



MAY
&
JUNE
2024

COURSE
SCHEDULE



8613 Mayfield Road, Chesterland, Ohio 44026
(440) 729-1110 www.lpscinc.com

TECHNIQUES CLASSES

These hands-on classes are ideal for both novice cooking students and those experienced students seeking to refresh, enhance, and update their abilities. The recipe packages feature both exciting, up-to-the minute ideas and tried-and-true classic dishes arranged in a sequence of lessons that allows for fast mastery of critical cooking skills. Students seeking increased kitchen confidence will acquire fundamental kitchen skills, execute important cooking techniques, learn about common and uncommon ingredients, and create complex multi-component specialty dishes. All courses are taught in our state-of-the-art ICASI facility by professional chefs with years of experience.

Prerequisites: Because of the continuity of skills, it is strongly recommended that Basic Techniques series will be taken in order. Attendance at the first class of a series is mandatory.

Basic Techniques of Cooking 1 (4 Sessions)

Hadzigeorge

Wednesdays, June 5, 12, 19, 26, 2024-6:00 pm (\$345, 4x3hrs, 1.2CEU)

Week 1: Knife Skills: French Onion Soup; Ratatouille; Vegetarian Spring Rolls; Vegetable Tempura; Garden Vegetable Frittata

Week 2: Stocks and Soups: Vegetable Stock; Fish Stock; Chicken Stock; Beef Stock; Vegetarian Three Bean Chili; Chicken Noodle Soup; Beef Consommé; Mushroom Bisque; Creamy Potato Soup

Week 3: Grains and Potatoes: Creamy Polenta; Spicy Braised Lentils; Risotto; Israeli Couscous; Pommes Frites; Potato Grain; Roasted Fingerling Potatoes; Baked Sweet Potatoes

Week 4: Salads and Dressings: Bulgur Salad with White Wine Vinaigrette; Caesar Salad; Farfalle Chicken with White Balsamic Vinaigrette; German Potato Salad; Mayonnaise

Basic Techniques of Cooking 2 (4 Sessions)

Staff

Tuesdays: July 9, 16, 23, 30, 2024-6:00 pm (\$345, 4x3hrs, 1.2CEU)

Week 1: Sauces: Classic Mother Sauces; Macaroni and Cheese with Mornay Sauce; Chicken Pot Pie with Velouté Sauce; Poached Eggs Sardou with Hollandaise Sauce; Roasted Red Pepper Coulis; Pantry Barbeque Sauce; Basil Pesto

Week 2: Sauté: Veal Marsala; Chicken Piccata; Creole Barbeque Shrimp; Wild Mushroom & Goat Cheese Crostini; Steak Medallions with Pink Peppercorn Sauce

Week 3: Roasting: Garlic and Herb Roasted Chicken; Roasted Rack of Lamb; Pan-Roasted Pork Tenderloin Medallion; Twice-Baked Potato; Roasted Root Vegetables; Lemon Crème Brulée

Week 4: Braising: Red Wine Braised Short Ribs; Sweet and Sour Pork Shoulder; Beef Stew; Bacon Braised Kale; Ginger Braised Carrots; Wine Braised Pears

Basic Techniques of Cooking 3 (4 Sessions)

Staff

Wednesdays, August 7, 14, 21, 28, 2024-6:00 pm (\$345, 4x3hrs, 1.2CEU)

Week 1: Pasta: Mushroom and Goat Cheese Ravioli with Sun-Dried Tomato Pesto; Potato Gnocchi with Bolognese Sauce; Chive Spätzle; Fettucine with Pomodoro Sauce

Week 2: Grilling: Marinated Flank Steak with Chimichurri Sauce; Brined Pork Chops; Asparagus with Lemon Vinaigrette; Grilled Vegetable with Balsamic Glaze; Grilled Pineapple Tropicale

Week 3: Chicken: Chicken Cacciatore; Roasted Duck Breast with Sherry Sauce; Stuffed Chicken with Goat Cheese and Spinach; Classic Buffalo Wings with Bleu Cheese Dip

Week 4: Beef: Corned Beef; House Ground Burger; Steak for Two; Veal Schnitzel; Focaccia Bread; Steakhouse Chopped Salad

Basic Techniques of Cooking 4 (4 Sessions)

McCoy

Mondays, September 9, 16, 23, 30, 2024- 6:00 pm (\$345, 4x3hrs, 1.2CEU)

Week 1: Pork: Stuffed Pork Chops with Mashed Potatoes; Pork Tacos al Carbon with all the Sides; Fettuccini Pasta with Pork Ragout Sauce; Classic Handmade Bratwurst; Memphis Style Spareribs; Baked Beans

Week 2: Fish: Cured Salmon on a Plank; Steamed Mussels in Spiced Tomato Sauce; Fish and Chips; Shrimp Pho with Rice Noodles; Seafood Risotto

Week 3: Appetizers: Corn Fritters with Avocado Sour Cream; Crab Cakes with Remoulade Sauce; Roasted Red Pepper and Goat Cheese Tartlets; Hummus with Homemade Pita Chips; Mini Mushroom Strudels; Shrimp Pot Stickers

Week 4: Market Basket: Asian Beef & Vegetables Stir Fry with Fried Rice; Lobster Ravioli with Vodka Sauce; Potato-Crusted Fish; Vegetable Ratatouille; Chicken & Peppers Cacciatore; Molten Chocolate Cake

Basic Techniques of Cooking 5 (4 Sessions)

McCoy

Tuesdays, May 28, June 4, 11, 18, 2024 - 6:00 pm (\$345, 4x3hrs) Hands-on

Immerse yourself in modern advanced cooking techniques in this series that will complete your cooking education. Master complex cooking skills, expand your repertoire and gain confidence in the kitchen. Under the watchful eye of our chef instructor, you will create a complete meal at the end of the series.

Week 1: Appetizers, Hors D'Oeuvre & Small Plates: Crostini; Olive Tapenade; White Bean Spread; Spanakopita; Arancini Balls with Cheese in Pomodoro Sauce; Crab Cakes with Avocado Sour Cream Sauce; Pesto Chicken Skewers; Coconut Shrimp with Sweet & Sour Sauce; Brie & Raspberry Bites

Week 2: Advanced Cooking Techniques & Methods: Roasted Squash, Goat Cheese & Arugula Flatbread with Balsamic Reduction; Roasted Peppers & Chicken Fajitas with Pico de Gallo; Steamed Mussels with Putanesca Sauce; Grilled Flank Steak Chimichurri; Seared Broccolini with Garlic Vinaigrette; Pan-Fry Duck Breast with Orange Pan Sauce; Potato Anna; Bananas Foster; Vanilla Gelato

Week 3: Restaurant Line Cooking & Professional Plate Presentation: Charcuterie Board; Marinated Olives; Roasted Red Pepper Salad; Shrimp Fritters with Lemon Aioli; Chicken & Andouille Jambalaya; Chicken Cordon Bleu with Prosciutto and Gruyere; Sous Vid Pork Tenderloin in Mustard Cream Sauce; Mashed Potatoes

Week 4: Methods for Kitchen Desserts: Short Pastry Dough; Pastry Cream; Fresh Fruit Tart; Apricot Glaze; Pear Frangipane Crostata; Eclairs & Cream Puffs; Chocolate Ganache; Chocolate Crème Brulee; Almond Biscotti; Apple Galettes

Basic Techniques of Mexican Cuisine (2 Sessions)

McCoy

Wednesdays, May 8 & 15, 2024 6:00 pm (\$165, 2x3hrs, 0.6 CEU) Hands-on

Learn the cooking techniques for South of the Border specialties in this two-class series. Grab your apron and your sombrero and join Señor Tim for a fun cooking series exploring authentic Mexican cuisine. He will discuss specific ingredients, and how to use them, store them and where to find them, the use and preparation of different chili peppers, plus we will prepare together authentic Mexican dishes for a memorable feast for all to enjoy. Viva Mexico, Ole!!

Week 1: Homemade Corn & Flour Tortillas; Fresh Corn Tortilla Chips with Pico de Gallo & Homemade Guacamole; Tortilla Chicken Soup; Beef Chimichangas; Chicken Flautas; Shrimp & Black Beans Tostadas; Sopas including Salsa Verde; Churros with Chocolate Sauce

Week 2: Shredded Pork Tamales with Salsa Roja; Roasted Corn, Chile & Cheese Tamales; Enchilada Suizas; Slow Cooked Pinto Beans; Arroz Verde; Roasted Poblanos stuffed with Cheese, Egg Battered & Fried; Horchata Cinnamon Rice Pudding with Whipped Cream

Basic Techniques of Bread Baking (3 Sessions)

McCoy

Wednesdays, Jun.12, 19, 26, 2024 6:00 pm (\$195, 3x3hrs, 0.6 CEU) Hands-on

Learn the fundamentals of bread baking including ingredient properties, mixing methods, loaf formation, and finish baking.

Week 1: Lean Dough: French Baguette; Italian Loaf; Semolina Round

Week 2: Multi-Grains: Honey Wheat Loaf; Mighty Multi-Grain Round; Deli Rye Loaf

Week 3: Artisan & Sour Dough: Braided Challah Loaf; Pane Biove; Pugliese Olive Loaf

Techniques of Baking 1 (4 Sessions)

Mansfield

Wednesdays, July 10, 17, 24, 31, 2024 6:00pm (\$295, 4x3hrs, 1.2 CEU)

These hands-on classes are designed for anyone who loves to bake and is interested in learning the basic baking techniques regardless of skill level or previous experience. Through the years we have taught thousands of students how to bake with confidence in their own kitchen. These classes will cover ingredients recognition, equipment and tools, measuring, mixing and proper baking procedures. These newly learned techniques will provide you with the knowledge and confidence to create professional baked goods every time. All classes are taught in our state-of-the-art ICASI facility by professional chefs with extensive baking experience. Prerequisites: Because of the continuity of skills, it is strongly recommended that the Techniques series be taken in order. Attendance at the first class of a series is mandatory.

Week 1: Cookies, Biscotti and More: Checkerboard Cookies; Chocolate Macadamia Nuts; Almond Biscotti; Spritz Cookies; Raspberry Linzer

Week 2: Quick Breads, Muffins and Scones: Banana Walnut Bread; Blueberry Muffins; Lemon Thyme Bread; Cranberry-White Chocolate Scones

Week 3: Pies, Tarts and Crostata: Traditional Apple Pie; Pear Frangipane Tart; Tart Tatin and Sour Cherry Crostata

Week 4: Basic Cakes Fillings and Finishing Decoration Techniques: Buttermilk Peach Upside-Down Cake; Chocolate Layer Truffle Cake; Angel Food Cake; Cassata Cake

Dinner with the Chefs

A Festive Culinary Celebration

Saturday, May 4, 2024, 6:00 pm

\$85.00 per person

For their last evening event, the Spring 2024 Student Café class will honor the chefs who have inspired them and helped define the world of contemporary cuisine. Working under the direction of their chef instructors, the senior students of ICASI will prepare a 7-course meal that demonstrates their own skill as they interpret the work of some of today's culinary leaders. While creating this incredible meal, the students will also be paving the way for future deserving culinary and pastry students by generating donations for the ICASI Scholarship Fund. Please join us for this very special event.

Menu: Beef Pierogi with Mushrooms and Horseradish Crème Fraiche (Michael Symon); Jerusalem Artichoke Soup with Virginia Ham Croquettes (Thomas Keller); Dungeness Crab and Endive Salad with Meyer Lemon Vinaigrette and Chervil Mayonnaise (Alice Waters); Garganelli with Zucchini Pesto, Green Beans, Arugula, and Heirloom Cherry Tomatoes (Gordon Ramsey); Lime-Basil Sorbet Intermezzo; Porcini-Crusted Pork Tenderloin with Polenta, Piquillo Puree, Apple Gastrique, and Catalan Spinach (Jose Andres); White Velvet Cake with Raspberry Filling and Cake Boss Buttercream (Buddy Valastro)

Seating is limited, register at (440) 729-1110 or www.lpscinc.com today!

ICASI Student Café

Enjoy a fine-dining experience prepared just for you by our senior students under the direction of their chef instructors. Help our students by becoming a restaurant critic and completing a short review of your meal. Your feedback is invaluable to enhance the education of our advanced students as they pursue their dreams of a career in the Culinary and Pastry Arts. The lunch includes two options for each course of a five-course meal for just \$45 per person.



Saturdays at 11:00 a.m. & 1:30 p.m.

April 13, 20, & 27, 2024

May 4, 11, 18, & 25, 2024

June 1, 8, 15, 22, & 29, 2024

Lunches have limited seating available.

Register at www.lpscinc.com or 440-729-1110

ADULT CLASSES

MAY

Tour of Italy: Neapolitan Cuisine Paganini
Wed., May.01, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

Enjoy an unforgettable experience exploring the rich cuisine of Naples, famous for the amazing sea view, colorful history and diverse culture. The delicious cuisine is full of sun-drenched ingredients: Lemons, Tomatoes, Chili Peppers, Olives, and Grapes.

Menu: Stuffed Caprese Mozzarella Bocconcini; Sorrento Vegetable Salad with Limoncello Dressing; Sun-Dried Tomatoes Pizza Margherita; Homemade Ravioli Pasta alla Napoletana with Pomodoro Basil Sauce; Chicken Scaloppine alla Pizzaiola; Roasted Potatoes; Chocolate Torta Caprese with Homemade Gelato

Mouthwatering Mushrooms Hadzigeorge
Wednesday, May.01, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Spring is the perfect season for mushrooms. If you are a mushroom lover, you do not want to miss this class where you can help prepare and sample dishes using a variety of mushrooms. Join Chef John as he shares with you his favorite dishes.

Menu: Sausage Stuffed Mushroom; Mushroom Chowder with Brie Cheese; Grilled Portobello Salad in White Balsamic Vinaigrette; Beef Stir Fry with Shiitake Mushroom over Noodles; Triple Chocolate Chunk Cookies

The Mediterranean Good Life Paganini
Thursday, May.02, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

Take a culinary journey to the Mediterranean exploring the cuisine of various countries. Picture clear blue skies, crystal clear water, lush landscapes and outdoor markets overflowing with fresh fruits and vegetables. Chef Loretta will be your guide as she shares with you the very best seasonal recipes.

Menu: Rosemary Olive Focaccia with Olive Oil; Heirloom Tomato Panzanella Salad; Trofie Pasta with Genovese Pesto and Green Beans; Roasted Lemon Pepper-Glazed Branzino with Vegetable Ratatouille and Farro; Pastry Cream Tartlets with Fresh Strawberries and Mint

A is for Avocado Hadzigeorge
Thursday, May.02, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Healthy and delicious, this popular fruit can be used in any dish.

Menu: Crab Martini with Tropical Guacamole; Chilled Avocado Soup with Corn & Avocado Fritters; Avocado Mango Salad with Lime Vinaigrette; Chipotle Pork & Avocado Salsa Wrap; Avocado Muffins

Chinese Dumplings Workshop McCoy
Thursday, May.02, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Fill and fold a delicious array of popular dumplings using traditional fillings, handmade wrappers, and savory dipping sauces.

Menu: Classic Pork Pot Stickers; Shrimp & Chive Dumplings; Vegetarian Egg Rolls; Spicy Chicken Fried Wontons; Soy-Vinegar Dipping Sauce Variations; Chinese Mustard Sauce; Sweet & Sour Dipping Sauce

Raw & Finished Bourbon Pairing Dinner Paganini
Friday, May.03, 2024 6:00 pm (\$125, 2.5hrs) Demonstration

American Oak, charred to a variety of depths, and aged in rick houses for at least 2 years (or longer) produces the usual bourbon we have enjoyed for many years. Recently, master distillers have added a period of finished aging in a variety of used whiskey and wine barrels in an effort to add subtle flavors to their raw product. Emil Paganini will help you explore the value of finishing by comparing samples and how they pair with each dish prepared by Chef Loretta.

Menu: Brie, Bourbon Bacon & Candied Pecan Bites; Hot Smoked Bourbon Glazed Salmon on a Bed of Mixed Greens with Bourbon Honey Vinaigrette; Onion Bourbon Soup au Gratin; Homemade Fettuccini Pasta with Bourbon Duck Cream Sauce; Intermezzo; Maple Bourbon Pork Tenderloin Medallions; Oven-Roasted Fingerling Potatoes; Ginger Bourbon Cast Iron Brussels Sprouts; Upside-Down Peach Cake with Caramel Bourbon Sauce with Bourbon Ice Cream (Please do not drink and drive)

Mother's Day Brunch Celebration Paganini
Saturday, May.04, 2024 10:00 am (\$85/person, 2hrs) Brunch

Celebrate Mother's Day with a delicious brunch featuring seasonal favorites.

Menu: Crab Cake with Arugula Salad & Remoulade Sauce; Cheese Ravioli with Pomodoro Sauce & Julienne Vegetables; Chicken Scaloppine Piccata with Artichokes & Red Peppers & Mashed Potatoes; Creme Brulée with Fresh Strawberries & Chantilly Cream; Assorted Truffles

Cinco de Mayo Fiesta McCoy
Saturday, May.04, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

Join Señor Chef Tim for a fun and delicious celebration of Mexican cuisine and culture. This year's fiesta menu will provide you with tasty and fun ideas to spice up your summer entertaining.

Menu: Homemade Salsa with Chips; Black Bean Tostada with Marinated Grilled Shrimp & Goat Cheese; Chicken Tortilla Soup; Tequila-Marinated Steak Carnita with Herbed Rice & Red Pepper Marmalade; Mexican Chocolate Cheesecake; Polvorone Cookies

Dinner with the Chefs - Festive Culinary Celebration
ICASI Staff/Students
Saturday, May.04, 2024 6:00 pm (\$85.00/person, 2.5hrs)

For their last evening event, the Spring 2024 Student Café class will honor the chefs who have inspired them and helped define the world of contemporary cuisine. Working under the direction of their chef instructors, the senior students of ICASI will prepare a 7-course meal that demonstrates their own skill as they interpret the work of some of today's culinary leaders. While creating this incredible meal, the students will also be paving the way for future deserving culinary and pastry students by generating donations for the ICASI Scholarship Fund. Please join us for this very special event.

Menu: Beef Pierogi with Mushrooms and Horseradish Crème Fraîche (Michael Symon); Jerusalem Artichoke Soup with Virginia Ham Croquettes (Thomas Keller); Dungeness Crab and Endive Salad with Meyer Lemon Vinaigrette and Chervil Mayonnaise (Alice Waters); Garganelli with Zucchini Pesto, Green Beans, Arugula, and Heirloom Cherry Tomatoes (Gordon Ramsey); Lime-Basil Sorbet Intermezzo; Porcini-Crusted Pork Tenderloin with Polenta, Piquillo Puree, Apple Gastrique, and Catalan Spinach (Jose Andres); White Velvet Cake with Raspberry Filling and Cake Boss Buttercream (Buddy Valastro)

Crack a Smile, Not Your Cheesecake **Halkovics-Pesta**
Monday, May.06, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

You rolled up your sleeves and made that cheesecake recipe that looked fabulous on Instagram. You open your oven door and Ugh!- a large crack right down the middle! In this class you will learn to make a photo-worthy, delicious, and easy to slice cheesecake, ANYTIME. Using the right tools and methods and creating a variety of flavor combinations from an easy formula, explore the creamy, luscious and powerful flavors that make cheesecake one of the world's favorite desserts. Join Pastry Chef Debbie and discover how to create the perfect cheesecake in a variety of alluring flavors both sweet and savory. Recipes will be demonstrated and then everything will be sampled by the class.

Menu: Double Chocolate Oreo Cheesecake; Blueberry/Raspberry Shortbread Cheesecake; Summertime Key Lime Pie Cheesecake; Vegan Chocolate Cheesecake with Peanut Butter Pretzel Crust

Rustic Breads of the World **McCoy**
Tuesday, May.07, 2024 6:00 pm (\$85, 3hrs) Hands-on

Loaded with both nutrients and hearty flavors, rustic breads stand out as something special when compared to highly processed commercial breads. Learn to bake rustic loaves with wholesome ingredients in their natural state.

Menu: Whole Grain Baguette; Farmstead Oat Sour Dough Loaf; Walnut & Raisin Whole Wheat Bread; Russian Black Bread; Seven-Grain Honey Bread

Girls' Night Out: Mambo Italiano **Hadzigeorge**
Tuesday, May.07, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Energy is buzzing in the air at this party celebrating delicious Italian fare that will want to make you dance the Mambo Italiano. Get together with your girlfriends for this fun and energizing evening with Chef John.

Menu: Roasted Red Pepper Piedina; Caesar Salad with Focaccia Croutons; Potato Gnocchi in Bolognese Sauce; Chicken Scaloppine Piccata with Artichokes; Tiramisu

Make & Take: Mother's Day Truffles **Barnes**
Wednesday, May.08, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Every single homemade chocolate truffle is a masterpiece. That beautiful exterior coated with salty nuts, or a dusting of chocolate coating holds within it a moment of bliss in the form of creamy, melt-in-your-mouth chocolate. Let Chocolate Artist Kristin Barnes, owner of Sweet Beans Candies in Cleveland, show you how to create these little bonbons just in time for Mother's Day. Sign up early space is limited.

Menu: Take Home One Dozen Hand-rolled Truffles and Filled, Molded Chocolates

It's all Greek to Me **Hadzigeorge**
Wednesday, May.08, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Take a delicious journey with Chef John to Greece as he explores the foods of Athens and the Greek Islands of Mikonos and Santorini. Sample delicious dishes and discover unique blends of spices and fresh Mediterranean ingredients.

Menu: Dolmades Stuffed Grape Leaves; Tomato & Cucumber Salad with Feta Cheese & Kalamata Olives; Chicken & Pork Souvlaki Kababs with Tzatziki Sauce; Rice Pilaf; Baklava Strudel with Orange Honey Sauce

Cooking with Honey **Hadzigeorge**
Thursday, May.09, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Join Chef John as he shows you how to use honey as a natural sweetener in a variety of recipes. Join us as we learn more about the benefits of honey.

Menu: Vegetable Bruschetta with Balsamic Honey Glaze; Arugula Salad with Poached Pears & Walnuts in Honey Lemon Vinaigrette; Sticky Honey Barbeque Chicken; Roasted Bourbon Sweet Potatoes; Honey & Herbs Vegetables Gratin; Honey & Lavender Cream Brûlée

The Saffron Table **McCoy**
Friday, May.10, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

Exotic spices are combined in tantalizing combination as Chef Tim prepares and serves this body and soul warming feast and welcomes the return of warmer weather.

Menu: Peas Samosas with Mint & Tamarind Chutneys; Potato Croquettes in Spiced Tomato Sauce; Stuffed Naan Bread with Cheese & Spinach; Yogurt-Braised Chicken Korma in Saffron-Almond Sauce; Basmati Rice Pilaf with Mixed Lentils & Black Mustard Seeds; Sweet Semolina Crepes with Mango-Coconut Buttermilk Ice Cream

Cake Decorating: Mother's Day Cake **Taylor**
Friday, May.10, 2024 6:00 pm (\$85, 3hrs) Hands-on

Learn and practice the techniques that are the foundation of the cake decorator's art including cake construction and a variety of piping methods to include flowers, writing, ruffles, shell border and leaf techniques for decoration. You will decorate your own cake to take home.

Menu: Buttercream-Decorated Chocolate with Fudge Buttercream Filling.

Succulent Salmon **McCoy**
Tuesday, May.14, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Learn how to break down a whole salmon and utilize every bit in a variety of recipes. Taste both wild and farm raised and learn how to prepare several delicious recipes with Chef Tim.

Menu: Fish Stock; Salmon Corn Chowder; Grilled Salmon with Mango Salsa; Salmon Burger with Cajun Remoulade; Cedar Plank Salmon Fillet with Balsamic Glaze; Salmon Zucchini Risotto

Chicken Around the World **McCoy**
Thursday, May.16, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

Chicken is one of the most versatile proteins in the world. Chef Tim will show you how to make these delicious and flavorful dishes from around the world prepared with incredible versatile chicken. Try some new flavors with an old favorite.

Menu: Chicken Enchiladas; Kung Pao Chicken with Rice; Chicken Spinach Ravioli with Lemon Cream Sauce; Thai Mango Curry Chicken with Noodles; Jamaican Jerk Chicken Drumsticks with Orange Tamarind Dipping Sauce; Lemon Crème Brûlée

Date Night: From Paris with Love **McCoy**
Friday, May.17, 2024 6:00 pm (\$85/person, 2.5hrs) Hands-on

Enjoy a romantic French dinner while you and your partner learn how to create delicious dishes using the very best flavors of the season. A fun and educational date night.

Menu: Crab Cakes with Remoulade Sauce; Creamy Potage Vegetable Soup with Bacon Croutons; Green Bean Salad with Vinaigrette; Roasted Red Peppers & Spinach-Stuffed Flank Steak with Fingerling Potatoes in Wine Reduction Sauce; Chocolate Eclairs

Taco Fiesta **Fink**
Friday, May.17, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Go south of the border and enjoy a fun meal with friends. Flour or corn tortillas filled with fresh, flavorful ingredients create a tasty and healthy party meal. Ole!

Menu: Taco Salad with Creamy Vinaigrette & Homemade Guacamole; Taco al Carbon with Grilled Flank Steak & Roasted Poblano Peppers; Taco with Roasted Chicken & Tomato Salsa; Shrimp Taco with Slaw & Cilantro Cream; Cinnamon Churros with Chocolate Sauce

Barbeque and Grilling Boot Camp **McCoy**
Saturday, May.18, 2024 8am-4pm (\$295, 8hrs) Hands-on

The warm weather is here and it's time again for Chef Tim's famous intensive basic training. Express your cooking passion and release your inner grill chef as you prepare rubs, marinades, brines, spice blends, and barbeque sauces for a wide range of meat, poultry, and fish cooked on both live fire and gas grills.

Menu: Hot-Smoked Cured Salmon; Beer Can Chicken with Brown Sugar Spice Rub; Carolina Spareribs; St. Louis & Kansas City Barbeque Ribs & Sauces; Pulled Pork Shoulder with Herb Barbeque Sauce; Buns; Texas Style Smoked Shortribs; Assorted Side Dishes

Mezze Mediterranean Small Plates **Samad**
Monday, May.20, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Sample the fresh flavor of the mediterranean at this great class. Chef Rawia will show you how to prepare a variety of small plates using seasonal ingredients and the right blend of spices. Discover quick and easy recipes and learn the techniques used to prepare these delicious Middle Eastern treats.

Menu: Zaatar Pita Chips; Baba Ghanoush; Chickpea Hummus Dip; Stuffed Grape Leaves; Muhammara Pomegranate Walnut Dip; Tabbouleh Tomato Bulgur Salad; Arayes Kafta Pita Bread with Season Meat; Baklava Flavored with Cardamon, Orange Blossom and Rose Water

Asian Big Bowl

McCoy

Tuesday, May.21, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

Delicious toppings from East Asia excite your vision, smell, and taste as you create and enjoy these noodle and rice single-bowl meals.

Menu: Vietnamese Beef Pho; Singapore Curry Noodles with Shrimp; Thai Fried Rice with Chicken, Ground Peanuts, & Asian Basil; Tonkatsu Donburi with Panko-Crusted Pork Cutlet, Julienne Vegetables, & Japanese Pickles

Four Season Cooking

Davis

Wed., May.22, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

Join Chef William Davis of Laurentia Winery as he demonstrates what foods make up seasonal dishes and why we should eat seasonally. Enjoy these creations as we learn more about the flavors and benefits of seasonal cooking.

Menu: Spring Asparagus Soup; Charred Vegetable Salad with Goat Cheese & Strawberry-Balsamic Gastrique; Spiced Pork Medallion & Root Vegetable Hash; Braised Beef & Dumplings; Seasonal Fruit Cobbler

Say Cheese

McCoy

Wed., May.22, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

Cheese lovers each have their own favorite - Creamy, Hard, Semi-Soft, Aromatic - but all delicious. Learn how to cook and use cheese in a variety of savory and sweet dishes.

Menu: Farm Greens Salad with Goat Cheese Fritters; Rosemary Gnocchi with Roquefort Cream Sauce; Apple, Fig & Camembert Flat Bread; Coquille St. Jacques Gratin with Gruyere Cheese; Mascarpone Cheesecake Crepes with Strawberry Sauce

Beyond Burgers

McCoy

Thursday, May.23, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

Get ready for your summer get-together and join Chef Tim as he shows you how to make the best food in town. Check out all the ways ground beef can be used beyond the burger. He will be joined by Louise Barton of Valley Ridge Farms sharing stories on how she raises high quality beef with the class.

Menu: Koren Bibimbap bowls with seasoned ground beef, colorful vegetables and a perfectly fried egg; Greek Moussaka, a layered masterpiece of spiced ground beef, creamy eggplant and bechamel sauce; Italian Cannelloni filled with ricotta, spinach and ground beef meatballs; Tex-Mex Chili with Cheddar Cheese

Sushi Primer

McCoy

Friday, May.24, 2024 6:00 pm (\$95, 2.5hrs) Hands-on

After watching Chef Tim's technique demonstrations, make and eat your own delicious rolls, hand rolls, and individual pieces of sushi.

Menu: Maki-Zushi (Classic Rolled Sushi); Nigiri-Zushi (Finger-Sized Portions); Temaki-Zushi (Hand-Rolled Sushi)

Chinese Take-Out

Hadzigeorge

Thursday, May.30, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Think you know Chinese cooking based on what you've often eaten from a "Chinese" restaurant? Most dishes are made for the American pallet, but Chef John gives you a quick lesson on this delicious authentic Asian cuisine.

Menu: Chicken Egg Rolls with Sweet & Sour Sauce; Pork Potstickers with Soy Dipping Sauce; Vegetable Fried Rice; Mongolian Beef & Broccoli; Homemade Fortune Cookies; Ginger Sorbet

Intro to Knife Skills

Hadzigeorge

Friday, May.31, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Chef John explains basic knife skills and shows you how to use the tools of the kitchen. This class will cover knife cuts, proper handling and caring for knives. (Please bring a chef knife to class).

Menu: Garden Vegetable Chowder; Antipasto Salad; Angel Hair Primavera; Chicken Cacciatore; Apple Filo Strudel



Plan your next event with us!

440-729-7340

privateevents@lpsscinc.com



ADULT CLASSES

JUNE

Effortless Entertaining

Hadzigeorge

Saturday, Jun. 01, 2024 10:00 am (\$85, 2.5hrs) Hands-on

It's summertime and the living is easy, so why not try this appetizer-driven party? Explore these great-tasting bite-sized foods that are sure to impress your guests and keep you cool. Come and learn how easy it is to prepare ahead a variety of appetizers that look and taste great.

Menu: Sparkling Raspberry-Lemonade Cosmopolitan; Brie, Peach Chutney & Walnut Triangles; Tomato Basil Bruschetta with Balsamic Glaze; Zucchini Rolls with Ricotta & Herbs with Chive Ribbons; Cucumber Cups with Ahi Tuna & Shaved Scallions; Shrimp Waldorf Bites; Gazpacho Salad Martini; Sesame Chicken on Endive Spears; Cherry Chocolate Lava Cake

Cooking Together: Thrill on the Grill

McCoy

Mon., Jun. 03, 2024 6:00 pm (\$85/person, 2.5hrs) Hands-on

Summer is the season for both romance and outdoor cooking, so combine your passions as you and your partner create a thrilling meal hot off the grill.

Menu: Flatbread with Sun-Dried Tomatoes, Ricotta & Fresh Herbs; Grilled Vegetable Gazpacho; Caesar with Garlic Focaccia Croutons; Grilled Marinated Pork Tenderloin wrapped in Prosciutto & Balsamic Glaze; Grill-Roasted Summer Vegetables & Fingerling Potatoes; Pound Cake S'Mores ala Mode with Grilled Peaches

Cake Decorating: Buttercream Flowers Intensive

Taylor

Tuesday, Jun. 04, 2024 6:00 pm (\$85, 2.5hrs) Hands-on
(Class Limit to 10)

Learn and practice the techniques for making buttercream flowers that are the foundation of the cake decorator's art. Flowers to be demonstrated will be: Roses, Daffodils, Peonies, Cherry Blossom and more. Practice creating your own under the watchful eye of cake decorator extraordinaire Mary Kay.

Patio Season Dining

Davis

Wed., Jun. 05, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

A glass of wine and beautiful weather, join Chef William Davis of Laurentia Winery as he shares his favorite winery & patio recipes.

Menu: Peach & Ginger Mocktail; Risotto Stuffed Mushrooms; Shrimp Gazpacho Shooters; Mojito Chicken with Couscous Salad; Blueberry Lemon Shortcake

Dinner Salads and Dressings

Hadzigeorge

Thursday, Jun. 06, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Salads come in all shapes and sizes. You can enjoy them for lunch or dinner. This class will go over a variety of salads and their wonder by exploring the endless possibilities and permutations of fresh ingredients.

Menu: Spinach, Cherry Tomatoes, Feta, with Grilled Steak; Arugula, Pecan, Poached Pear with Grilled Chicken; Zucchini, Peppers, Chickpeas, Kalamata Olives, with Grilled Salmon; Zesty Quinoa, Beans, Avocado, & Pepper; Fruit Salad with Yogurt Dressing. Dressings: Balsamic Vinaigrette; Tangy Dijon Vinaigrette, & Cilantro Lemon-Herb Dressing; Roquefort Dressing; Greek Yogurt Dressing

Artistry of the Pizzaiolo

McCoy

Thursday, Jun. 06, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

From its Italian birthplace in the city of Naples, the hand-thrown pizza crossed the Atlantic Ocean to become the pizza of choice in New York City and beyond. The art is kept alive by the pizzaiolo, or pizza baker, and is lovingly handed down from one cook to another. Join Chef Tim to learn the skills necessary to make, shape and bake your own perfect versions of the world's favorite pizza.

Menu: Basic Quick Pizza Dough; Pizza Dough with Sponge Starter; Grilled Pizza Margherita with Fresh Mozzarella, Heirloom Tomato, & Basil; Classic White Pizza; Make-Your-Own Pizza Variations

Fish of Ohio

Hadzigeorge

Friday, Jun. 07, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Chef John will show you how to make some of the best fish dishes from our very own Lake Erie.

Menu: Fried Perch Dinner with Slaw, Fries & Tartar Sauce; Pan-Seared Walleye with Carrot Puree & Garlic Asparagus; Grilled Bass with Peppers & Cherry Tomatoes; Crispy Catfish Tacos; Ice Cream Sundae with Berries

Vegetarian Burger Bash

McCoy

Friday, Jun. 07, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

Clear the meat off the grill and get ready to feast on some of these delicious vegetarian burgers and fixings.

Menu: Garden Vegetable Burger; Mushroom Teriyaki Burger; Buffalo "Chicken" Burger; Sausage Pizza Burger; Classic American "Bacon" & "Cheese" Burger; Banana Cream Pie

French Macarons**Keough**

Monday, Jun. 10, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

A macaron is delicate, brightly colored meringue cookie around a delicious, smooth filling. This special French confection is a culinary world favorite, and now you can learn techniques, tips and tricks for creating your own bakery-quality macarons at home.

Menu: Summer Citrus with Buttercream Filling; Salted Caramel with Caramel Filling; Chocolate Almond with Buttercream Filling; Strawberry Cheesecake with Cream Cheese Filling

The Supreme Torte**Halkovics-Pesta**

Monday, Jun. 10, 2024 6:00 pm (\$85, 3hrs) Hands-on

Do you want to lift your cake skills from the box and dazzle your friends with dreamy layers of fruit, lemon curd, chocolate, pastry cream, nuts and more? In this class, you will learn the techniques to make a classic Torte Cake and explore creative ways to garnish and plate your delicious cakes.

Menu: Classic Dobos Torte Cake with Mocha Buttercream; The Opera Cake; Layered Blueberry, Basil and Lemon Torte Cake; Strawberry Cassata Torte Cake

Tasty Thai**Hadzigeorge**

Tuesday, Jun. 11, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

The bright and bold flavors of Thailand are sure to delight your palate!

Menu: Grilled Pork Satay with Spicy Peanut Sauce; Mango-Shrimp Summer Rolls with Soy Dipping Sauce; Tom Kha Gai Soup with Coconut Milk & Mushrooms; Drunken Chicken Noodles; Basil Fried Rice; Coconut Ice Cream with Banana-Custard Crepes

Mediterranean BBQ**Samad**

Wednesday, Jun. 12, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Dust off the grill and try some fast and delicious summertime treats which are great for the upcoming grilling season! Discover bold Mediterranean flavors as you enjoy learning new recipes with Chef Rawia.

Menu: Hummus; Garlic Dip with Pita Chips; Fattoush; Grilled Chicken Shish Tawouk; Grilled Lamb Kabab; Skewered Beef with Spices, Herbs and Onions; Lebanese Semolina Pudding with Cream

The Whole Enchilada**McCoy**

Friday, Jun. 14, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

The enchilada concept is simple – roll a delicious filling in a corn or flour tortilla, roll it, sauce it, and serve it – but the possibilities are endless. In the hands of Chef Tim, the humble enchilada will become the basis for an entire Mexican-inspired meal.

Menu: Enchilada Suiza with Grilled Shrimp, Roasted Poblano Peppers & Cilantro Cream Sauce; Enchilada Verde with Roasted Chicken, Tomatillo Sauce & Queso Fresco; Grilled Steak Enchilada with Ranchero Sauce, Refried Beans & Chihuahua Cheese; Dessert Enchilada with Sweetened Ricotta Cheese, Strawberry-Guajillo Sauce & Crema Fresca

A Basket Full of Strawberries**Paganini**

Monday, Jun. 17, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Plenty of juicy, sweet berries and whipped cream are a must for strawberry shortcake, but what about other strawberry recipes? Join Chef Loretta to discover sweet and savory options for spring's favorite berry.

Menu: Strawberry Lemonade; Orange, Spinach & Strawberry Salad with Goat Cheese & Citrus Vinaigrette; Grilled Chicken with Strawberry-Balsamic Barbecue Sauce; Red, White & Blue Potato Salad; Strawberry Shortcakes with Orange-Scented Biscuits; Strawberry-Oatmeal Bars

Homemade Pasta 101**Paganini**

Tuesday, Jun. 18, 2024 11:00 am (\$85, 2.5hrs) Hands-on

Grab your apron and roll up your sleeves: it's pasta making time. Learn to prepare homemade pasta in a variety of flavors, shapes, and delicious sauces with Chef Loretta.

Menu: Lasagne Verdi alla Bolognese; Ricotta Cavatelli with Pomodoro Sauce; Tomato Bowtie in Pesto Sauce; Tagliatelle with Mushroom Alfredo Sauce; Chocolate Fettuccini with Raspberry Sauce

Fast & Fresh**Paganini**

Tuesday, Jun. 18, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

Fresh local produce is here. Take advantage of the season's best ingredients with these sweet and savory dishes.

Menu: Mint & Peach Iced Tea; Tomato-Basil Bruschetta; Beets & Arugula Salad with Balsamic Dressing; Grilled Chicken Scaloppini with Limoncello Sauce; Grilled Vegetables Salad; Blueberry-Lemon Puff Pastry Cannoli

Ohio Winery Cuisine**Davis**

Tuesday, Jun. 18, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

Chef William Davis of Laurentia Winery will share with you some of the classic examples of cuisine from the Grand River Valley in Northeast Ohio.

Menu: Wild Mushroom & Goat Cheese Crostini; Slovenian Sausages with Apple Braised Red Cabbage; Arugula Pesto Mussels; Tomato Basil Gnocchi; Brownie S'more

Postcards from Italy**Paganini**

Wed., Jun. 19, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

Greetings from Italy! If you love Italian Cuisine and enjoy good cooking, join us as we explore the best flavors of Italy.

Menu: Crab Cakes with Remoulade Sauce; Homemade Fettuccini with Wild Mushroom Ragout; Roasted Stuffed Pork Tenderloin with Bourbon Mustard Sauce; Spinach Timbale; Smashed Potatoes; Strawberry Crostata with Chantilly Sauce

Cooking for Two: Global Summer Edition**Hadzigeorge**

Thursday, Jun. 20, 2024 6:00 pm (\$85/person, 2.5hrs) Hands-on

Enjoy the fresh flavors of summer at this great cooking class. You and your guest will shadow Chef John to create a five-course meal built for two.

Menu: Lemon-Thyme Shrimp & Vegetable Stir Fry; Wild Mushroom Soup with Brie Cheese Crouton; Spinach Salad with Toasted Almonds, Goat Cheese & Ginger-Berry Vinaigrette; Chicken Caprese with Tomato & Mozzarella; Grilled Nectarine Shortcake with Cinnamon Whip Cream

A Taste of Italy**Paganini**

Thursday, Jun. 20, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

This class is like having your favorite Italian restaurant in your home! Learn how easy it is to create Italy's most popular dishes. After a sampling of these dishes, you too will say "That's Italian!"

Menu: Wedding Soup with Tiny Meatballs; Linguini with White Clam Sauce; Ricotta Cavatelli with Roasted Pomodoro Sauce; Shrimp Scampi "Alla Diavola"; Chicken Cacciatore with Red Peppers & Balsamic Vinegar; Homemade Cannoli alla Siciliana Filled with Ricotta Cheese, Chocolate and Pistachio

The Italian Grill**Paganini**

Friday, Jun. 21, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Grab your shades, your apron and let's fire up fire up the grill. Join chef Loretta for a fun class discovering how to prepare a variety of grilled dishes with an Italian flair.

Menu: Grilled Eggplant Tapenade with Crostini; Grilled Vegetable Pizza Margherita; Grilled Herb Crusted Chicken with Bowtie Pasta with Walnut Pesto; Grilled Flank Steak with Salsa Verde; Grilled Portobello & Sweet Peppers Salad; Grilled Shrimp on Rosemary Skewers with Lemon Dressing; Grilled Peaches and Almond Cake with Mascarpone Cream

A Day in the Kitchen: A Taste of Portofino**Paganini**

Saturday, Jun. 22, 2024 10:00 am (\$165, 4hrs) Hands-on

Spend a day in the kitchen with Chef Loretta exploring Italian cooking. Today we will be taking a culinary journey to the pearl of the Italian Riviera: Portofino. The glamorous fishing village is loved by movie stars and celebrities from all over the world. This quaint little town offers some of Italy's best cuisine. In this class, you will discover authentic recipes, basic techniques and the best ingredients that will help you recreate at home the best Italian dishes.

Menu: Genovese Focaccia with EVOO; Mushroom Risotto with Seafood; Polenta Stuffed Mussels in Tomato Sauce; Minestrone Vegetable Soup with Basil Pesto; Homemade Ricotta & Spinach Ravioli with Walnut Sauce; Chicken Involturni Stuffed with Prosciutto & Cheese; Hazelnut Cake; Chocolate Biscotti

Crab Feast**Paganini**

Sat., Jun. 22, 2024 6:00 pm (\$95, 2.5hrs) Demonstration

Come for the food and stay for the fun! Join us for a delicious Crab Feast where crabs are king. Using a few of our favorite recipes, Chef Loretta will show you how to prepare a scrumptious feast. Join her for an unforgettable night showcasing the king of the sea "The Crab."

Menu: Crab Cakes with Mango Salsa; Crab & Smoked Tomato Chowder; Romaine Heart Salad with Crab, Avocado, Cherry Tomatoes in Lime-Thyme Vinaigrette; Homemade Agnolotti Pasta filled with Crab & Ricotta in Lemon-Roasted Garlic Cream Sauce; Steamed Blue Crabs with Roasted Potatoes; Pan-Seared Brussels Sprouts Slaw; Blackberry Cobbler with Lemon Gelato; Butter Cookies

In the Kitchen with Loretta**Paganini**

Mon, Jun. 24, 2024 6:00 pm (\$125/person, 3hrs) Hands-on (Due to the special class format space is limited)

Because her first event sold out so quickly, we are offering one more opportunity to be "In the Kitchen with Loretta." Each student will learn how to make an incredible four-course meal from start to finish. Along the way, you'll learn everything from knife techniques, to how to make the ultimate homemade stuffed pasta, creamy risotto, and ossobuco that will melt in your mouth. Each dish will be savored as it's completed, creating a new culinary dining experience. An experience you will then be able to recreate in your own kitchen to impress your guests.

Menu: Garden Chopped Salad with Parmesan Frico in White Balsamic Vinaigrette; Ricotta Ravioli with Pomodoro Sauce; Chicken Saltimbocca wrapped in Prosciutto & Sage in Pinot Grigio Sauce; Oven-Roasted Red Skin Potatoes; Asparagus wrapped in Puff Pastry; Berry Goat Cheese Cheesecake

Sizzling Seafood**Paganini**

Tuesday, Jun. 25, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

Celebrate the season with a fresh catch from the sea. Nothing can be more delicious. Simple to make, full of flavor, healthy, and delicious seafood recipes for you to enjoy. Discover how to buy, store, prep, and cook a variety of seafood.

Menu: Salmon Cakes with Crème Fraîche and Veggie Slaw; Grilled Mahi Mahi Caesar Salad; Shrimp Corn Dogs with Lime Aioli; Crab Ravioli with Lemon Caper Sauce; Grilled Parmesan-Crusted Branzino with Pepper Salsa; Peach Upside-Down Cake

Garden Party**Paganini**

Wed., Jun. 26, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

Invite your friends and family for an informal outdoor celebration with this ideal menu that Chef Loretta will demonstrate how to prepare. Join us for a friendly gathering outdoors in our new patio. Make-ahead recipes and delicious food are the perfect combination so you can enjoy your party and your guests.

Menu: Prosciutto & Fontina Puff Pastry Bites; Veggie Garden Salad with Goat Cheese Coins & White Balsamic Vinaigrette; Roasted Peppers & Parmesan Lasagna with Pesto; Chicken Scaloppine Piccata with Roasted Artichokes; Strawberry Panna Cotta with Kiwi Sauce

Farmers Market Fresh**Paganini**

Thursday, Jun. 27, 2024 6:00 pm (\$85, 2.5hrs) Demonstration

It's time to hit up the farmers' market and produce stands to find the best fruits and vegetables. We have invited farmer Bart of Eddy Fruit Farm in Chesterland to bring to us his very best products. While Chef Loretta will show you how to create a variety of delicious dishes from the treasures that he brought to class. Come and taste the freshest ingredients of the season. Our local basket is full of zucchini, squash, eggplants, tomatoes, cucumbers, strawberries and so much more.

Menu: Fresh Peach Jam & Brie in Puff Pastry; Grilled Summer Vegetable; Greens Salad, Cherry Tomatoes & Cucumbers with Balsamic Vinaigrette; Roasted Sweet Pepper Bisque with Herb Cheese Crisps; Rosemary, Vegetable & Chicken Skewers; Zucchini Zoodles with Fresh Tomato Sauce; Strawberries & Blackberry Crisp with Vanilla Bean Gelato

Vegetarian For the Diehard Meat Lover! Halkovics-Pesta

Thursday, Jun. 27, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Is it hard for you to pass up the juicy dripping burger staring you down from the grill even when you promised yourself you would eat more veggies? Then come to this course and make summertime vegetarian recipes with enough flavor to earn a spot in your recipe file.

Menu: BBQ Veggie Lasagna; Garden Frittata with Mixed Greens; Cauliflower Steak with Herbed Chimichurri; Israeli Couscous Salad with Grilled Vegetables; Eggplant and Burrata Sammies on Grilled Focaccia

A Martini Party**Paganini**

Friday, Jun. 28, 2024 6:00 pm (\$85, 2.5hrs) Hands-on

Take your party to new heights with a wonderful collection of appetizers. Simple, elegant, and easy to prepare make-ahead bite-sized hors d'oeuvres that will help you enjoy your party and your guests.

Menu: Limoncello Shrimp Cocktail; Spinach & Artichokes Puffs; Baked Roasted Peppers & Sausage Bites; Veggie-Crab Martini; Antipasto Skewers; Grilled Peach & Prosciutto Flatbreads; Beef & Mushroom Wellington Sliders with Horseradish Cream; White Chocolate-Raspberry Tiramisu Martini

Cooking Together for Couples**Hadzigeorge**

Friday, Jun. 28, 2024 6:00 pm (\$145/couple, 2.5 hrs) Hands-on

Have a fun night out, learn new skills and discover how to prepare a complete gourmet meal together. After the huge success of the previous class Chef John has created an exciting new summer menu! Enjoy this fun cooking class while learning together basic cooking skills under the watchful eye of Chef John. Grab your aprons, your shades and join us!

Menu: Crab Cakes with Roasted Red Pepper Aioli; Cobb Salad with Homemade Dressing; Homemade Fettuccini with Prosciutto & Peas Cream Sauce; Grilled Flank Steak with Chimichurri Sauce; Oven-Roasted Potatoes; Chocolate Creme Brûlée

A Day in the Kitchen: Viva Italia**Paganini**

Saturday, Jun. 29, 2024 10:00 am (\$165, 4hrs) Hands-on

Spend the day in the kitchen with Loretta and discover the traditional techniques for creating delicious Italian recipes.

Menu: Grilled Pizza Margherita with Homemade Mozzarella, Tomato & Basil; Summer Tomato & Bread Panzanella Salad; Mushroom & Vegetables Fillo Strudel with Fontina Cheese Sauce; Homemade Busiate Pasta with Fresh Pomodoro Sauce, Tiny Meatballs & Ricotta Salata; Roasted Fig-Stuffed Pork Tenderloin Wrapped in Prosciutto; Roasted Potatoes, Pan Zucchini in Padella; Plum Wine Cake with Cinnamon Gelato; Torzetti Biscotti

Mozzarella Workshop**Paganini**

Saturday, Jun. 29, 2024 2:00 pm (\$65, 2hrs) Hands-on

Join Chef Loretta and Miceli Dairy Products to learn to make fresh mozzarella from curd, braided and stuffed mozzarella, and ricotta cheeses. Bring to class a pair of heat-resistant gloves or you can purchase a pair at LPSC before the class.

Menu: Insalata Caprese with Tomato, Basil & Mozzarella; Penne Primavera with Grilled Vegetables & Mozzarella; Chicken, Pear & Mozzarella Salad; Roasted Red Pepper & Prosciutto-Stuffed Mozzarella

CLEVELAND'S TOP CHEFS
— A PREMIER CULINARY —
EXPERIENCE 

Get ready to indulge in the ultimate culinary experience as Cleveland's Top Chefs showcase their finest tasting dishes. You will indulge in a variety of tasting plates; wine, beer & bourbon tasting; and live music!

Sunday, Aug 25, 2024, 4-7pm

The International Culinary Arts & Sciences Institute
8700 Mayfield Road, Chesterland, OH 44026
Tickets \$150 per person (\$100 tax deductible)

Cleveland's Top Chefs will be donating their time and talent to help raise much needed scholarship funds for students to pursue their dream of becoming a chef in the Culinary and Pastry Arts, despite their economic status. This is an all-volunteer event benefiting The International Culinary Arts & Sciences Institute Scholarship Fund, Inc. which is a 501 (c) (3) non-profit charitable organization.

Trip to Italy Raffle

Harvest Tour of Wine Regions of Italy

Two people will explore Tuscany, Piedmont & the Italian Riviera with Loretta Paganini.
Sept. 10-18, 2025; \$10K value; \$100 per ticket (limited number available).

Call 440-729-1110 for tickets and event information.



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COOKING WITH A PARTNER

(Staff, \$145 per couple, 2.5hrs) Hands-on

Partners divide into chef-coached teams that each create and plate one course in a multi-course meal enjoyed by the entire class. While dining, participants share the tips and secrets that lead to successful execution of each recipe. Upon completion of the meal, diners vote by popular acclaim for the favorite dish of the evening. This is our most popular class format - be sure to sign up early to enjoy it with your favorite cooking partner!

Cooking with a Partner: An Italian Osteria

Saturday, May.25,2024 6:00 pm

Take a culinary journey with us exploring the best dishes of Italy. World re-noun for having the best cuisine using the freshest ingredients. Working with your partner and friends new and old, create a memorable meal worthy to be enjoyed at one of the finest tables in Italy.

Menu: Roasted Vegetable Caponata on Grilled Crostini; Mixed Greens Salad with Wine Poached Pears & Goat Cheese Coins; Homemade Spinach Fettuccini with Creamy Mushroom Porcini Sauce; Roasted Pork Tenderloin Porchetta Style Stuffed with Prosciutto & Rosemary in Wine Reduction Sauce; Roasted Fingerling Potatoes; Vegetables Gratin with Asiago Cheese; Limoncello Chiffon Cake with Fresh Mixed Berries and Limoncello Gelato

Cooking with a Partner: A Fair Summer Evening

Saturday, Jun.15,2024 6:00 pm

Turn your attention outside to find inspiration for a spectacular summer meal suitable for a romantic dinner for two or an evening with friends.

Menu: Braised Leeks with Lemon-Gruyere Sauce and Garlic Toast Points; Mixed Summer Greens with Roasted Beets, Shaved Sweet Radishes, and Sherry Vinaigrette; Pistachio-Dusted Pork Chops with Pinot Noir and Cherry Reduction; Grilled Fingerlings and Asparagus; Local Strawberry Tart with Whipped Cream and Chocolate Drizzle



The Gourmet Store

8613 Mayfield Road
Chesterland, OH 44026

Hours

Monday-Friday 9am-4pm
Saturday 8:30am-3:30pm

Hours extended when class is in session

(440) 729-1110

www.lpscinc.com



PARENT-CHILD CLASSES

Tots (Ages 3-6) Hands-on

(\$75 for one parent & one child, \$45 for each additional person, 1.5hrs)

Tots: Hand Pies

Peters

Saturday, May.18, 2024 10:00 am

Easy-to-eat, hand pies are portable and delicious, and bring back memories of those little pies in the grocery store checkout line.

Menu: Bacon, Egg and Cheese Hand Pie; Cheesy Taco Hand Pie; Carmel Apple Hand Pie and Glazed Strawberry Hand Pie

Tots: Little Chefs

Peters

Saturday, May.25, 2024 10:00 am

Make delicious foods while learning important cooking skills that will help little ones create tasty food at home with recipes that they can make themselves with just a little help.

Menu: Panko Chicken Tenders with Ranch Dip; Broccoli & Cheddar Mac & Cheese; Mini-Cheesy Pretzel Dogs; No-Bake Cookies

Cooking with Kids (Ages 7-11) Hands-on

(\$75 for one parent & one child, \$45 for each additional person, 2hrs)

Cooking with Kids: Happy Mother's Day

Fink

Saturday, May.11, 2024 10:00 am

In this fun, hands-on class, young chefs will work alongside Mom to create a scrumptious Mother's Day dinner.

Menu: Strawberry Sparkler; Mixed Greens Salad with Dried Cranberries, Goat Cheese & White Balsamic Vinaigrette; Airline Chicken Breast with Fresh Herb Sauce; Asparagus & Roasted Potato Bake; Fresh Fruit Tartlets with Shortbread Crust

Cooking with Kids: Grandparents Day

Fink

Saturday, May.18, 2024 1:00 pm

Working as a team, have fun in the kitchen with Chef Alexandra preparing and eating a special lunch prepared by you.

Menu: Strawberry Punch; Ham & Cheese Turnover; Homemade Lasagna; Parmesan Breadsticks; Bake & Decorate Cookies

Cooking with Kids: Dinner with Dad

Fink

Saturday, Jun.08, 2024 1:00 pm (\$85 for one parent & one child, \$45 for each additional person, 2hrs)

Invite your dad for a special cooking class and let the fun begin. Join Chef Alexandra as she shows you and your dad how easy it is to create a delicious dinner for all to enjoy as you celebrate his special day.

Menu: Strawberry Lemonade; Wedge Salad Bites; Homemade Fettuccine Pasta with Bolognese Sauce; Three Meats Meatballs; Fresh Apple Strudel

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KIDS ONLY CLASSES

Kids (Ages 7-11) Hands-on

(\$55 per person, 2 hrs)

Kids: Hawaiian Luau

Fink

Saturday, May.25,2024 10:00 am

Join Chef Alex at this fun and delicious class. Learn how to prepare traditional foods from the islands of Aloha.

Menu: Hawaiian Pineapple Pizza; Boneless Ribs with Sweet Barbeque Sauce; Stir-Fry Coconut Rice; Homemade Fruit Popsicle; Lemon Sugar Cookies

Kids: July 4th Fun

Peters

Saturday, Jun.29,2024 10:00 am

Have fun learning to cook some great holiday recipes with Chef Rae.

Menu: Red, White & Blue Pasta Salad; Chicken Parmesan Sliders; Red, White & Blue Sandwich Cookies; Red, White and Blue Berry Tarts

Teens (Ages 12-17) Hands-on

(\$65 per person, 2 hrs)

Teens: Salad Adventure

Kacir

Saturday, May.11,2024 1:00 pm

No more boring salads – learn how to make creative, delicious salads that are satisfying and flavorful.

Menu: Shrimp Taco Salad; Grilled Vegetable & Flank Steak Salad; Southwest Corn & Chicken Salad with Creamy Avocado Dressing; Classic Spinach Salad with Warm Bacon Vinaigrette; Fresh Fruit Salad with Honey Yogurt Dressing

Teens: Cooking Together: Backyard Bash

Fink

Saturday, Jun.15,2024 1:00 pm

(\$95 for one parent & one teen, \$55 for each additional person)

Teens come cook together with a parent and Chef Alexandra will show you how to make an awesome backyard bash that will impress your friends at your next outdoor party.

Menu: Chicken Caesar Salad in Grilled Flatbreads; Bacon-Stuffed Cheddar Burgers on Homemade Egg Buns; Quick Pickle Relish; Picnic-Style Potato Salad; Strawberry Shortcake with Chantilly Cream



ICASI is a top accredited culinary school that offers basic techniques certificate & advanced techniques diploma programs in culinary arts & pastry arts. Chef owned and operated with personal attention to your goals and career services.

For information

Call (440) 729-7340 or
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The Gourmet Store

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Saturday 8:30am-3:30pm

Hours extended when class is in session

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Gift Certificates are a great idea!
They can be used for classes or in our Gourmet Store.

KIDS SUMMER CAMP CLASSES

Kids (Ages 7-11) Hands-on

(\$245 per person, 4 X 3hrs)

Kids Cooking Camp: Around The World **Stepanek**
Tuesday- Friday, May 28, 29, 30, 31, 2024 - 10:00 am

Join our Chef for a fun-filled trip around the culinary world!

Day 1: Mexico: Fiesta-Homemade Tortillas with Salsa; Veggie & Cheese Quesadillas; Chicken & Rice; Beef Enchiladas; Churros with Chocolate Dipping Sauce

Day 2: Chinese: Veggie Fried Rice; Wonton Soup; Chicken Egg Rolls; Pork & Vegetable Stir Fry; Almond Cookies

Day 3: Italian: Homemade Cavatelli with Tomato Sauce; Meatballs; Garlic Toast with Cheese; Lemon Granita; Chocolate Chip Biscotti

Day 4: British Invasion: Chocolate Cherry Scones; Baked Shrimp & Chips; Chicken & Vegetable Pot Pies; Sausage Pasties; Strawberry Fool

Kids Cooking Camp: Jammin' It Up **Staff**
Monday - Thursday, June 3, 4, 5, 6, 2024 - 10:00 am

Come to this fun camp designed for children. Prepare, cook and eat everything made in class.

Day 1: Pizza Provençal; Salad Nicoise; Tomato Bisque; Herbed Chicken Dijon; Pomme Frites; Crepes with Fresh Strawberries & Ice Cream

Day 2: Cheese & Prosciutto Focaccia; Wedge Salad with Buttermilk Dressing; Pizza Burger with Homemade Buns; Crunchy Vegetable Salad; Mixed Fruit Skewers with Chocolate Dipping Sauce; Thumb Print Jam Cookie

Day 3: Fried Mozzarella Bites with Tomato Dipping Sauce; Antipasto Salad with Balsamic Vinaigrette; Homemade Fettuccine Pasta with Cheese Cream Sauce; Parmesan Chicken Fingers; Ricotta Cannoli

Day 4: Lettuce Wraps with Three Dipping Sauces; Mixed Greens Salad with Sweet & Sour Dressing; Chicken Wonton Soup; Pork Stir Fry with Lo Mein Noodles; Almond Cookies with Tropical Fruit Sorbet

Kids Cooking Camp: Restaurant Kitchen Tour **Peters**
Mon.– Thurs., June 24, 25, 26, 27, 2024, 10:00 am

What's your favorite type of restaurant? Whether you prefer a place that serves pizza, tacos, or dessert, this camp is for you. Learn to make your own restaurant-quality dishes at home.

Day 1: Bakery & Deli: Individual Focaccia Bread; Chicken Salad; Potato Salad; Ham & Cheese Roll; Italian Panini; Chocolate Chip Cookies; Lemon Cupcakes & Frosting

Day 2: Italian Pizzeria: Antipasto Salad Skewers; Grill Pizza Margherita; Mozzarella & Ham Stromboli; Fresh Spaghetti Pasta with Meatballs in Pomodoro Sauce; Chicken Parmesan; Biscotti; Gelato Sundae

Day 3: Mexican: Chips with Fresh Salsa; Vegetable & Cheese Quesadilla; Refried Rice & Beans; Chicken Enchiladas; Beef Chimichanga; Churros & Chocolate Sauce

Day 4: Steakhouse: Onion Soup; Caesar Salad with Grill Chicken; Twice-Baked Potatoes; Broccoli & Bacon Bites; Marinated Flank Steak with Mushroom Sauce; Crème Brûlée with Shortbread Cookies

Junior Chef Cooking Camp **Barber**
Monday - Thursday, July 8, 9, 10, 11, 2024

Come and join in the fun of a cooking camp designed especially for children. Each day, students with their chef instructor will explore a different theme as they learn cooking techniques through hands-on, participation and demonstration. The children will prepare, cook, and eat everything made in class.

Monday: Mozzarella Skewers; Mixed Salad with Balsamic Vinaigrette; Lasagna Soup; Peperoni Cheese Pizza; Breadsticks with Dipping Sauce; Chocolate Biscotti

Tuesday: Barbeque Chicken with Special Sauce; Veggie Mac & Cheese; Corn Bread Muffins; Baked Beans; Veggie Slaw with Creamy Dressing; Ice Cream Sundae with Homemade Waffle Cone

Wednesday: Super Cheese Nachos; Tortilla Soup; Grilled Chicken Fajitas with Handmade Tortilla & Fresh Salsa; Churros with Chocolate Sauce

Thursday: Vegetable Egg Rolls with Sweet & Sour Sauce; Stir Fried Rice; Chicken Pad Thai Noodle; Pork Satay with Peanut Sauce; Homemade Fortune Cookies

Kids Baking Camp: Fun in the Kitchen **Barber**
Mon.-Thurs., July 15, 16, 17, 18, 2024 - 10:00 am

Join us for this fun baking camp. Gain confidence and learn new skills as you learn proper baking techniques. You will prepare and eat everything made in class including a light lunch.

Day 1: Cookie Day: Big Chocolate Chip Cookie Experiment; Linzer Cookies; Lemon Cookies; Almond Biscotti, Veggie Quiche

Day 2: Flaky Dough Day: Apple Strudel; Chocolate Croissants; Broccoli Cheese Phyllo Triangles; Ham & Cheese Croissants

Day 3: Cakes & Cupcakes: Chiffon Cake with Strawberries Compote; Chocolate Cake Pops; Funfetti Vanilla Cupcakes with Frosting; Carrot Cake Cupcakes with Cream Cheese Frosting; Mac & Cheese

Day 4: Donut Day: Jelly Donuts; Cinnamon Twist Donuts; Boston Cream Pie Donuts; Glazed Donuts; Chocolate Iced Donuts; Pretzels with Ham & Cheese

TEENS SUMMER CAMP CLASSES

Teens (Ages 12-17) Hands-on

(\$275 per person, 4 X 3hrs)

Teens: Baking & Decorating Camp

Fink

Monday-Thursday, June 10, 11, 12, 13, 2024, 10am

Fresh inspiration and modern design are presented in this camp series. Learn a variety of classic buttercream decorating techniques, how to select colors, arrange flowers and work with royal icing and fondant.

Day 1: Cookies & Jams: Cutout Vanilla & Chocolate Cookies; French Macarons; Snickerdoodle and White Chocolate with Raspberry; Chocolate Chip Cookie; Raspberry Jam; Strawberry Jam; Breakfast Burritos

Day 2: Cookie Decorating & Brunch: Meringue Icing; Decorated Cookies; Cookie Boxes; Breakfast Quiche; Cinnamon Rolls; Irish Scones with Devonshire Cream & Jam; Bacon, Cheese & Herb Scone; Breakfast Casserole for Day 3

Day 3: Cakes: Yellow Butter Cakes; Chiffon Cake with Strawberry Cream Filling; Red Velvet Roll Cake; Chocolate Roll Cake; Vanilla Roll Cake; Chocolate Ho Ho Cake; Buttercream

Day 4: Pizza Party: Pizza Dough; Vanilla Ice Cream; Chocolate Ice Cream; Chocolate Sauce; Strawberry Sauce

Teens: Taste of America Cooking Camp

Hadzigeorge

Monday-Thursday: June 24, 25, 26, 27, 2024 - 10 am

Join Chef John on a cooking vacation visiting some of the most popular states of America and some of the best food they offer.

Monday: Florida: Orange Juice Smoothies; Coconut Shrimp; Florida Beans & Rice; Seaside Caesar Salad; Cuban Pork Sandwich; Key Lime Pie

Tuesday: California: Sushi California Roll; Fish Tacos with Homemade Tortillas & Cole Slaw; Chicken Burritos; Fresh Fruit Galette; Fortune Cookies

Wednesday: Pennsylvania: Philly Cheesesteak; Soft Pretzel; Potato Pierogies; Mac & Cheese; Shoo-fly Pie; Funnel Cake

Thursday: New Mexico: Green Chile Cheeseburger; Mexican Pizza; Pork Enchiladas; Navajo Tacos; Bizcochito Cookie; Churros with Chocolate Sauce

Teens: Wide World of Food Cooking Camp

McCoy

Monday–Thursday, July 8, 9, 10, 11, 2024, 10:00 am

Join Chef Tim for a tour around the world. This camp is designed especially for teens. Prepare, cook and eat everything made in class.

Day 1: French: Homemade Baguettes with Whipped Butter; Cold Potato-Leek Soup “Vichyssoise”; Spinach & Cheese Soufflé; Salade Nicoise; Pork & Lentil Ragout; Poached Apples with Puff Pastry & Crème Chantilly

Day 2: Mexican: Meatball Soup “Albondigas”; Tomato Salad with Creamy Avocado Dressing; Black Bean & Cheese Enchilada; Stuffed Chiles Rellenos; Green Rice Pilaf; “Churros” Mexican Donuts with Dulce de Leche

Day 3: Chinese: Egg Drop Soup; Minced Chicken Lettuce Wraps; Roast Pork Fried Rice; Sweet & Sour Garlic Chicken; Beef Lo Mein; Fortune Cookies

Day 4: Mediterranean: Pita Bread with Hummus & Baba Ganouj; Fattoush Salad; Chickpea Falafel Patties; Chicken Kibbeh in Yogurt Sauce; Lentil Pilaf; Individual Baklava Pastries

The Gourmet Store

8613 Mayfield Road
Chesterland, OH 44026

Hours

Monday-Friday 9am-4pm

Saturday 8:30am-3:30pm

Hours extended when class is in session

(440) 729-1110

www.lpscinc.com

Gift Certificates are a great idea!

Loretta Paganini International Tours

Space is limited. Please call 440-729-7340 ext. 234 for more information. Tours include breakfast daily, cooking classes, welcome and farewell dinners, three meals at local restaurants, wine and olive oil tasting, market tours, shopping

Gastronomic Tour of Portugal

Seven Nights: Lisbon, Porto, Cascais, Evora, Sintra, Obidos, and Coimbra

May 17-25, 2025 (**NEW TOUR**)

Cost \$5,200 per person, double occupancy, airfare not included

May 25-June 2, 2025 (**SOLD OUT**)

Cost \$5,200 per person, double occupancy, airfare not included

Flavors of Puglia

Seven Nights: Monopoli, Conversano, Matera, Lecce, Otranto

June 5-13, 2025

Cost \$5,200 per person, double occupancy, airfare not included

Harvest Tour of the Wine Regions of Italy

Seven Nights: Tuscany, Piedmont, Liguria, Camogli, Lucca, Siena, Cremolino, Acqui Terme, Pisa

September 10-18, 2025 (**SOLD OUT**)

Cost \$5,200 per person, double occupancy, airfare not included

October, 1-9, 2025 (**NEW TOUR**)

Cost \$5,200 per person, double occupancy, airfare not included

Gastronomic Tour of Sicily

Seven Nights: Palermo, Segesta, Agrigento, Syracuse, Taormina

September 22-30, 2025

Cost \$5,200 per person, double occupancy, airfare not included



OPEN HOUSE



ICASI is a top accredited culinary school that offers Basic Techniques Certificate & Advanced Techniques Diploma programs in Culinary Arts & Pastry Arts. Chef owned and operated with personal attention to your goals and career services.

Find out more at one of our upcoming Open Houses.

Tuesday, May 7, 11:30 am & 6:00 pm

Saturday, June 8, 10:00 am

For information

Call (440) 729-7340 or

admissions@icasi.edu

The Loretta Paganini School of Cooking
8613 Mayfield Road, Chesterland, Ohio 44026

Telephone: 440.729.1110 or 440.729.COOK
Fax Form To: 440.729.6459
Register Online: www.lpscinc.com
Email: lpscinc@msn.com

Registration: All classes are to be paid for in advance of class and payment is due upon registration.

Please make check payable to:
THE LORETTA PAGANINI SCHOOL OF COOKING

WE WILL ATTEMPT TO ACCOMMODATE FOOD ALLERGIES WITH
ADVANCED NOTIFICATION
(18 yrs. & older for adult classes not designated for children)

Name:.....
Address:
City:.....State: Zip:
Phone:
 Check Mastercard Visa
 Money Order Discover Gift Certificate
Card #:.....Exp. Date:.....
Signature:
Gift Certificate or Check # and Amount:.....

Mission Statement

The Loretta Paganini School of Cooking is devoted to the education of its customers. Our mission is to help people create better meals and to make better informed culinary decisions at home by providing entertaining educational opportunities, learned in a cozy, yet well-equipped environment and to stimulate their culinary creativity through enhanced kitchen confidence.

Cancellation & Refund Policy

At LPSC, Inc. we know life happens. If you are unable to attend a class for any reason just let us know and we will refund your class tuition minus the non-refundable registration fee. **Each class has a percentage of its class fee dedicated to set costs associated with the class which we call the non-refundable registration fee. All class tuition fees include a 25% non-refundable registration fee.** Non-refundable registration fees will never exceed \$200.00.

The full amount of the registration fee is non-refundable except for the following situations:

In the event of insufficient enrollment a class may be rescheduled or cancelled. We typically make this decision five (5) days in advance of the scheduled class. We will make every effort to notify you in advance through the contact information you provided and provide you a full refund including the registration fee. In case of inclement weather, or other circumstances beyond our control, a class may be rescheduled or cancelled without prior notice. Again, we will make every effort to notify you in advance through the contact information you provided and provide you a full refund including the registration fee. Gastronomic Tours & Events at Sapore are Non-Refundable

Liability

The LPSC will not be held liable for any loss, injury or damage to students or their property, due to any act, neglect or omission by the school, its agents or employees. The LPSC reserves the right under unavoidable circumstances or adverse weather conditions to alter the timing or content of any course and to substitute any teacher.

INTERNATIONAL CULINARY ARTS & SCIENCES INSTITUTE

A nationally-accredited professional school • ACCET #1494 • SBCCS #1652
(440) 729-7340 www.icasi.edu

Programs

- Basic Techniques Certificate Programs anchor your career training in the time-tested methods of classical European cuisine.
- Culinary Arts students study ingredient identification and handling, cooking methods, and classical and modern savory preparations.
- Pastry Arts students study fundamental baking science and classical techniques for creating a wide range of baked goods, pastries, and cakes.
- Students in both programs receive National Restaurant Association Serv-Safe sanitation training and nutrition training.
- Advanced Techniques Diploma Programs expand upon your Basic Techniques Certificate training to propel your career towards a managerial leadership role.
- Culinary Arts students receive training in the ingredients and techniques of the great global cuisines.
- Pastry Arts students receive training in specialized skills including sugar work, sculpted cakes, and wedding cakes.
- Students in both programs receive training in food service management, Student Café, and offsite externships.

Scheduling Options

- Students can register for courses in Day, Evening, or Saturday Only scheduling options.
- Certificate program students can complete their coursework in as little as two quarters (four quarters using the Saturday Only option).
- Diploma program students can complete their coursework in as little as six quarters.
- The ICASI Scholarship Fund, an independent 501(c)(3) non-profit corporation, accepts applications for scholarships during each academic quarter.
- Both current and incoming students are eligible to apply for scholarship awards.
- If interested, please inquire about eligibility and application requirements with an ICASI representative.

Join Us for an Open House

Tuesday, May 7, 11:30 am or 6:00 pm

Saturday, June 8, 10:00 am

Contact Alyson King to RSVP or for a private tour

at 440-729-7340 or admissions@icasi.edu

