



# SCOTTSDALE COMMUNITY COLLEGE SUMMER 2017 CULINARY CLASSES

## For Adults and Kids

Join chefs from Scottsdale Community College's Culinary Arts Program and learn new skills to enhance your cooking and baking techniques. All non-credit classes have 2 sessions available and are limited to 10-12 students, so enroll early to secure a spot.

**For more information contact: Chef Lewis Brown** (summer coordinator)  
Cell 408-499-3933 • [lew2135265@scottsdalecc.edu](mailto:lew2135265@scottsdalecc.edu)



### ADULTS (18 years and up) Credit

#### Professional Baking III - Pastries, Pies & Cakes

Course CUL267 / Class #11479 / 2 Credits

**DATE:** May 15-18 M-Th **TIME:** 8am-3pm

**COST:** \$150 per session\*

**CHEF:** Tom Greenwalt

Theory and practice of the preparation of complex pastries, pies and cakes. Emphasis on cooking methodologies, high quality cost effective applications, and visually dramatic plating and garnishing techniques.

#### Professional Baking IV - Decorative & Design Work

Course #CUL268 / Class # 11480 / 2 Credits

**DATE:** May 22-25 M-Th **TIME:** 8am-3pm

**COST:** \$175 per session\*

**CHEF:** Tom Greenwalt

Theory and practice of the varied uses and preparation of chocolate and sugar as decorative items. Emphasis on applications for advanced show work, cooking methodologies, cost effective applications for plated desserts and use as appropriate display pieces.

#### Professional Pastry Techniques

Course CUL219 / Class # 17944 / 3 Credits

**DATE:** May 15 - June 16 M-W **TIME:** 5pm-9:40pm

**COST:** \$100 per session\*

**CHEF:** Marissa Petty

Advanced production techniques for plated desserts, frozen desserts, modern and classical gateaux, petit fours, and chocolates.

Contact Chef Petty before the first day of class with any questions regarding tools. [mar2217795@scottsdalecc.edu](mailto:mar2217795@scottsdalecc.edu)

### ADULTS (18 years and up) Non-Credit

#### Culinary Lifestyles | Course CUL40

**DATE:** June 12-15 (session 18092) | June 26-29 (session 18093)

**TIME:** 10am-2pm

**COST:** \$300 per session **CHEF:** Mark Dow

Introduce concepts and theories of culinary arts and is designed to familiarize anyone with basic culinary terminology, cooking fundamentals; stocks, sauces, and vinaigrettes along with practical knife skills to aid in food preparation at home.

### KIDS (8-13 years old) Non-Credit

#### Kids Cooking Camp

(parents welcome)

Course #210506



**DATE:** June 5-8 (session 18412)

June 19-22 (session 18413)

**TIME:** 10am-2pm

**COST:** \$150 per session **CHEF:** Lewis Brown

Join the summer fun in our Junior Chef Parent Cooking Class, where students will learn everything from basic knife skills to the techniques for preparing simple food. It's not just about the recipes, this is about problem-solving, time management, kitchen arithmetic, eating healthy and applied creativity. Kids will prepare delicious healthy meals and treats that can be made with adult supervision in the home kitchen.

All classes will be held at Scottsdale Community College,  
Applied Sciences Building, Culinary Arts Kitchen.

9000 E. Chaparral Road, Scottsdale, AZ 85256

(Use Entrance 4 and Park in Lot H)

\*Plus tuition and registration fees.

 **MARICOPA**  
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The Maricopa Community Colleges  
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