Culinary Arts

**RTP 35**  
Serv-Safe Prep Certification (T) $150  
To be offered Winter 2019.

**RTP 36**  
NYC Food Handler Test Preparation $115  
Mon, Wed, Fri  
6:30pm - 9:30pm  
Oct 1, 3, 5 OR Nov 5, 7, 9  
This 8-hour course focuses on safety issues of food handling, while preparing students to take the NYC Dept. of Health & Mental Hygiene’s Food Handler Certification exam. You will be scheduled by the College to take the DOH test at the end of the training. The exam is administered daytime off campus by the NYC DOHMH at their NY City location. This certification does not expire.  
Material fee: $35 per person test fee.

**NHB 48**  
Contemporary Bistros & Brasserie NEW! $90  
Wed 6-10pm  
Nov 14  
Bistro & brasserie cuisine is essentially French casual comfort food; seasonal and regional favorites that have evolved over many generations with necessity as their driving force. You will prepare simple yet delicious bistro classics such as Chicken Paillard, Mussels-Frites, and Crème Brule. You will also delight in Chef demonstrations of omelets, crêpes, and sandwiches such as the Croque Monsieur.  
Materials fee $30

**NHB 49**  
15 Minute Gourmet Meals NEW! $90  
Wed 6-10pm  
Dec 5  
When it feels like there is never enough time to prepare delicious, creative meals, then this class is for you. The key to making incredible meals in minutes is in the planning and preparation you do in advance. In this class, our Chef Instructors’ will teach you the tips and techniques you will need to think like a chef, hone your culinary skills, and increase your speed and efficiency. You will also find out how to choose ingredients, prep those ingredients, and finish your dish. Then, you and your fellow gourmets will dine on the amazing meal you all created.  
Materials fee $25

All course titles with a (T) require a textbook.