: Broccoli Potato Soup; Calabrese Spicy Seafood & Fennel Chowder with Saffron Broth in Bread Bowls; Pork Stew with Celery Root & Apple with Herb Dumplings; Roasted Chestnut & Chicken Soup; Roasted Onion & Squash Soup with Fontina Cheese Crostini; Escarole Bean Stew with Roasted Garlic Linguini; Chocolate Soup with Biscotti

An Italian Thanksgiving **Paganini**
Monday, Nov. 22, 2021 6:00 pm (\$75, 2.5hrs) Demonstration

Join Chef Loretta for a delicious Italian Thanksgiving and enjoy the very best make-ahead celebration with all the trimmings.

Menu: Fall Panzanella Vegetable Salad with Cider Vinaigrette; Butternut Squash Ravioli with Brown Butter Sage Sauce; Boneless Stuffed Turkey Breast Wrapped in Prosciutto with White Balsamic-Orange Glaze; Apple-Cranberry Mostarda; Parmigiano Mashed Potatoes; Roasted Vegetables; Pear-Almond Crostata with Gelato

It's National Cranberry Day! **Musacchio**
Tuesday, Nov. 23, 2021 6:00 pm (\$75, 2.5hrs) Hands-on

Slightly sugary and tart, the cranberry has both sweet and savory components that can complement any feast. Try these recipes for a burst of fresh fall flavor.

Menu: Cranberry Fizz Cocktail; Baked Brie, Apple & Cranberry Bites; Spinach & Feta Salad with Orange-Cranberry Vinaigrette; Turkey Scallopini with Bourbon, Pecan & Cranberry Pan Sauce; Sage Risotto; Cranberry & White Chocolate Cookies; Lemon-Cranberry Bars

Postcards from Italy**Paganini**

Wednesday, Nov.24,2021 6:00 pm (\$65, 2.5hrs) Demo

If you love Italy and enjoy good cooking, this class is what you have been waiting for. As the leaves fall and the days get shorter, the chill in the air makes us want to spend more time in the kitchen. Join us as we explore the best flavors of fall with a delicious menu.

Menu: Crab Cakes with Remoulade Sauce; Roasted Squash Salad with Pancetta & Pumpkin Seeds in Sherry Vinaigrette; Homemade Fettuccini with Wild Mushroom Ragout; Roasted Stuffed Pork Tenderloin with Cider Mustard Sauce; Apple, Pear & Cranberry Compote; Spinach Smashed Potatoes; Mascarpone Pumpkin Roll with Caramel Sauce

Mozzarella Workshop**Paganini**

Saturday, Nov.27,2021 10:00 am (\$55, 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 to class a pair of heat-resistant gloves 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

Holiday Showstopper**Paganini**

Saturday, Nov.27,2021 12:00 pm (\$65, 2.5hrs) Demonstration

Do you want to impress your guests while entertaining this holiday season? Chef Loretta has put together a wonderful menu to please the eye and impress the palate. Join us and discover how easy it is to create a spectacular menu with just a few tricks of the trade.

Menu: Poached Shrimp Martini with Avocado Salsa; Roasted Butternut Squash Soup with Candied Prosciutto & Pecans; Spinach Fettuccine Pasta Timballi with Mushroom Sauce; Roasted Pork Tenderloin with Apple Cider Cream Sauce; New Potatoes Gratin; Amaretto Cake Trifle

Risotto Workshop**Paganini**

Monday, Nov.29,2021 6:00 pm (\$65, 2.5hrs) Hands-on

Chef Loretta will show you all the possibilities for perfect risotto every time. Learn how to select the proper rice, ingredient variations and the technique for making and adding the proper stock and seasonings.

Menu: Wild Mushroom & Truffle Risotto; Creamy Risotto with Fontina Cheese & Artichokes; Mozzarella-Stuffed Arancini Balls with Pomodoro Sauce; Seafood Saffron Risotto; White Chocolate & Cranberry Risotto Pudding

Chocolate Creations**Fleisch**

Monday, Nov.29,2021 6:00 pm (\$65, 2.5hrs) Demonstration

Chocolate is the world's favorite food. This class will demystify chocolate by answering all the questions that you've always wanted to know about working with this complex and temperamental superstar. From history to origin culminating with a chocolate tasting, this class covers it all!

Menu: S'mores Cheesecake; Chocolate & Amarena Cherry Mousse Terrine; Strawberry Brownie Tart; Almond-Cranberry Dark Chocolate Bark; Chocolate Molten Cake; Mocha Gelato

Perfect Pot Pie**Csepegi**

Tuesday, Nov.30,2021 6:00 pm (\$65, 2.5hrs) Demonstration

Join Chef Kate for the perfect little packages of deliciousness. Create a perfect variety of toppings and fillings for pot pies for a cold winter night.

Menu: Classic Chicken & Vegetable; Spinach & Ricotta Noodle Crusted Pie; Sausage & Mushroom Shepherd's Pie; Shrimp & Crab Gumbo with Puff Pastry Crust; Sweet Apple-Cherry Hand Pie



Ohio's Premiere Culinary School in your backyard. Find out more at one of our upcoming open houses.

☼ **Tuesday, November 16th**

☼ **Monday, December 13th**

Each date has two sessions, 11:30am or 6:00pm for your convenience.

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

ADULT CLASSES

DECEMBER

Cheesecakes for the Holidays: Sweet & Savory Fleisch
Wednesday, Dec.1,2021 6:00 pm (\$65, 2.5hrs) Demonstration

Join Pastry Chef Kerry and discover how to create the perfect cheesecake in a variety of alluring flavors both sweet and savory. Sit back and relax as you learn the baking secrets of a pro, just in time for the upcoming Holiday season.

Menu: Savory Herb Ricotta with Sun-Dried Tomato Cheesecake; Mexican Savory Cheesecake with Pepper Salsa; Cranberry & Orange Cheese Bars; Tiramisu Mascarpone Cheesecake; Mini Turtle Cheesecake

Beef: From Farm to Table Paganini/Billick
Wednesday, Dec.1,2021 6:00 pm (\$75, 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 with Phil & Louise Billick, owners of Valley Ridge Farms.

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: Beef & Barley Soup with Homemade Beef Stock; Braciola Stuffed with Provolone & Prosciutto over Creamy Polenta; Grilled Steak with Chimichurri Sauce over Romaine Salad; Bolognese Meatloaf with Balsamic Barbeque Sauce; Beef Stew with Vegetables over Pappardelle Pasta; Apple Crisp with Caramel Sauce

Scrumptious Holiday Breads McCoy
Thursday, Dec.2,2021 6:00 pm (\$75, 3hrs) Hands-on

Bring the gift of warmth with these holiday inspired breads. Roll up your sleeves and join chef Tim for a sweet dough inspired night. Together we will learn how to create the perfect sweet dough and turn it in delicious Holiday breads. Each person will take home one small loaf of bread that they help to create.

Menu: Cranberry & Almond Angelica; Individual Cherry & Cheese Danish Braid; Christmas Stollen; Cinnamon Pecan Rolls with Mascarpone Frosting and classic Brioche

Strudel from Scratch Serfozo
Thursday, Dec.2,2021 6:00 pm (\$75, 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

Cooking Together: A Korean Feast McCoy
Friday, Dec.3,2021 6:00 pm (\$75, 2.5hrs) Hand-on

Take a culinary journey to "The land of the morning calm." Famous all over the world for its delicious cuisine, Korean cooking is a satisfying treat for the palate and the soul. Together with your partner, under the watchful eyes of Chef Tim you will prepare a delicious meal.

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 Creme Brulee with Ginger Cookies

A Day in the Kitchen: La Cucina Italiana Paganini
Saturday, Dec. 4, 2021 10:00 am (\$95, 4hrs) Hands-on

Discover the traditional techniques for creating delicious Italian recipes with Chef Loretta.

Menu: Sausage-Stuffed Baby Portobello Mushroom with Pesto Sauce; Savory Strudel filled with Artichokes & Cheese; Crisp Calamari Salad; Tri-Color Manicotti Pasta: Tomato, Saffron, Spinach; Stuffed Pork Tenderloin with Prosciutto, Swiss Chard & Roasted Red Peppers; Garlic Mashed Potatoes; Profiteroles with Chocolate Mousse; Limoncello Biscotti

Guest Chef Café featuring Chef Natalina Musacchio
Saturday, Dec. 4, 2021 1:00 pm (\$45, 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 Natalina Musacchio. Together with our professional students she will prepare a delectable seasonal luncheon. Join us for a culinary delight. Seating is limited, register today!

Menu: Homemade Pita Bread with Hummus & Baba Ghanouj; Tomato Bulgur Salad with Lemon Tahini; Chickpea Falafel; Vegetable Dumpling with Yogurt Mint Sauce; Tagine with Roasted Chicken, Vegetables & Preserved Lemons over Couscous; Halvah Candy Cheesecake

Braising Basics**Csepegi**

Monday, Dec.6,2021 6:00 pm (\$65, 2.5hrs) Hands-on

There's no food more satisfying than a well-braised dish. Learn the art of braising and the techniques.

Menu: Red Wine Braised Short Ribs; Bacon Braised Kale; Sweet & Sour Pork Shoulder; Ginger Carrots; Caramel Braised Pears with Pecan Vanilla Gelato

Pantry Meals**Musacchio**

Monday, Dec.6,2021 6:00 pm (\$75, 2.5hrs) Hands-on

Tired of the same old dinner? Need new and delicious ideas for your everyday meals that are quick and easy to fit your hectic lifestyle. Learn the techniques to make these simple but satisfying meals right out of your pantry for a yummy night the whole family will enjoy.

Menu: Buffalo Chicken Calzone with Blue Cheese Dipping Sauce; Three Cheese Mac & Cheese; Roasted Poblano-Sausage Burgers on Pretzel Bun; Fish Tacos with Avocado-Corn Salsa & Spicy Lime Mayonnaise; Port-Cherry Brownie Sundae

Appetizers Made Easy**Musacchio**

Tuesday, Dec.7,2021 6:00 pm (\$75, 2.5hrs) Hands-on

Take the stress out of your holiday preparations as Chef Natalina will show you how to make some easy holiday appetizers for your guests.

Menu: Spinach & Feta Filo Triangles; Smoked Salmon on a Dill Blini; Chicken Satay with Peanut Sauce; Vegetables Spring Rolls with Sweet & Sour Sauce; Fire-Roasted Tomato Bruschetta; Sliders with Pickled Red Onion on a Cheddar Biscuit; Chocolate Pizzelle Cookies

Brittles & Fudge**Fleisch**

Wednesday, Dec.8,2021 6:00 pm (\$75, 2.5hrs) Hands-on

Great as snacks, dessert and gifts, brittles and fudge remind us of our childhood. Indulge in the "all grown up" taste of these gourmet versions of our favorites.

Menu: Old-Fashioned Peanut Brittle; Chocolate Almond Brittle; Pecan Pralines; Decadent Double Chocolate Fudge; Rocky Road Fudge; Peanut Butter Fudge, Dark Chocolate Mint Fudge; Simple Mixed Greens Salad with Candied Walnuts

The Fork and The Cork**McCoy**

Wednesday, Dec.8,2021 6:00 pm (\$75, 2.5hrs) Demonstration

Enjoy a fabulous evening exploring food and wine pairing. Chef Tim McCoy will discuss the intricacies of pairing wines with food and how they complement each other in the kitchen. Watch him create dishes with wine and sample a variety of dishes.

Menu: Seafood Strudel with Chardonnay Butter; Mixed Greens & Goat Cheese Salad with Champagne Vinaigrette; Pinot Noir Beef & Mushroom Stew; Blue Cheese Sauvignon Blanc Potatoes Au Gratin; Mulled Wine Pear Tart; Ice Wine Truffles

Oodles of Noodles**Csepegi**

Thursday, Dec.9,2021 6:00 pm (\$65, 2.5hrs) Hands-on

Pastas and noodles are enjoyed all over the world in many forms, shapes and sizes! Each type has a delicious purpose and use. This class will show you which pastas are best for stuffing, soups, holding sauces, and for baking.

Menu: Feta, Tomato & Orzo Salad; Thai Summer Rolls with Rice Noodles; Spicy Shrimp Ramen; Homemade Orecchiette with Sausage & Spinach; Baked Macaroni & Cheese; German Spaghetties; Ice Cream Spaghetti with Strawberry Sauce & Shaved White Chocolate

Vegetarian Workshop: Quick Holiday Meals**Musacchio**

Thursday, Dec.9,2021 6:00 pm (\$75, 2.5hrs) Hands-on

For those busy nights, Chef Natalina will teach you some quick meals to enjoy.

Menu: Bean Soup with Jalapeno Cornbread; Grilled Portobello Steak with Warm Vegetable Slaw & Sun-Dried Tomato Sauce; Seitan Meatloaf with Mashed Potatoes & Brown Gravy; Apple Pie Bread Pudding

Girls Night Out: Holiday Party**McCoy**

Friday, Dec.10,2021 6:00 pm (\$75, 2.5hrs) Hands-on

Gather a group of girlfriends for a fun night. Together you will learn how to prepare a delicious Holiday meal. Chef Tim will show you how easy it can be to have fun this Holiday Season.

Menu: Mixed Green Salad with Candied Pecans & Goat Cheese in Raspberry Vinaigrette; Mushroom Chowder with Julienne Vegetables; Prosciutto Wrapped Pork Tenderloin; Roasted Red Skin Potatoes; Sautéed Swiss Chard; Chocolate Creme Brulee

Cooking with Friends**Csepegi**

Friday, Dec.10,2021 6:00 pm (\$75, 2.5hrs) Hands-on

Invite your friends and join Chef Kate and learn how to make these simple and delicious dishes that are sure to delight your friends. Remember to bring a bottle of wine to share and a hearty appetite!

Menu: Creamy Broccoli Soup with Cheese Confetti; Homemade Ravioli Della Nonna filled with Ricotta & Spinach with Pomodoro Sauce; Herb-Crusted Pork Tenderloin Medallions with Wild Mushroom Marsala Sauce; Rosemary Fingerling Potatoes; Roasted Beet Salad in Orange Balsamic Vinaigrette; Pineapple Upside-Down Cake

Effortless Entertaining**Paganini**

Saturday, Dec.11,2021 10:00 am (\$75, 2.5hrs) Hands-on

This holiday season invite your family for a fun get together. Chef Loretta will share great tips and delicious appetizers recipes at this unforgettable class.

Menu: Sparkling Raspberry-Lemonade Cosmopolitan; Cranberry Brie Bites; Mini Rainbow Taco Cups; Sweet & Sour Meatballs; Caprese Salad Skewers with Tomato Bloody Mary; Roasted Red Pepper Hummus Cups with Fresh Vegetable Skewers; Shrimp Saltimbocca wrapped in Prosciutto; Puff Pastry Sausage Croissants; Goat Cheese & Artichoke Crostini with White Balsamic Drizzle; Amaretto Chocolate Truffles

A Day in the Kitchen: Advanced Cookie Decorating Fleisch

Saturday, Dec.11,2021 10:00 am (\$95, 4hrs) Hands-on

Join Pastry Chef Kerry for a holiday celebration of advanced decorated cookies for friends & family to enjoy. Using simple sugar cookies and royal icing, learn to create beautiful edible works of art. Learn techniques such as brush embroidery, flooding, and string work.

Menu: Each student will take home a dozen Decorated Sugar Cookies.

A Make-Ahead Holiday Buffet**Paganini**

Saturday, Dec.11,2021 1:00 pm (\$65, 2.5hrs) Demonstration

Join Chef Loretta and discover how easy it can be to prepare a delicious meal without any fuss. Sample delicious recipes, learn basic cooking skills and plenty of time saving tips. Start your Holiday tradition with this great class.

Menu: Brie & Raspberry Bites; Orange Walnut Frisee Salad with Honey Dijon Dressing; Homemade Cannelloni Pasta Bolognese; Roasted Pork Tenderloin Wrapped in Prosciutto with Balsamic Sauce; Potato Gratin; Pear & Almond Clafouti with Cream Anglaise

Comfort Foods**Csepegi**

Monday, Dec.13,2021 6:00 pm (\$75, 2.5hrs) Hands-on

Keep warm this winter with these comforting dishes! They will provide sentimental and nostalgic feelings for instant warmth.

Menu: Beef & Barley Soup; White Vegetable Lasagna; Chicken Paprikash with Herb Spaetzle; Buttery Dinner Roll; Brownie Sundae with Cappuccino Ice Cream

An Italian Christmas Eve**Paganini**

Monday, Dec.13,2021 6:00 pm (\$75, 2.5hrs) Demonstration

Join Chef Loretta as she prepares the seven fish dishes for a traditional Italian-American Christmas Eve for all to enjoy. A wonderful celebration in preparation of the Christmas Holidays representing the seven sacraments and conviviality among family and friends.

Menu: Chilled Seafood & Vegetable Salad; Cioppino Seafood Chowder with Parmesan Crostini; Homemade Lobster Ravioli with Vodka Sauce; Pizza della Vigilia with Shrimp, Spinach & Pine Nuts; Fried Calamari with Agrodolce Sauce & Caper Berries; Baccala Cakes with Remoulade Sauce; Steamed Mussels alla Putanesca; Limoncello Gelato with Biscotti

Plant-Based Diets**Musacchio**

Monday, Dec.13,2021 6:00 pm (\$75, 2.5hrs) Hands-on

Heart disease remains the leading cause of death in the United States for both men and women. A plant-based diet has been shown to not only prevent and stop the progression of heart disease, but also reverse its effects. In this class, students will learn some simple recipes using fresh herbs and seasonings to impart flavor.

Menu: Butternut Squash, Carrot & Ginger Soup; Mushroom, Onion, Fennel & Barley Soup; Cauliflower & Potato Curry Dahl; Grilled Portobello Burger with Cannellini Bean & Hummus Dip; Chipotle Black Beans over Cilantro-Lime Brown Rice; Apple Crumble

Guys & Dolls Night Out: Holiday Party**Csepegi**

Tuesday, Dec.14,2021 6:00 pm (\$75, 2.5hrs) Demonstration

Gather a group of friends for a fun night. Chef Kate will show you how easy it can be to have a fun, delicious dinner this Holiday Season.

Menu: Crab Cakes with Remoulade Sauce; Wedge Salad with all the Trimmings; Roasted Onion Soup with Cheese Croutons; Prosciutto Wrapped Beef Medallions with Wine Reduction Sauce; Lyonnaise Potatoes; Sautéed Swiss Chard; Hot Chocolate Molten Cake with Fudge Sauce

Sparkling Dinner**Paganini**

Tuesday, Dec.14,2021 6:00 pm (\$75, 2.5hrs) Demonstration

Spend a wonderful evening with Loretta as she creates this dazzling dinner for you to enjoy.

Menu: Sautéed Scallops Wrapped in Bacon on a Bed of Spinach with Roasted Red Pepper Sauce; Endive & Watercress Salad with Champagne Vinaigrette; Saffron Mascarpone Risotto; Roasted Beef Tenderloin Medallions with Mushroom Sauce; Fork Mashed Potatoes; Asparagus Bundles wrapped in Puff Pastry; Christmas Peppermint Candy Cane Cheesecake

Oh La La Parisian Macarons**Fleisch**

Wednesday, Dec.15,2021 6:00 pm (\$75, 2.5hrs) Hands-on

These delicate, airy, petite treats are all the rage in boutique pastry shops. Master the technique to create these tiny tasty treats.

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

Chinese Dumplings Workshop**McCoy**

Wednesday, Dec.15,2021 6:00 pm (\$75, 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 Egg Rolls; Spicy Chicken Fried Wontons; Soy-Vinegar Dipping Sauce Variations; Chinese Mustard Sauce; Sweet & Sour Dipping Sauce

Basic Holiday Cake Decorating**Taylor**

Thursday, Dec.16,2021 6:00 pm (\$75, 3hrs) Hands-on

Learn and practice the techniques that are the foundation of the cake decorator's art including cake construction and a variety of piping methods to include flowers, writing and leaf techniques for decoration. You will decorate your own cake to take home just in time for the Holidays.

Menu: Buttercream-Decorated Sponge Cake



*Taste your
Future!*

440-729-7340

The Whole Enchilada**McCoy**

Thursday, Dec.16,2021 6:00 pm (\$75, 2.5hrs) Demonstration

The enchilada concept is simple – roll a delicious filling in a corn or flour tortilla, roll it, sauce it, and serve it – but the possibilities are endless. In the hands of Chef Tim, the humble enchilada will become the basis for a Mexican-inspired meal.

Menu: Enchilada Suiza with Grilled Shrimp, Roasted Poblano Peppers & Cilantro Cream Sauce; Enchilada Verde with Roasted Chicken, Tomatillo Sauce & Queso Fresca; Smoked Turkey Enchilada with Mole Sauce & Cotija Cheese; Grilled Steak Enchilada with Ranchero Sauce, Refried Beans & Chihuahua Cheese; Dessert Enchilada with Sweetened Ricotta Cheese, Strawberry-Guajillo Sauce & Crema Fresca

Cooking Together: A Most Magical Evening**McCoy**

Friday, Dec.17,2021 6:00 pm (\$75 per person, 3hrs) Hands-on

Celebrate the magic of friends and family gatherings, holiday cheer, and the time of new beginnings over a magical meal cooked by you and your partner.

Menu: Classic Baked Brie with Fig Jam & Baguette Crisps; French Onion Soup; Wild Mushroom & Spinach Salad with Warm Bacon Vinaigrette; Pork Tenderloin in Phyllo with Apricot-Pecan Stuffing & Bourbon Demi-Glace; Butternut Squash Purée & Braised Winter Greens; Cinnamon Bread Pudding with White Chocolate and Cherries

Murder Mystery: Murder & Merlot**Csepegi**

Friday, Dec.17,2021 6:00 pm (\$75, 3hrs) Hands-on (Limit 12)

A body was discovered at a California winery, and you must help solve the murder before the killer strikes again!

Menu: Red Wine Poached Pear Salad with Parmesan Frico; Sweet Pea Risotto with Chardonnay Shrimp; Grilled Flank Steak with Pinot Noir Sauce; Grilled Vegetables with Mashed Potatoes; Bananas Foster with Gelato

A Holiday Tea Party**Csepegi**

Saturday, Dec.18,2021 10:00 am (\$65, 2.5hrs) Hands-on

Create a beautiful tea party with Chef Kate! Learn the essentials for hosting an elegant afternoon tea and learn the secrets for making the perfect cup of tea and plenty of sweet and savory treats.

Menu: Cheddar-Chive Scones; Mini Vegetable Quiche; Cucumber Tea Sandwich; Chicken Salad Tea Sandwich; Ham & Cheese Tea Sandwich; Earl Grey Tea Cakes; Vanilla Custard Tartlets; Blueberry Mini Muffins

A Day in the Kitchen: Breakfast Bests **Paganini**
Saturday, Dec.18,2021 10:00 am (\$95, 4hrs) Hands-on

Rise and shine to this delicious Holiday breakfast. Loretta will show you how to prepare her favorite recipes to help start the day right for the whole family.

Menu: Rising Sun Cocktail with Blood Orange & Pomegranate Juice; Bacon Egg Basket; Apple Cinnamon Stuffed French Toast; Buttermilk Waffles with Chicken Cutlet with Warm Bourbon Maple Syrup; Potato Prosciutto & Vegetable Hash; Mushroom, Provolone & Roasted Peppers Frittata; Homemade Breakfast Sausage; Strawberry Crepes Suzette

Gluten-Free Make & Take Cookies **McCoy**
Monday, Dec.20,2021 6:00 pm (\$75, 3hrs) Hands-on

No holiday season would be complete without a round of cookie baking. This year, make your baking party gluten-free as you join in the celebration by baking and taking home two dozen delicious, wheat-free favorites. Spread the cheer as you continue your holiday traditions with these GF versions of the classics.

Menu: Oatmeal Raisin Cookies; Classic Chocolate Chip Cookies; Snickerdoodles; Iced Gingerbread Cookies; Roll-Out Cookies with Royal Icing; Chocolate Fudge Cookies

Buon Natale: An Italian Christmas **Paganini**
Monday, Dec.20,2021 6:00 pm, Demonstration
(\$75 single/\$145 couple, 2.5hrs)

Share a delightful evening and a colorful celebration with family and friends. Loretta will entertain and delight you while she prepares a traditional Italian Christmas menu.

Menu: Shrimp Ricotta Strudel with Dill Cucumber Sauce; Christmas Salad with Limoncello and EVOO Dressing; Tortelloni Pasta ai Quattro Formaggi with Pomodoro Vodka Sauce; Stuffed Boneless Capon with Marsala Herb Sauce; Parmesan Mashed Potatoes; Vegetable Sformato with Fonduta Sauce; Panettone Trifle; Assorted Biscotti and Christmas Candy

Make & Take: Holiday Truffles **Fleisch**
Tuesday, Dec.21,2021 6:00 pm (\$75, 2.5hrs) Hands-on

Every single homemade chocolate truffle is a masterpiece. That beautiful exterior coated with salty nuts or a dusting of chocolate coating holds within it a moment of bliss in the form of creamy, melt-in-your-mouth chocolate. Learn to create these rolled and filled chocolate truffles.

Menu: White Chocolate-Peppermint Truffles; Black Forest Cherry Truffles; Irish Coffee Truffles; Chocolate-Gingerbread Truffles; White Chocolate-Eggnog Truffles; Tiramisu Truffles; Vanilla Crème Brulee Truffles

Nuts For Biscotti **Paganini**
Tuesday, Dec.21,2021 6:00 pm (\$65, 2.5hrs) Demonstration

Discover the baking techniques for creating a variety of Italian cookies in a multitude of flavors, shapes and style from all over Italy. Sample each and every one and discover your favorite flavor.

Menu: A Savory Parmesan Pepper Biscotti served with Goat Cheese Spread; Chocolate Orange Totos Cookies; Chocolate Peppermint Cookies; Almond Cranberry Cantucci; Pistachio and Cherries Biscotti; Lemon Ricotta Cookies served with a cup of Cappuccino

Make & Take: Holiday Yule Log **Fleisch**
Wednesday, Dec.22,2021 6:00 pm (\$75, 2.5hrs) Hands-on

Learn the secrets to a perfect sponge cake and how to easily roll it. Each student will make his or her own Buche de Noel complete with meringue "mushroom" decorations.

Menu: Take Home your own Yule Log Cake

Delectable Duck **Paganini**
Wednesday, Dec.22,2021 6:00 pm (\$75, 2.5hrs) Demo

Join Chef Loretta and learn how to prepare and cook this alluring delicacy. She will show you how to break down a whole duck and utilize its many parts in a variety of dishes.

Menu: Duck & Vegetable Strudel with Cherry Mostarda; Mixed Greens with Smoked Duck & Prosecco Vinaigrette; Homemade Fettucine with Duck Bolognese; Seared Duck Breasts with Orange Glaze; Bourbon-Glazed Carrots; Plum Wine Cake with Vanilla Gelato

Olive Oil Magic **Paganini**
Monday, Dec.27,2021 6:00 pm (\$65, 2.5hrs) Demonstration

Just a spoonful of liquid gold can make any dish taste great. Olive oil is not just delicious, it is good for you. Discover and taste with Loretta the perfect pairing; the best varieties and classifications.

Menu: Shrimp Aglio e Olio; Focaccia Genovese with Olives; Mixed Greens Salad with EVOO Lemon Dressing; Fettuccine Carbonara; Marinated Pork Tenderloin with Oven-Roasted Potatoes; Olive Oil Cake with Strawberries & Cream

Sushi Primer **McCoy**
Monday, Dec.27,2021 6:00 pm (\$75, 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)

Delizioso Dinner **Paganini**
Tuesday, Dec.28,2021 6:00 pm (\$75, 2.5hrs) Demonstration

Enjoy making and eating the best Italian food in town! Chef Loretta will show you how to prepare a delicious Italian meal. Easy techniques, perfect flavor combinations, fresh ingredients, and lots of fun makes this one of our most popular classes.

Menu: Shrimp Fritters on Arugula with Roasted Tomato Sauce; Flourless Eggplant Parmesan; Pappardelle Pasta with Meat Sugo Sauce; Individual Beef Braciolo Stuffed with Prosciutto, Spinach & Roasted Red Peppers; Pear Almond Crostata; Caramel Gelato Ice Cream

Crazy for Crustaceans **Paganini**
Wednesday, Dec.29,2021 6:00 pm (\$75, 2.5hrs) Demo

Crustaceans are more commonly known as lobster, crab, shrimp and crayfish. Learn how easy they are to prepare and discover their delectable taste. If you love to eat Crustaceans, but are intimidated to cook them in your own kitchen, let Chef Loretta teach you the proper techniques to make the perfect gourmet meal.

Menu: Creamy Lobster Bisque with Mini Corn Muffins; Crab Cakes with Roasted Red Peppers Aioli; Chilled Crustacean & Vegetable Salad Martini; Linguini "Frutti di Mare"; Shrimp Etouffee over Steamed Rice & Champagne Chocolate Truffles

Cooking Together: Dazzling Dinner **McCoy**
Thursday, Dec.30,2021 6:00 pm (\$75/person, 3hrs) Hands-on

The real taste of a sparkling meal is waiting for you and your partner at this fun cooking class. Together you will cook delectable dishes and then sit down to enjoy them. Join Chef Tim as he guides you through the preparation and the cooking of a complete festive dinner. Share this wonderful experience and start the New Year right.

Menu: French Onion Soup with Fontina Crostini; Roasted Beets Salad with Goat Cheese & Pistachio; Puff Pastry Wrapped Pork Medallion Wellington; Mashed Potatoes; Vegetable Bundles; Pear & Cranberry Tart Tatin



Ohio's Premiere Culinary School in your backyard. Find out more at one of our upcoming open houses.

☼ **Tuesday, November 16th**
☼ **Monday, December 13th**

Each date has two sessions, 11:30am or 6:00pm for your convenience.

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

Looking for the perfect gift?

LPSC Gift Certificates are it!
They can be used for classes, shopping in the store, or at Sapore Restaurant.

COOKING WITH A PARTNER

(Staff, \$145 per couple, 2.5hrs) Hands-on

Cooking with a Partner: Hungarian Night

Saturday, Nov.6,2021 6:00 pm

Enjoy making and eating the best Hungarian food in town with your partner. Join us for this fun night.

Menu: Salad Greens with Warm Bacon Dressing; Goulash Soup with Sour Cream; Stuffed Cabbage with Tomato Sauce; Chicken Paprikash with Homemade Spaetzle; Apple Cake with Cinnamon Whipped Cream

Cooking with a Partner: Dinner in Verona

Saturday, Nov.20,2021 6:00 pm

Enjoy a romantic dinner from the beautiful city that gave rise to the tale of the world's most famous star-crossed lovers – Romeo and Juliet.

Menu: Shrimp and Zucchini with Pine Nut in Saor Sauce; Mixed Greens Salad with Vegetable Confetti in Lemon Dressing; Ravioli with Burrata and Cherry Tomato Sauce; Herb-Crusted Pork Tenderloin Medallions with Rosemary Potatoes and Oven-Roasted Vegetables; Chocolate Tiramisu

Cooking with a Partner: Christmas in London

Saturday, Dec.4,2021 6:00 pm

Conjure images of Buckingham Palace, Big Ben and The Tower of London as you enjoy this delicious holiday London-style Christmas dinner.

Menu: Mushroom & Stilton Pasties; Devonshire Crab Soup; Individual Beef Wellington with Spinach & Mushroom; Glazed Vegetables; Horseradish Mashed Potatoes; Brandied Berry Trifle with Cream Anglaise

Cooking with a Partner: Joyeux Noël

Saturday, Dec.18,2021 6:00 pm

Spend an unforgettable night exploring French cooking as you prepare a fabulous meal that will make you say “Bon Appetit”.

Menu: Shrimp Gougeres; Ratatouille Petit Quiches; Mushroom Bisque au Gratin; Frisée Salad with Poached Pears; Candied Pecans & Goat Cheese; Herb & Garlic Stuffed Roasted Cornish Hens au Jus; Wild Rice Pilaf; Green Beans Almondine; Chocolate Caramel Tart



Looking for a memorable experience for your next party?

Our 7 kitchens are yours for a team-building event, private cooking class or private dining experience.

You choose the facility, food, theme and timing and we'll take care of the rest...even the dishes!

Call or Email Kate at 440-729-7340 or kate@lpscinc.com to plan your next event.

Special Dinners at Sapore Restaurant

These events are for dinner only; these are not cooking classes.

Truffle Dinner at Sapore

(Paganini, \$95 per person plus \$26.69 tax & service, 2.5hrs) Dinner

Wednesday, November 17, 2021 6:00 pm

Inspired by a recent truffle hunting trip to Italy, Loretta will prepare a fabulous menu using this precious ingredient.

Menu: Truffle Cheese Wrapped in Prosciutto and Enclosed in Puff Pastry with a Drizzle of Truffle Honey with Crostini; Warm Mushroom Salad with Truffle Oil Vinaigrette; Lobster & Black Truffle Risotto; Truffle Balsamic Sorbet; Grilled Filet Mignon with Garlic Truffle Butter & Truffle Scalloped Potatoes; Roasted Vegetables; Chocolate Espresso Truffle Cake with Caramel Sauce; Dark & Stormy Truffles

Chocolate & Drinks Lovers at Sapore

(McCoy, \$75 per person plus tax and service, 2hrs) Dinner

Wednesday, December 1, 2021 6:00 pm

Everybody loves chocolate: white, milk, semi-sweet and dark. Chocolate versatility as a savory or sweet ingredient is the perfect match with any drinks. Join us as we explore together the multiple possibilities of the world's favorite food of the Gods and taste the drinks that love them. Wine: Chocolate Martini, Chocolate Prosecco, Chocolate Mudslide

Menu: Cocoa Nibs Crusted Shrimp with Arugula Salad; Homemade Goat Cheese Ravioli with Pistachio Cocoa Sauce; Cocoa Rubbed Grilled Pork Tenderloin in Creamy Mustard Sauce; Charred Cauliflower in Almond Chocolate Pesto; Chocolate Crepes with Caramel Sauce & Banana Gelato; Chocolate Covered Strawberries

Raw & Finished Bourbon Dinner at Sapore

(Paganini, Emil & Loretta, \$100 per person plus tax & service, 2.5hrs) Dinner (Space is limited to 24 guests)

Wednesday, December 15, 2021 6:00 pm

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. We will explore the value of finishing by comparing samples.

Bourbon: Emil's Special Selection of Raw and Finished Bourbons

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; Warm Apple Bread Pudding with Caramel Bourbon Sauce with Bourbon Ice Cream

(Please do not drink and drive)

Sapores Restaurant: A New Year's Eve Celebration

(Paganini, \$165 per couple plus tax & service, 2.5hrs) Dinner

Friday, December 31, 2021 6:00 pm

As 2021 winds down, it's time to ring in the New Year with a great celebration at Sapores Restaurant. Invite your friends and join us for a memorable New Year's Eve celebration party.

Menu: Amuse Bouche; Shrimp Martini in Lemon Sauce with Micro Greens; Lobster Bisque with Chive Quenelles; Festive Salad in Champagne Vinaigrette; Mascarpone Chard Ravioli Pasta in Pomodoro Sauce; Basil Sorbet; Stuffed Beef Tenderloin Wellington with Sangiovese Mushroom Sauce; Roasted Potatoes; Asparagus Bundles; Chocolate Mousse Cake with Caramel Sauce; Tuxedo Strawberries; Assorted Truffles

Special Dinners at Sapore Restaurant

These events are for dinner only; these are not cooking classes.

Pasta Night

(\$40 per person plus tax & service, 2hrs)

Join us for Pasta Night at Sapore Restaurant.

Thursday, November 4, 2021 6:30 pm

Thursday, December 2, 2021 6:30 pm

Menu: Salad; Three Homemade Pastas of your choice from the current menu; Dessert

Date Night

(\$35 per person plus tax & service, 2hrs)

Enjoy a romantic dinner at Sapore Restaurant and sample the very best flavors of the season.

Date Night at Sapore Restaurant

Friday, November 12, 2021 6:30 pm

Menu: Wedding Soup with Spinach & Tiny Meatballs; Chicken Ossobuco with Olive Gremolata Sauce on Risotto; Chocolate Tiramisu Cheesecake

Date Night at Sapore Restaurant

Friday, December 10, 2021 6:30 pm

Menu: Fennel Orange Salad; Lobster Ravioli with Vodka Sauce; Roasted Beef Roulade Stuffed with Spinach & Red Peppers in Chianti Sauce; Mashed Potatoes; Chocolate Caramel Tart

Loretta Paganini International Tours

Space is limited. Please call 440-729-7340 ext. 234 for more information. Tours include breakfast daily, three 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

June 9-17, 2022

Cost \$4,850 per person, double occupancy, airfare not included

Made in Italy – Food & Fashion of Lombardy & Emilia Romagna

Seven Nights: Milano, Bologna, Lake Como, Bergamo, Modena, Parma

May 13-21, 2022

Cost \$4,550 per person, double occupancy, airfare not included

September 11-19, 2023

Cost \$4,550 per person, double occupancy, airfare not included

The Best of Tuscany

Seven Nights: Florence, Tuscany, Pisa

May 29-June 6, 2022

Cost \$4,550 per person, double occupancy, airfare not included

Southern Tour of Italy: Amalfi Coast

Seven Nights: Sorrento, Amalfi, Capri, Positano, Assisi, Orvieto, Perugia

September 9-17, 2022

Cost \$4,850 per person, double occupancy, airfare not included

Harvest Tour of the Wine Regions of Italy

Eight Nights: Tuscany, Piemonte & Liguria

September 19 -28, 2022

Cost \$4,995 per person, double occupancy, airfare not included

PARENT-CHILD CLASSES

(\$75 for one parent & one child, \$45 for each additional person, 1.5-2hrs)

Tots (Ages 3-6) Hands-on

Tots: Snow Princess Party Csepegi
Saturday, Nov.6,2021 10:00 am

Get dressed up in your favorite princess attire and help make treats to then enjoy.

Menu: Iceberg Lettuce Salad & Homemade Ranch Dressing; Snowman Pizza; Chocolate Marshmallow Cupcakes; Snowflake Jam Sandwich Cookies, Hot Chocolate

Tots: Holiday Treats Peters
Saturday, Dec.4,2021 10:00 am

Chef Rae will show you how to make fun treats to share with family and friends this Holiday season.

Menu: Chocolate Snowman Cupcakes; Holiday Popcorn Crunch; Apple Holiday Wreaths; Pizza Holiday Trees

Tots: Breakfast with Santa McCoy
Saturday, Dec.18,2021 10:00 am

Santa will think you are a very good boy or girl when you serve him these great breakfast recipes.

Menu: Orange Smoothies; Belgian Waffles with Strawberry Sauce; Crepes with Cream Cheese, Chocolate Chips & Bananas; Blueberry Streusel Muffins

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

Cooking with Kids: Holiday Cupcake Party Taylor
Saturday, Nov.27,2021 1:00 pm

Have fun in the kitchen learning basic cupcake decorating techniques that will impress family and friends.

Menu: Snowman Face Cupcakes; The Grinch Cupcakes; Christmas Tree Cupcakes

Kids Baking with Grandma: Holiday Cookies Csepegi
Saturday, Dec.11,2021 1:00 pm

How much fun you can have baking together and making wonderful cookies. Chef Kate will show you and your grandparent how easy it is to make wonderful homemade cookies and create unforgettable memories to last a lifetime.

Menu: Christmas Cut-Out Sugar Cookies with Royal Icing; Spice Cake Cookies with Cream Cheese Frosting; Almond Snow Ball Cookies; Brown Sugar Kiss Cookies

The Gourmet Store



Shop our gourmet store for all of your holiday needs! Located inside the Gingerbread House, we specialize in imported dry ingredients, specialty kitchen equipment and useful gadgets to help you create many wonderful meals.

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

Hours

Monday-Friday 9am-4pm

Saturday 8:30-3:30

Hours extended when class is in session

KIDS ONLY CLASSES

Kids Classes (Ages 7-11) Hands-on

Kids: Thanksgiving Mini Pies **Peters**
Saturday, Nov.20,2021 10:00 am (\$45, 2hrs)

Individual pies for a variety of choices at Thanksgiving. Let Chef Rae show you how fun it can be.

Menu: Mini Pumpkin Pies; Mini Apple Cream Cheese Pies; Mini Chocolate Silk Pies; Mini Pecan Pies

Gingerbread House for Kids **Peters**
Saturday, Dec.11,2021 10:00 am (\$55, 2hrs)

Channel Hansel & Gretel as you design your very own gingerbread house. Learn to make gingerbread men too! Students will decorate a pre-assembled gingerbread house which they will take home at the end of class.

Menu: Gingerbread, Royal Icing, Assorted Candy

Kids: Make & Take: Holiday Gifts **Musacchio**
Saturday, Dec.18,2021 1:00 pm (\$55, 2hrs)

Share the Holiday spirit with friends and family. Chef Natalina will teach you how to make some fun holiday food gifts. First, we make the food item in class, then we make a gift version for you to give away.

Menu: White Peppermint Bark; Lemon Glaze Biscotti; Peanut Crunch Candy Bars; Granola Mix-in-a-Jar; Mug of Hot Chocolate Mix with Chocolate Spoon; Chocolate Dipped Pretzels

KIDS COOKING CAMP

Delicious Meals
(Musacchio, \$225, 4x3hrs) (Ages 7-11) Hands-on

Monday-Thursday, December 27, 28, 29, 30, 2021, 10-1pm

Join this fun camp designed especially for children. Each day students will explore a different theme as they learn cooking through hands-on cooking classes. The children will prepare, cook and eat everything made in class. Join Chef Natalina for a week filled with yummy food and fun times!

Day 1: Breakfast: Home Fries; Breakfast Sausage Patties; Baked Blueberry Muffins; Everything Omelet; Apple-Cinnamon Waffles with Whipped Cream; Strawberry Smoothies

Day 2: Lunch: Fresh Tomato Soup with Grilled Cheese Sandwich Bites; Wedge Salad with Buttermilk Ranch Dressing; Loaded Chicken Salad Sandwiches on Homemade Pretzel Buns; Cheesy Bacon-Potato Wedges; Triple Chocolate Chip Cookies

Day 3: Dinner: Fresh Greens Salad with Balsamic Vinaigrette; Buttery Bread Sticks; Homemade Fettuccine Pasta with Pomodoro Sauce; Chicken Parmesan; Chocolate Nutella Brownies with Caramel Frosting

Day 4: Snacks and Desserts: Bubbly New Year Punch; Mini Soft Tacos; Mac & Cheese Bites; Pepperoni Pizza; Honey BBQ Chicken Tenders; Cherry Pie Turnovers; Fudge Sundaes with Homemade Ice Cream

TEENS ONLY CLASSES

TEENS COOKING CAMP

Teens Classes (Ages 12-17) Hands-on

Teens: Bread Basics **McCoy**

Saturday, Nov.6,2021 2:00 pm (\$55, 2hrs)

Roll up your sleeves and start kneading your dough and in no time, you will create beautiful and delicious breads.

Menu: Italian Twist, Cinnamon Cranberry Swirl, Rosemary Focaccia, Pita & Hummus

Teens: Chef Challenge Mystery Basket **Csepegi**

Saturday, Nov.13,2021 1:00 pm (\$55, 2hrs)

Students will be divided into teams and each team will be given a basket of ingredients. Each team will use the basket's mystery ingredients to make a three-course meal. Everyone will taste all the items made in class.

Menu: Three-course meal from mystery basket ingredients

Teens: Asian Dumplings **McCoy**

Saturday, Nov.20,2021 2:00 pm (\$55, 2hrs)

Dumplings are loved throughout Asia and come with a variety of fillings and dips. Join this class to learn how to make this favorite Asian treat!

Menu: Japanese Pork & Shrimp Pot Stickers; Steamed Vegetable Dumplings; Chicken & Broccoli Dumplings; Pork & Napa Cabbage Water Dumplings; Tangy Soy Dipping Sauce; Chile-Garlic Sauce; Eight Treasure Dessert Dumplings

Teens: Chocolate Fever **Csepegi**

Saturday, Dec.4,2021 1:00 pm (\$55, 2hrs)

Let's make a chocolate lover's dream come true! Learn how to make a variety of different chocolate sweets and desserts.

Menu: Dark Chocolate Mousse Cups; Spicy Mexican Chocolate Brownies; White Chocolate Macadamia Nut Cookies; Chocolate Whoopie Pies; Mint Chocolate Chip Ice Cream

Around the World Cooking Camp

(McCoy, \$255, 4x3hrs) (Ages 12-17) Hands-on

Monday - Thursday: December 27, 28, 29, 30, 2021, 10 am

Join Chef Tim for a tour around the world. This camp is designed especially for teens. Prepare, cook and eat everything made in class.

Day 1: Fun in France Menu: Fougasse Bread with Herbed Butter; Soup au Pistou; Nicoise Salad with Tuna, Potatoes, & Green Beans; Chicken Provencale with Black Olives, Tomatoes, & Herbs; Apple Tart Tatin with French Vanilla Ice Cream

Day 2: Mexican Fiesta Menu: Crispy Tostada with Refried Beans, Chihuahua Cheese, & Shredded Lettuce; Chicken Flautas with Cilantro Crema; Hard-Shell Baja Fish Tacos with Cabbage Slaw & Jalapeno Remoulade; Soft-Shell Chicken Fajitas with Grilled Peppers; Fried Churros with Caramel Sauce

Day 3: Eating in Italy Menu: Individual Pizzas with Sausage, Herbs, & Provolone Cheese; Antipasto Salad with Salami, Olives, & Pickled Vegetables; Homemade Pasta with Basil Pesto & Grilled Chicken; Grilled Vegetable Lasagna with Garden Pomodoro Sauce; Cherry & Lemon Sorbet with Pizzelle Cookies

Day 4: Ticket to Tokyo Menu: Miso Soup; California Roll; Japanese Salad with Carrot-Ginger Dressing; Chicken Teriyaki with Mushrooms & Scallions; Vegetable Fried Rice; Berry Trifle

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

A nationally-accredited professional school • ACCET #1494 • SBCCS #1652
(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
Tuesday, November 16, 2021 or Monday, December 13, 2021
11:30am or 6:00pm



Contact Jenn Thomas for a private tour at 440-729-7340 or admissions@icasi.edu