### Culinary Arts

#### RTP 35
**Serv-Safe & NYC Food Handler Certifications (T)  **NEW!** $250**  
Sat 9am – 2pm  
Feb 10–March 3  
Restaurant Association, in addition to the NYC Department of Health & Mental Hygiene’s Food Handler certification examination. Topics include receiving and storing food, chemical and biological hazards, food-borne disease agents, preparing and serving foods. The Serv-Safe certifying examination will be administered in the classroom for the final class, while the NYC DOH Food Handler exam is offered at the NYC Department of Health & Mental Hygiene’s site in New York City. You will be scheduled by the College to take the DOH test at the end of the training.  
**Material fee: $35 per person DOH test fee.**  
Serv-Safe textbook with exam sheet can be purchased from College Bookstore.

#### NHB 56
**Middle Eastern Mazza or Tapas  **NEW!** $125**  
Thur 6:45-9:45pm  
Feb 15  
Come join us to learn how to make a delicious Falafel, whip an incredible Tahini sauce, chop authentic Tabouli salad, and create variation of hummus dip and the secret of the best tasting Baba Ghanouj that you can wow your friends and family with.  
**Materials fee: $30**

#### NHB 57
**Middle Eastern Pies  **NEW!** $125**  
Thur 6:45-9:45pm  
Feb 22  
With hands on, learn to knead, roll, and stuff delicious spiced meat pies, chop and mix spinach and form the triangular dough. You will also learn to dice and season cheeses for an amazing cheese roll, and best of all how to roll out large or bite size zaatar pie.  
**Materials fee: $30**

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