Culinary Arts

VTO 11
Basics of Cake Decorating $75
Fri 5-8pm
Feb 19, 26 and Mar 4
Learn to decorate fabulous buttercream cakes with this hands-on class. You will learn the right techniques for decorating cakes using cake dummies, buttercream and a piping bag. This is a great class for beginner cake decorating or to improve your piping skills. All students will receive their own piping kit to take home.
Materials fee: $15

VTO 15
Cookies and Cupcakes 101 $75
Wed 6-9pm
Feb 24 & Mar 2
Learn how to bake delicious cupcakes and cookies using master recipes. You will then decorate your cupcakes with a range of different icings and techniques to further customize them to your liking. You will learn how to decorate cookies using royal icing to make any occasion special.
Materials fee: $25

VTO 35
French Technique at Home Series: Session 1 NEW! $35
Thur 5:30-9pm
Feb 11
Principles, Theories and Techniques: Knife skills, vegetable preparation, sauce vinaigrette, simple salads, herb butters, sauté techniques, theory of meat protein cooking, macerated fruit desserts, wine pairing. (Menu - Gazpacho, rib lamb chops, sautéed broccoli, diced sautéed potatoes with parsley and garlic, fresh fruit macerated with liqueur).
Materials fee: $15

Session 2 NEW! $35
Thur 5:30-9pm
Feb 18
Principles, Theories and Techniques: Brown and white braising, basic pork loin boning techniques, classic brown sauces, enriching with cream, deglazing, reduction, shellfish prep and cooking. Classic formulas for dessert mousse including egg foam techniques and theory, and wine pairing. (Menu - PEI mussels in white wine Fisherman’s Style, fillets of pork loin with prune cream sauce, butter braised leeks, tarragon rice, Belgian endive salad with shallot vinaigrette, cheese, chocolate mousse).
Materials fee: $15

Session 3 NEW! $35
Thur 5:30-9pm
Feb 25
Principles, Theories and Techniques: Roasting and baking proteins and vegetables, basic chicken stock: classical and express methods, court bouillon, trussing and carving poultry, vegetables a la grecque, rendering fats, degreasing sauces and stocks and wine pairing. (Menu - Avgolemeno: Greek egg-lemon soup with fresh Turkish fiddled flat bread, (Pide), roast tarragon chicken, baked stuffed tomatoes provencale, roasted garlic, spinach, bacon, mushroom salad, french style, curry vinaigrette, cheese, clafoutis).
Materials fee: $15

NHB 05
Wine Tasting $100
Fri 7-9pm
Feb 5, 19, 26 and Mar 4
Jump-start your weekend fun by meeting new friends while sipping and learning about wines of the world. This fun and relaxed class will teach you how to “properly” taste, select, serve and store wines. Tasty food samples served at each session will demonstrate how to best pair which foods with certain wines.
Materials fee: $50 includes wine, food and text book.