

Creations Community Cooking Classes
At the Midwest Culinary Institute

**Presented by
Kroger**

SPRING 2012

Our hands-on classes are a great way to spend time learning and creating with friends and family in our world-class facility. We feature small classes for all skill levels with some of the region's best chefs.

Wednesday, April 4: 6 p.m. – 9 p.m.

Cooking to Beat the Clock

Marilyn Harris, host of WKRC's "Cooking with Marilyn"

A special class designed by Marilyn for those of you who have busy lives but still like to eat "real" food. Features a lot of fun, fast paced cooking with five different dishes, including a hearty soup, pasta, steak and chicken. All make a tasty meal in minutes. **Intermediate/Advanced, \$65**

Thursday, April 5: 6 p.m. – 9 p.m.

Cooking for Mom on Mother's Day

Brian Whisman, Kroger Division Chef Coordinator

Imagine Mom's surprise when you take over the kitchen and create an amazing meal for her special day. Avoid the long waits and expense of going out and let Chef Brian guide you through a simple yet delicious menu that includes make ahead tips. **All skill levels, \$65**

Wednesday, May 9: 6 p.m. – 9 p.m.

Date Night: A Cook's Spring Tour of Northern Italy

Marilyn Harris, host of WKRC's "Cooking with Marilyn"

Marilyn has spent many happy moments cooking and dining in this lovely region. Grab a partner and join her as she shares some of her favorite Italian recipes that are ideal for home cooking. Spice up your date night in the kitchen, then enjoy your culinary creations over some great vino. **Intermediate, \$160 per couple.**

Friday, May 11: 6:30 p.m. – 9:30 p.m.

For the Love of Pinot

Laura Landoll, Level III Sommelier, Grand Cru Wines

Pinot Noir, Pinot Meunier, Pinot Grigio, Pinot Gris, Pinot Blanc--if you're a Pinot lover this is the class for you. Taste and learn all about Old and New World varietals. **Intermediate, \$55**

Saturday, May 12: 10 a.m. – 1 p.m.

Decorating with Fondant

Moe Thie, MCI Faculty

Turn ordinary cakes into something special in this fun and informative class. Learn decorating techniques and tips for smooth, beautiful cakes every time. Moe is a Certified Decorator with nearly 20 years of experience. **Intermediate, \$60**

Saturday, May 12: 10 a.m. – 3 p.m.

Pan Asian Boot Camp

Chris Keegan, MCI Adjunct Faculty

This is a technical camp that will focus on basic culinary skills while preparing delicious foods from Japan, Thailand and China. Includes lunch and recipes you can recreate for Asian flair at home. **Beginners/Intermediate, \$120**

Wednesday, May 16: 6 p.m. – 9 p.m.

Just Grill It!

Brian Whisman, Kroger Division Chef Coordinator

It's time to fire up the grills! Get ready for some new recipes, including rubs and marinades. Learn to select and prepare perfect meat, fish and vegetables every time. **Beginners, \$65**

Thursday, May 17: 6 p.m. – 9p.m.

Wine and Tapas

David Cook, Chef/Owner, Daveed's at 934

Join David and Liz Cook for an unforgettable night of Spanish cooking. Pair a series of tapas dishes with wines to match--great for spring and summer entertaining. **All skill levels, \$75**

Saturday, May 19: 10 a.m. – 1 p.m.

Lisa Kindle, Pastry Chef/Baker, Bilog in Wyoming

Easy as Pie

Learn to make perfect fruit pies and pastry crust including a lattice top. **Beginners/Teens and Adults, \$55**

Wednesday, May 23: 6 p.m. – 9 p.m.

Sushi

Robert Coltrane, MCI Event Chef

Sushi is healthy and fun to make right at home. Learn to make perfect sushi rice, crunchy tuna roll, tempura shrimp roll and more. This class was sold out last summer and is back by popular demand.

Intermediate/Advanced, \$75

Thursday, May 24: 6 p.m. – 9 p.m.

Culinary Basics from “Behind the Line”

Eric Vice, Executive Chef, Dilly Café

This class was so popular in winter we had to bring it back for spring. Join chef Eric to learn the basic skills and techniques everyone should know to be a confident home cook, plus some tricks of the trade from a busy restaurant chef. Starting with knife skills and safety and moving on to cooking techniques, you'll prepare a menu from appetizer to dessert. **Beginners, \$65**

Saturday, May 26: 10 a.m. - 1p.m.

Pasta! The Party Continues

Jaime Carmody, Certified Personal Executive Chef/Owner, Out of Thyme

Making fresh pasta is fun and easy once you get the hang of it. Join Chef Jaime for another round of homemade Italian classics: Bruschetta, Zucchini and Mushroom Lasagna, Herb Speckled Three Cheese Ravioli with Walnut Sauce and Cannolis. **Beginners/Teens and Adults, \$55**

Wednesday, May 30: 6 p.m. – 9 p.m.

Date Night: Blind Date!

Sean Kagy, Executive Chef, The Summit Restaurant

Jennifer Kagy, Holistic Health and Wellness Coach, Natural Foods Chef

Join husband/wife chef team Sean and Jennifer Kagy for a Date Night adventure. You'll prepare a 4-course dinner with absolutely no idea of the menu in advance. Then enjoy your spontaneity over delicious food and wine. Class priced per couple. *If concerned about food allergies, please inquire about specific items.*

All skill levels, \$160

Thursday, May 31: 6 p.m. – 9 p.m.

Knife Skills: Family Mediterranean Dinner

Catrina Mills, Chef/owner, Taste the World Cincy Catering

Slice, dice, chop and chiffonade your way through an amazing and healthy meal inspired by flavors of the region. This is a great class for improving techniques and gaining some tasty new recipes for home. Families with children ages 12 and up are welcome. **Beginners, \$65 adults; \$55 additional kids with parents**

Wednesday, June 6: 6 p.m. – 9 p.m.

Pho Fun

Robert Coltrane, MCI Event Chef

Spring is a great time to explore the diversity of Vietnamese cooking. Learn to make a variety of authentic dishes and sauces using fresh vegetables, beef, pork and shrimp. **All skill levels, \$65**

Friday, June 8: 6:30 p.m. – 9:30 p.m.

Date Night: Surf and Turf

Jaime Carmody, Certified Personal Executive Chef; Owner, Out of Thyme

A date night to remember: Beef Wellington, jumbo lump crab cakes and all the sides. Then enjoy your sumptuous dinner over wine. Class priced per couple.

Beginners \$170 per couple

Saturday, June 9: 10 a.m. – 3 p.m.

Tex-Mex Boot Camp

Chris Keegan, MCI Adjunct Faculty

Deep in the Heart of Texas this cuisine came into being from the culture of several ethnic groups including Mexican Americans from the Canary Islands, Mayan and Native Americans. Learn authentic recipes including truck stop enchiladas, Tamales, true Texas chili and all the sides and more. **Beginners/Intermediate, \$120**

Wednesday, June 27: 6 p.m. – 9 p.m.

Refreshing Summer Whites

Kathy Merchant, Level IV Wine Specialist; President, Greater Cincinnati Foundation

Break out from tradition and enjoy a summertime surprise. Experience an amazing selection of white wines made from grapes grown in their “spiritual homes” including Spain, Italy, France, Austria, South Africa and others. This class is designed for the adventurous wine enthusiast as well as ABC (anything but Chardonnay) wine lovers, and will provide an in-depth discussion of the places, grapes and wines. **Intermediate, \$55**

Thursday, June 28: 6:00 p.m. – 9:00 p.m.

David’s Famous Gourmet Burgers and Beers

David Cook, Chef/Owner, Daveed’s at 934

Join Chef David for a phenomenally fun evening of building the perfect burger and beer pairings. Learn to select the best meats to make new recipes, and tips to make you the envy of every backyard barbeque!

Intermediate, \$75

Kids in the Kitchen Summer Camps are back!

Camps incorporate basic cooking skills, pastry and kitchen safety. All are hands-on with a different chef and theme each day. All camps include a snack and lunch. The final Friday of each week will include a homemade lunch for parents and siblings. **\$250 per camper; \$225 additional siblings**

Kids Ages 8-10: 9 a.m.-12:30 p.m.

Bake it up! June 25-29

Learn secrets of the Pastry Chef’s kitchen to make homemade ice cream,

cupcakes, macarons, decorate cookies and cupcakes, bread baking and more.

Cooking for Kids: July 16-20

Kids will create different dishes each day including an authentic Mexican fiesta, homemade pasta, sauces, desserts and much more.

Tweens and Teens: Ages 11 to 17 9:00 a.m. – 12:30 p.m.

Bake it up for Teens! July 30-Aug 3

Learn secrets of the Pastry Chef's kitchen to make fruit pies and tarts, beignets, wildly flavorful homemade ice cream, bread and more.

Cooking for Teens: Aug 6-10

An advanced version of Cooking for Kids incorporating knife skills and more detailed recipes. Homemade pasta, bbq ribs, desserts and much more.

Space is limited to 16 for most classes

Register early online: <http://www.workforcecincinnati.com/wdc/register-1>

Or please call: 513-569-1643

**Classes and menus subject to change and may not end at published time.*

Watch for summer classes coming soon!

Upcoming classes include: Date

**Night Series, Culinary Expedition with Colonel De, Wine Series,
Cocktail Classes, Cupcakes, Boot Camps and more!**