

COOKING



Basic Candy Making (Fall Only)

Learn to make turtles, pb cups, Andes mints, cream cheese mints, suckers, butterscotch candy, clusters and more! Bring take-home container! Supply fee of \$7 to be paid to instructor.

CEFP-377-01	Ozark High School	7-9 pm	\$49
Thursday	10/8-10/29	Jernigan	

Chinese Cooking

Whether you are new to Chinese cooking or a longtime fan, this class is for you. Learn the basics about Chinese cooking, nutritional information for healthy cooking, and the role of food in Chinese culture. Includes wok cooking and stir fry.

CEFP-393-01	OTC Campus	6-9 pm	\$45
Thursday	10/22	Gui	

Professional Baking

Treat yourself and your family to a range of professional baking! Learn a whole new baking vocabulary when you learn to make everything from basic recipes to advanced decorating. We'll make a variety of desserts from delectable cookies to scrumptious pies and cakes. We'll even teach you how to make classic butter cream, stabilized whipped cream, cream cheese frosting and ganache. All supplies provided.

CEFP-510-01	Mon / Oct 5-Nov 2	6-8:30 pm	\$159
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Wonderful Ways With Salmon

Learn about the many ways to cook salmon and benefit from its health-boosting properties. Enjoy several different recipes that your chef expertly demonstrates.

CEFP-299-01	OTC Campus	6 - 9 pm	\$45
Thursday	10/8	Stinnett	

Classic Italian Cuisine

We will explore the American interpretation of classic Italian dishes as well as authentic Italian dishes. Roll up your sleeves and get ready to cook! Mamma mia!

CEFP-394-01	OTC Campus	6 - 9 pm	\$45
Thursday	11/5	Stinnett	

Great Weekend Breakfasts

Get hands-on practice learning about and making delightful, healthy breakfast dishes suitable for special occasions or special guests!

CEFP-445-01	OTC Campus	6 - 9 pm	\$45
Thursday	9/17	Stinnett	

New Cake Decorating Classes at our Waynesville Ed Center. See Page 43.

ServSafe

The NIFI National Certificate for Sanitation is offered through the National Restaurant Association Education Foundation. This class is also accredited by the ANSI (American National Standards Institute) and offers preparation to food service personnel for sanitation certification.

CEFP-453-01	TBA	TBA	\$99
Call for individual study and test times.			BOOK

PROFESSIONAL CAKE DECORATING

Basic Cake Decorating

Basic cake decorating techniques incorporating the Wilton Method Course I textbook covering preparation of icings, decorating tools, basic borders, and rose and figure piping. Students will bring baked/iced cakes to class for last three classes to decorate in class. \$5 book fee.

CEFP-390-01	OTC Campus	6 - 8 pm	\$69
Monday	9/14 - 10/5	Davis	BOOK

Cake Decorating II

Cake decorating techniques to make icing flowers, distinctive borders, floral sprays, basket weave, specialty flowers and leaves. Prerequisite: Basic Cake Decorating or equivalent experience. \$5 book fee.

CEFP-400-01	OTC Campus	6 - 8 pm	\$69
Monday	10/12 - 11/2	Davis	BOOK

Cake Decorating III

Cake decorating techniques using the Wilton Method 3 textbook covering a variety of piping, side border, lily nail flowers, color flow, filigree & lattice. Cake recipes for both small and large catered events will be covered. Prerequisite: Cake Decorating II or equivalent experience. \$5 book fee.

CEFP-401-01	OTC Campus	6 - 8 pm	\$69
Monday	11/9 - 11/30	Davis	BOOK

Wedding Cake Decorating

Cake decorating techniques for wedding cakes and special occasion tiered cakes. Prerequisite: Cake Decorating III or equivalent experience. A wedding cake and icing required for last class. Students will learn how to sell and take orders for wedding cakes.

CEFP-402-01	OTC Campus	6:30-8:30 pm	\$49
Monday	12/7-12/14	Davis	BOOK

Cake Decorating for Kids

Cake decorating made simple enough for young chefs. Learn basic tips, figure piping, flowers, and much more. We'll supply the cake, icing and tools to create some really cool cakes! Students take home a cake decorating kit! Age 10-15.

CEY-810-01	OTC Campus	5:30-8:30 pm	\$69
Wednesday	10/7-10/14	Davis	