

THE LORETTA PAGANINI
SCHOOL OF COOKING

NOVEMBER & DECEMBER 2026

COURSE SCHEDULE

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

TECHNIQUES CLASSES

The Basic Techniques of Cooking 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 the Basic Techniques series be taken in order. Attendance at the first class of a series is mandatory. **(Adult class, 18 yrs. and older)**

Basic Techniques of Cooking 1 (4 Sessions) **Staff**

Mondays, November 2, 9, 16, 23, 2026-6:00 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 Gratin; 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**

Mondays, November 30, December 7, 14, 21, 2026-6:00 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 Brûlée

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**

Tuesdays, November 3, 10, 17, 24, 2026-6:00 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) **Staff**

Tuesdays, December 1, 8, 15, 22, 2026-6:00 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) **Staff**
Tuesdays, January 5, 12, 19, 26, 2027- 6:00 pm ($345, 4x3hrs, 1.2CEU)

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 Puttanesca Sauce; Grilled Flank Steak Chimichurri; Seared Broccolini with Garlic Vinaigrette; Pan-Fried 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 Vide 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 Brûlée; Almond Biscotti; Apple Galettes

Advanced Techniques for Master Classic & Modern Sauces **McCoy**
Wednesday, November 4 & 11, 2026 ($175, 2x3hrs, 0.6 CEU credit) Hands-on

With the holidays fast approaching you can't afford to ignore the power of a good sauce. Sauces add richness and flavor to dishes, turning tasty dishes into memorable ones. This class will explore the foundation of classic & modern sauces and their many variations. Learn how to make a perfect multi-purpose stock and the full range of sauce making from basic combinations to advanced pairings.

Week 1: Classic Sauces: Wild Mushroom Crostini with Truffle Bechamel; Chicken Scaloppine Piccata with Artichokes and Lemon-Caper Veloute; Poached Salmon Roulade with Citrus Mousseline & Tomato-Onion Confit; Grilled Pork Tenderloin with Roasted Tomato Demi-Glace; Orange-Scented Cream Éclair with Chocolate Ganache

Week 2: Modern Sauces: Tagliatelle Pasta with Lemon-Basil Pesto; Grilled Mahi Mahi with Serrano-Mango Coulis and Tropical Fruit Salsa; Soy-Barbequed Pork Ribs with Chinese Sweet & Sour Sauce; Spinach Salad with Ginger & Berry Vinaigrette; Double Chocolate Brownie with Port Wine Zabaglione and Caramel Sauce

Luscious Laminated Doughs: Puff Pastry, Croissant & Danish (3 Sessions) (Adult class, 18 yrs. and older) **McCoy**
Tuesdays, November 10, 17, 24, 2026 6:00pm ($275, 3x2.5hrs, 0.75CEU) Hands-on

Discover the best techniques for creating different types of laminated dough. Join Chef Tim for a fun three-part series exploring how to create mouthwatering pastries just in time for the holiday Season. Learn how to make classic puff pastry dough, flaky croissant dough, and rich Danish dough and then turn them into these classic pastry favorites.

Class 1: Puff Pastry Dough Menu: Sausage in a Blanket; Herbed Mushroom Turnover; Seafood Vol au Vent; Fresh Berry Napoleon; Classic Brown Sugar and Cinnamon Palmier

Class 2: Croissant Dough Menu: Ham & Cheese Croissant; Mini Beef Wellington; Classic Croissant; Nutty Bear Claws; Pain au Chocolat Croissant

Class 3: Danish Dough Menu: Individual Danish Pinwheels; Cinnamon Rolls; Cheese and Cherry Danish Loaf; Danish Nut Roll

Basic Techniques of Asian Cuisine (3 Sessions) **McCoy**
Mondays, November 16, 23, 30, 2026, 6:00 pm ($195, 3x3hrs, 0.9 CEU) Hands-on

Once mastered, the simple techniques of Asian cuisine can yield an almost limitless number of fresh and tasty dishes. Add a few new skills to your cooking repertoire and watch your mealtimes reach new heights of flavor.

Week 1: Stir-Fry: General Tso's Chicken; Roasted Pork and Chinese Vegetables; Roasted Whole Fish with Baby Bok Choy; Kung Pao Shrimp

Week 2: Dim Sum: Shanghai-Style Eggroll; Thai Summer Roll; Classic Gyoza; Barbequed Pork Bun; Shrimp Dumplings

Week 3: Hot Pot: Sukiyaki; Braised Korean Short Rib; Red Cooked Chicken; Tonkatsu Donburi

Techniques for Essential Skills of Italian Favorites **Paganini**

Tuesdays, December 29, 2026 & January 5, 2027, 6pm ($195, 6hrs, 0.6 CEU credit) Hands-on
(Limited to 12 students)

The art of Italian cooking is world famous for its rich ingredients and intense flavor. Discover the basic techniques for creating delicious Italian dishes right in your kitchen. Traveling across all regions of Italy, we will sample the very best. Chef Loretta will share with you her favorite recipes from her gastronomic tours of Italy.

Week 1 Menu: Stuffed Portobello Mushroom; Roasted Vegetable Salad with Balsamic Vinaigrette; Tuscan Pappa al Pomodoro Soup; Focaccia with Prosciutto & Rosemary; Homemade Pici Pasta Cacio & Pepe Sauce; Herb-Crusted Pork Tenderloin Porchetta in Pinot Wine Sauce; Roasted Rosemary Potatoes; Chocolate Tiramisu; Biscotti di Prato

Week 2 Menu: Pasta & Fagioli Soup; Neapolitan Pizza Margherita; Homemade Gnocchi with Fresh Tomato Sauce; Ricotta Panzerotti Pasta; Chicken Scaloppini with Spinach & Roasted Red Peppers; Parmesan Mashed Potatoes; Pan-Seared Branzino Sea Bass with Lemon, Olives & Capers; Caramel Gelato; Pear Almond Crostata

ICASI
INTERNATIONAL CULINARY ARTS & SCIENCES INSTITUTE



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:

Saturday, November 21, 2026, 10:00 am
Tuesday, December 8, 2026, 11:30 am and 6:00 pm

For information
Call (440) 729-7340 or
admissions@icasi.edu

ICASI Student Café
Luncheons

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 $55 per person.

Saturdays at 11:00 am & 1:30 pm
$55 per person

January 9, 16, 23, 30, 2027
February 6, 20, 27, 2027
March 6, 13, 20, 27, 2027

Lunches have limited seating available.
Register at lpscinc.com or 440-729-1110





A Romantic Valentine Dinner
ICASI Student Café

Saturday, February 13, 2027
$225 per couple, 6:00 pm



Delicious food blended with a touch of romance creates a truly memorable evening.
ICASI culinary and pastry professional students and chef-instructors, Tim McCoy and Allyson Yaecker, will prepare and serve you a delicious Valentine Dinner.
Join us; this is always a sold-out event.

Menu: Prosecco Bellini Amuse; Mini Crab Cakes with Arugula Salad & Black Truffle Horseradish Sauce; Tomato Bisque with Tarragon Cream Fraiche; Caesar Salad with Zabaglione Dressing; Mascarpone Stuffed Tortelloni with Pomodoro Basil Sauce; Intermezzo; Beef Tenderloin Medallion Wellington with Madeira Mushroom Sauce; Scalloped Potatoes & Puff Pastry Wrap Asparagus; and for dessert a Luxurious Venetian Dessert Table Buffet

Seating is limited.

Register at lpscinc.com or 440-729-1110

ADULT CLASSES *NOVEMBER*

(For students 18 years and older)

A Taste of Calabria **Paganini**
Monday,Nov.02,2026 6:00 pm ($85, 2.5hrs) Demonstration

Are you looking for a new and exciting food adventure? Calabria is known all over the world for its bold rustic style of Italian cooking. We will have an evening of good times, great fun and outstanding food. Chef Loretta will prepare her favorite recipes and capture the real Italian flavor of this southern region. Wear your favorite Italian shirt and bring your appetite!
Menu: Three Meats Meatballs with Pomodoro Sauce; Sausage Stuffed Peppers; Homemade Lagane Pasta with Cicciari in Nduja Tomato Sugo and Caciocavallo Cheese; Stuffed Pork Braciole; Sautéed Garlic Greens; Walnut Cake with Caramel Sauce and Gelato

Homemade Pasta 101 **Paganini**
Tuesday,Nov.03,2026 6:00 pm ($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

Favorite Fall Soups & Breads **Hickey**
Wednesday,Nov.04,2026 6:00 pm ($85, 2.5hrs) Hands-on

The temperatures and leaves are falling and that means it's soup season! In this course, you will learn techniques in preparing and serving soup. You will understand the importance of balancing flavor by using ratios of liquid to food ingredients. After you receive the baseline preparation techniques, you will have the opportunity to flex your creative muscles in the kitchen and make the recipe your own. Finally, every bowl of soup needs a big hunk of bread for dipping, and you will make dump bread, the perfect accessory to your meal.
Menu: Loaded Potato Chowder; Wild Mushroom Bisque; Roasted French Onion Soup with Cheese Croutons; Skillet Corn & Roasted Red Pepper Bread; Apple Cinnamon Bread; Focaccia Bread

Flavors of Autumn **Paganini**
Wed.,Nov.04,2026 6:00 pm ($85, 2.5hrs) Demonstration

When the days turn shorter, the leaves change into their bright color coat, and a chill is in the air, we turn to the kitchen – the warmest place in the home. Chef Loretta has created a seasonal menu to fit the fall cozy mood. Join her and discover how delicious these recipes can be while you learn new techniques.
Menu: Butternut Squash & Fontina Timbales; Potato Gnocchi with Wild Mushroom Sauce; Roasted Pork Tenderloin with Brandy Apples; Sautéed Brussels Sprouts Salad with Sage; Walnut Cake with Vanilla Caramel Sauce

Comfort Food: Risotto **Paganini**
Thursday,Nov.05,2026 6:00 pm ($85, 2.5hrs) Hands-on

A smooth and creamy Italian staple, risotto has earned a well-deserved spot on the list of all-time favorite comfort foods. Chef Loretta will show you how easy it can be to make consistently fantastic risotto in your own kitchen.
Menu: Mozzarella & Tomato Sauce Arancini; Mushroom Risotto; Butternut Squash & Prosciutto Risotto; Tuscan White Bean, Farro & Basil Risotto; Creamy Zucchini-Tomato Risotto with Shrimp; Arborio White Chocolate & Cranberry Rice Pudding

An Evening in Prague **McCoy**
Thursday,Nov.05,2026 6:00 pm ($85, 2.5hrs) Demonstration

Spend a romantic evening with us discovering Prague, a city blessed with a rich history, delicious food and fashionable streets. Find your passion for this classic Bohemian meal. This menu of authentic dishes from the Czech Republic is bound to make you fall in love with this golden city.
Menu: Homemade Klobasa; Houska Egg Buns with Poppy Seeds; Kulajda Potato Soup with Mushrooms, Dill, & Poached Egg; Pickled Garden Vegetables; Beef Goulash with Bread Dumplings & Horseradish; Kolache with Plum Preserves

Thanksgiving Make Ahead **Csepegi**
Thursday,Nov.05,2026 6:00 pm ($85, 2.5hrs) Hands-on

With the holidays fast approaching, it's time to devise a game plan for a stress-free celebration. Join Chef Kate and learn the secrets and the know-how to make well ahead a Thanksgiving feast.
Menu: Butternut Squash Soup; Crunchy Harvest Salad with Apple Cider Dressing; Roasted Spice Rubbed Turkey Breast; Bread Stuffing; Herb Gravy; Cranberry-Pear Chutney; Roasted Brussels Sprouts; Apple Pie Bars

Wing Night! **Hadzigeorge**
Friday,Nov.06,2026 6:00 pm ($85, 2.5hrs) Hands-on

The best chicken wings in America are found between Buffalo and Cleveland. Learn some new tricks for an old favorite! Finger lickin' good!
Menu: Jamaican Jerk Chicken Wings with Orange Tamarind Dipping Sauce; Classic Buffalo Wings with Bleu Cheese Dip; Sweet Thai Chili Wings; Garlic-Parmesan Wings; Curried Wings with Yogurt Dip; Baked Balsamic & Honey Wings

By The Sea **Paganini**
Friday,Nov.06,2026 6:00 pm ($95, 2.5hrs) Demonstration

Calling all fish and seafood lovers. Add a playful flavor dance to your palate with a little magic. Bring your appetite and join Chef Loretta. She will show you how to brighten and enhance the flavor of your fish with a touch of fresh herbs and spices. Learn how to select and buy the freshest fish, how to store it, which cooking techniques will work best, and how to create fabulous sauces and dishes in no time. Fish makes a great meal for the whole family to enjoy just in time for the upcoming holiday season.
Menu: Pan Sear Sea Scallops with Mushroom Risotto; Linguini with Clams in White Wine & Garlic Sauce; Herbed Crusted Salmon Filet with Sauté Spinach Greens in Bell Pepper Vinaigrette; Branzino Mediterraneo with Cherry Tomatoes Sauce and Potatoes; Key Lime Tart with Chantilly Sauce

Cooking Together: The Cuisine of India **McCoy**
Fri.,Nov.06,2026 6:00 pm ($85 per person, 2.5hrs) Hands-on

Discover the sensual cuisine of India, an exotic far away destination. Tonight you will sample a variety of dishes that you and your partner have helped prepare. Put some spice into your relationship when you create this fabulous Indian Feast. Chef Tim will share with you delicious recipes and help you create a delicious meal in no time.
Menu: Mango Lassie; Lentil Vegetable Soup; Vegetable Pakora with Tomato Chutney; Chicken Tikka Masala; Steamed Rice; Cucumber Raita; Grilled Roti Bread; Saffron Kheer Papaya Basmati Rice Pudding

Mozzarella Workshop **Paganini**
Saturday,Nov.07,2026 10:00 am ($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 food grade, heat-resistant (to 212°F) 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

Bakery-Style Cinnamon Rolls **Yaecker**
Saturday,Nov.07,2026 10:00 am ($85, 2.5hrs) Hands-on

Master the art of the perfect morning with our hands-on Bakery-Style Cinnamon Rolls class. Join Chef Allyson as she reveals the professional secrets to baking giant, pillowy-soft cinnamon rolls that rival your favorite local bakery.
Menu: Classic Bakery-Style Cinnamon Rolls; Carrot Cake Cinnamon Rolls; Lemon Sweet Rolls; Chocolate Espresso Rolls; Blueberry Cinnamon Rolls

Quiche & Tell **Paganini**
Saturday,Nov.07,2026 1:00 pm ($85, 2.5hrs) Hands-on

Discover the most versatile of all basic recipes. Learn to create both savory and sweet baked treats.
Menu: Quiche Lorraine with Ham & Swiss Cheese; Mushroom Spinach Florentine Pot Pie; Mini Butternut Squash & Goat Cheese Quiches; Sweet Pear Frangipane Tart; Individual Apple Custard Crostata

Culinary Book Club **King**
Monday,Nov.09,2026 6:00 pm ($55, 2hrs) Demonstration

Inspired by *The Calamity Club*, this class celebrates the comforting power of food, friendship, and finding joy in life's unexpected moments. Book: *The Calamity Club* by Kathryn Stockett
Menu: Birdie's Sweet Tea; Corn Bites with Honey Butter; Fried Green Tomatoes with Pimento Cheese & Bacon Jam; Depression-Era Chicken & Dumpling Skillet; Frances' Coconut Birthday Cake

Veterans Day: Honoring Service Through Food **Ambros**
Wednesday,Nov.11,2026 6:00 pm ($85, 2.5hrs) Hands-on

Join Chef Savana, a U.S. Coast Guard Veteran, in a hands-on cooking class that pays tribute to the men and women who have served our country. Participants will create elevated dishes inspired by our military, cooking with purpose and gratitude as they share a meal that honors service and sacrifice for all branches of service.
Menu: Patriot Rolls; Field Greens Salad with Tarragon Vinaigrette; Liberty Chicken Piccata with Lemon & White Wine Sauce; Roasted Rosemary Freedom Potatoes; Bravo Brussels Sprouts; Homefront Apple Galette with Caramel Drizzle

Savor Spain **Hadzigeorge**
Thursday,Nov.12,2026 6:00 pm ($85, 2.5hrs) Hands-on

Spain abounds with irresistible foods. Using fresh ingredients, spices, seafood, chicken, pork and wine, Chef John will show you how to prepare a variety of dishes for you to enjoy. Grab some wine and a friend or two and enjoy the Spanish tradition of small plates Tapas while you wait for show-stopping paella.
Menu: Roasted Shrimp Gambas al Ajillo; Lemon & Olive Tapenade with Goat Cheese; Albendigas Meatballs; Salad with Sangria Dressing; Potato Tortilla with Roasted Red Pepper Sauce; Chicken & Seafood Paella; Orange Scented Flan

A Romantic Night in Venice **Paganini**
Friday,Nov.13,2026 6:00 pm ($85, 2.5hrs) Demonstration

Spend a delightful night with us discovering the foods of La Serenissima, Venice. Chef Loretta will showcase the very best with this delightful menu.
Menu: Roasted Red Beets Carpaccio with Arugula in Balsamic Glaze; Crab & Vegetable Strudel with Roasted Red Pepper Coulis; Laguna Salad with Grappa Vinaigrette; Seafood Risotto Smoke & Bubbles; Beef Brasato Alla Valpolicella with Vegetable and Soft Creamy Polenta; Tiramisu Cheesecake

Comfort Cookery **Hadzigeorge**
Friday,Nov.13,2026 6:00 pm ($85, 2.5hrs) Hands-on

During the cold winter months, satisfy your cravings by making your favorite comfort foods. Welcome doses of cold-weather comfort with Chef John as you learn new techniques for your favorite dishes.
Menu: Chicken & Dumpling Soup; Four-Cheese Macaroni & Cheese; Shrimp Pot Pie with Mashed Potato Crust; Prosciutto Stuffed Meat Loaf; Chocolate & Cherry Bread Pudding with Grand Marnier Sauce

A Day in the Kitchen: La Cucina Italiana **Paganini**
Saturday,Nov.14,2026 10:00 am ($165, 4hrs) Hands-on

Grab a friend or two and join us for a fun filled day exploring the cuisine of Italy. Discover the traditional techniques for creating delicious Italian recipes with Chef Loretta while having a good time in our spacious kitchen.
Menu: Sausage-Stuffed Baby Portobello Mushroom with Pesto Sauce; Savory Strudel filled with Artichoke & Fontina Cheese; Chilled Seafood Salad; Homemade Tri-Color Cannelloni Pasta: Tomato, Saffron, Spinach; Stuffed Pork Tenderloin with Prosciutto, Swiss Chard & Roasted Red Peppers in Pinot Grigio Wine Sauce; Parmesan Mashed Potatoes; Profiteroles with Chocolate Cream; Limoncello Biscotti; Homemade Limoncello

A Truffle & Wine Dinner **Paganini**
Saturday,Nov.14,2026 6:00 pm ($165 per person, 2.5hrs) (Adults 21 yrs. and older)

Inspired by a recent truffle hunting trip in Italy's Piedmont region, Loretta will prepare a fabulous menu using this precious ingredient. Wines: Chardonnay, Nebbiolo delle Langhe, Pinot Noir, Reisling
Menu: Warm Duck Salad with Shaved Black Truffles on Micro Greens; Sea Scallop Wellington with Mushroom Duxelle on Truffle Beurre Blanc; Mushroom & Brie Bisque with Vegetable Confetti & White Truffle Oil; Homemade Robiola Agnolotti Pasta with Truffle Cream Sauce; Filet Mignon Diane with Wild Mushrooms & Truffle Sauce & Cognac Butter; Mashed Potatoes & Grilled Asparagus; Individual Chocolate Cake with Chocolate Caramel Sauce; Chocolate Truffles

Holy Cannoli **Paganini**
Monday,Nov.16,2026 6:00 pm ($95, 2.5hrs) Hands-on

Sweet and savory cannoli with a variety of fillings and doughs will be prepared in class. Sample the very best cannoli in town!
Menu: Artichoke-Crab Phyllo Cannoli; Chicken-Apple Salad Puff Pastry Cannoli; Cannoli alla Caprese; Traditional Ricotta Cannoli; Sorrento Chocolate Cannoli; Puff Pastry Mascarpone Cannoli in Blueberry Sauce

A Basketful of Lemons **Paganini**
Tuesday,Nov.17,2026 6:00 pm ($85, 2.5hrs) Hands-on

Pucker up for the refreshing taste of lemons in all of your dishes. A fantastic flavor booster, tenderizing and finishing accents for all your dishes. A flavorful ingredient.
Menu: Lemon Egg Drop Soup; Caesar Salad with Lemon Dressing; Lemon, Butter, Garlic, Shrimp & Zucchini with Crostini; Homemade Tagliolini Pasta with Lemon Cream Sauce; Honey Lemon Chicken Scaloppini; Lemon Ricotta Biscotti and Homemade Limoncello

Thanksgiving Sensational Sides **Hadzigeorge**
Wednesday,Nov.18,2026 6:00 pm ($85, 2.5hrs) Hands-on

Who needs turkey? This Thanksgiving, we're all about the sides. Join Chef John in creating stellar side dishes guaranteed to wow the family this holiday season. These aren't your grandma's casseroles! Best of all they can all be made ahead!
Menu: Shrimp and Cranberry Phyllo Bites; Warm Brussels Sprouts Salad with Pancetta & Apples; Butternut Squash Salad with Toasted Seeds & Pomegranate; Chipotle Cream Potato Gratin, Honey-Butter Cornbread Muffins; Sausage-Stuffed Mushrooms; Gingered Pear & Cranberry Sauce; Chocolate Creme Brûlée

Viva Italia **Paganini**
Wed.,Nov.18,2026 6:00 pm ($85, 2.5hrs) Demonstration

Take a culinary journey to the old country with your friends. Classic Italian cooking relies on fresh ingredients and simple easy techniques. Discover with Chef Loretta the cuisine of Italy. Spend an unforgettable evening enjoying the best Italian food while you learn how to prepare a variety of dishes.
Menu: Porcini Mushroom Soup; Roasted Butternut Squash Salad in White Balsamic Vinaigrette; Homemade Potato Gnocchi with Bolognese Meat Ragout & Parmesan: Rosemary & Garlic Chicken Scaloppini wrapped in Prosciutto in Pinot Grigio Sauce; Oven-Roasted Potatoes; "Torta Barozzi" Chocolate Peanut Butter Cake

Elevated Thanksgiving Pies **Yaecker**
Wednesday,Nov.18,2026 6:00 pm ($85, 2.5hrs) Hands-on

Put a delicious twist on classic Thanksgiving pies! Learn techniques for creating beautifully crafted pies with elevated flavors, flaky crusts, and impressive finishes perfect for your holiday table.
Menu: Chia Pumpkin Pie with Maple Whipped Cream; Cherry & Walnut Cream Pie; Bourbon Sweet Potato Pie; Cranberry Orange Pie; Chocolate Pumpkin Pecan Pie

Mexican Cuisine **Hickey**
Wednesday,Nov.18,2026 6:00 pm ($85, 2.5 hrs.) Hands-on

Spend an exciting and fun evening in our kitchen! Learn basic south-of-the-border cooking techniques for authentic Mexican flavor. Chef George will guide you along the way on a culinary journey to help you create the best traditional Mexican dishes. A fun and entertaining cooking class with friends!
Menu: Homemade Corn & Flour Tortillas; Fresh Corn Tortilla Chips with Pico de Gallo & Guacamole; Tortilla Soup; Chicken Flautas; Beef Chimichangas; Fresh Caramel Flan

Postcards from Italy **Paganini**
Thursday,Nov.19,2026 6:00 pm ($95, 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. As the leaves fall and the days get shorter, the chill in the air makes us want to spend more time in the kitchen. Join us as we explore the best flavors of the season with this delicious menu.
Menu: Wedding Soup with Spinach & Meatballs; Roasted Squash Salad with Pancetta & Pumpkin Seeds in Sherry Vinaigrette; Homemade Fettuccini with Wild Mushroom Ragout; Roasted Stuffed Pork Tenderloin with Bourbon Mustard Sauce; Apple, Cranberries & Pear Compote; Parmesan Smashed Potatoes; Zuppa Inglese Trifle with Chantilly Cream Sauce

Girls' Night Out: Celebration! **Ambros**
Thursday,Nov.19,2026 6:00 pm ($85, 2.5hrs) Hands-on

Gather your friends and join Chef Savana at this fun party. Grab your apron and your friends and discover how much fun cooking together with the girls can be.
Menu: Grilled Pizza with Arugula & Tomatoes; Shrimp & Fall Vegetable Skewers with Caesar Salad; Homemade Fettuccini Pasta with Creamy Vodka Sauce; Marinated Flank Steak with Chimichurri Sauce; Pineapple Almond Upside-Down Cake with Chantilly Cream

Vegan Holiday Supper Club **Martin**
Thursday,Nov.19,2026 6:00 pm ($85, 2.5hrs) Hands-on

Create an impressive holiday dinner without spending the entire celebration in the kitchen. Learn make-ahead strategies, elevated vegetable cookery, and simple techniques for building a beautiful plant-based holiday table.
Menu: Crostini with Whipped Garlic & Herb Feta with Cranberry & Pistachio; Wild Mushroom & White Bean Wellington with Caramelized Shallots; Thousand-Layer Potatoes with Rosemary & Flaky Sea Salt; Maple-Miso Roasted Carrots with Pistachio Dukkah; Shaved Brussels Sprout & Apple Salad with Candied Pecans & Cider Vinaigrette; Pumpkin Snickerdoodle Skillet with Maple Vanilla Whip

Dining with History: A Night in Pompeii **McCoy**
Friday,Nov.20,2026 6:00 pm ($95, 2.5hrs) Demonstration

The bustling city of Pompei was halted in its tracks in the autumn of 79 AD when Mount Vesuvius erupted, crushing the city under tons of ash and rubble. The city was preserved in a snapshot of daily activities that we would never normally be able to see on an archaeological site. Experience what the cuisine was like in those days as Chef Tim brings back to the class with an explosion of flavors the culinary traditions of the ancient Roman city of Pompei while you dine in style.
Menu: Cheese Tartlet with Figs, Prosciutto, & Pistachios; Greens Salad with Roasted Beets, Caper Vinaigrette, & Etruscan Focaccia; Roasted in a Clay Pot Guinea Hen with Dried Fruit Stuffing; Farro with Leeks & Pomegranate-Glazed Cipollini; Spiced Honey Cheesecake with Macerated Fruits in Sweet Wine

An Italian Thanksgiving **Paganini**
Friday,Nov.20,2026 6:00 pm ($85, 2.5hrs) Hands-on

Join Chef Loretta for a delicious Italian Thanksgiving and enjoy the very best make-ahead celebration with all the trimmings. Discover new skills while you enjoy a great meal.
Menu: Cauliflower Soup with Mascarpone Crema; Butternut Squash Ravioli with Brown Butter Sage Sauce; Boneless Stuffed Turkey Breast Wrapped in Prosciutto with Demi- Glaze Sauce; Apple-Pear-Cranberry Mostarda; Parmigiano Mashed Potatoes; Roasted Vegetables; Pinenuts Custard Tart with Caramel Rum Sauce

Tasty Thai **Hadzigeorge**
Friday,Nov.20,2026 6:00 pm ($85, 2.5hrs) Hands-on

The bright and bold flavors of Thai cuisine are the perfect antidote to the winter blues. Thai cuisine is brilliantly complex tasting and known for its amazing balance of sour, sweet, bitter and salty. It's actually easy to make at home, Chef John will show you how.
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

A Day in the Kitchen: Spectacular Stuffed Pasta **Paganini**
Saturday,Nov.21,2026 10:00 am ($165, 4hrs) Hands-on

Join us for a spectacular class discovering the art of stuffed pasta making with Chef Loretta. Learn to make the dough in a variety of colors and flavors, fillings, and create a variety of stuffed pasta shapes with wonderful sauces.
Menu: Cheese Tortelloni in Bolognese Sauce; Meat Cappeletti Wedding Soup; Tri-Color Lobster Triangoli in Pesto Sauce;Butternut Squash Raviol in Brown Butter-Sage Sauce; Candy-Shaped Caramelle Cheese Pasta in Tomato Sauce; Mushroom Agnolotti in Creamy Fontina Sauce; Biscotti della Casa

Coffee is Life **Mayle**
Monday,Nov.23,2026 6:00 pm ($85, 2.5hrs) Hands-on

National Espresso Day is the perfect excuse to let Chef Erin's creativity run wild--and to explore all the fun, surprising ways coffee can elevate your menu. The key takeaway: espresso isn't just a drink; it's a flavor-building ingredient to both sweet and savory dishes.
Menu: Crostini with Fig & Espresso Goat Cheese Spread; Mixed Greens Salad with Coffee Vinaigrette; Espresso-Rubbed Pork Tenderloin; Roasted Root Vegetables with Coffee & Spices; Affogato and Coffee Shortbread Sticks

Gli Gnocchi **Paganini**
Monday,Nov.30,2026 6:00 pm ($85, 2.5hrs) Hands-on

Let Chef Loretta show you incredible variations on the theme of Italy's favorite little dumplings, gnocchi.
Menu: Gnocchi Della Nonna; Potato Gnocchi in Tomato Sauce; Polenta Gnocchi with Wild Mushroom Ragout Sauce; Semolina Gnocchi with Gorgonzola Sauce; Spinach & Ricotta Gnocchi with Mornay Sauce; Zeppole

Check out these holiday camps for kids available in December!

Kids Cooking Camp: Holiday Party Fun
(Ages 7-11)
Monday-Thursday, December 28, 29, 30, 31, 2026, 10am-1pm

Teens Cooking Camp: European Holidays
(Ages 12-17)
Monday-Thursday, December 28, 29, 30, 31, 2026, 10am-1pm

More information available in this catalog or on lpscinc.com

ADULT CLASSES *DECEMBER*

(For students 18 years and older)

Delectable Duck **McCoy**
Tuesday,Dec.01,2026 6:00 pm ($95, 2.5hrs) Demonstration

Join Chef Tim and learn how to prepare and cook this alluring delicacy. He will show you how easy it is to break down a whole duck and utilize its many parts in a variety of delectable dishes. Discover and enjoy how to master the perfect technique for serving this favorite bird.
Menu: Duck & Vegetable Strudel with Cherry Mostarda; Mixed Greens with Smoked Duck & Prosecco Vinaigrette; Homemade Fettucine Pasta with Duck Bolognese; Seared Duck Breasts with Orange Glaze; Bourbon-Glazed Carrots; Plum Wine Cake with Vanilla Gelato

Lasagna Love **Paganini**
Tuesday,Dec.01,2026 6:00 pm ($85, 2.5hrs) Hands-on

Lasagna is one of the world's most popular pasta dishes. Join Chef Loretta for a fun class and you will fall in love as you discover how to prepare the very best lasagna. Bring your appetite as you learn to create and taste these delicious variations of the classic lasagna.
Menu: Lasagna Soup with Basil; Lasagna Rolls with Tomato Sauce & Fresh Ricotta Cheese; White Chicken & Mushroom Lasagna; Lasagna alla Genovese with Pesto & Shrimp; Sweet Apple Rum Lasagna Cups with Creme Anglaise

Sweet Holiday Memories **Paganini**
Wednesday,Dec.02,2026 6:00 pm ($85, 2.5hrs) Demonstration

Put down the flute and pick up a fork! Finger-licking desserts are the best way to celebrate the holidays and bring back sweet family memories. Chef Loretta will share her family favorite holiday desserts with the class.
Menu: Chocolate Panna Cotta with Chocolate Cigars; Cranberry & Pear Frangipane Tart; Profiteroles Cream Puff filled with Pastry Cream; Zuppa Inglese Trifle; Limoncello Ricotta Cheesecakes with Biscotti Crust; Affogato with Gelato & Caramel

Ready, Set, Cook **Hadzigeorge**
Wednesday,Dec.02,2026 6:00 pm ($85, 2.5hrs) Hands-on

Using fresh produce and a little know-how, Chef John will help you create delicious meals for the whole family to enjoy. Take advantage of this opportunity to learn from the very best how to impress your guests during the holiday season.
Menu: Ribollita Vegetable Bean Soup; Salmon Cakes with Remoulade Sauce; Shrimp Creole over Rice; Roasted Lemon Thyme Chicken with Red Skin Potatoes, Apple Strudel with Cream Anglaise

A Make-Ahead Holiday Buffet **Paganini**
Thursday,Dec.03,2026 6:00 pm ($85, 2.5hrs) Demonstration

This festive class will show you how to create a wonderful make-ahead holiday buffet. Join Chef Loretta and discover how easy it can be to prepare a delicious meal without any fuss. Sample delicious recipes, learn basic cooking skills and plenty of time saving tips.
Menu: Brie & Raspberry Bites; Orange Walnut Salad with Honey Dijon Dressing; Homemade Cannelloni Pasta Bolognese; Roasted Pork Tenderloin Wrapped in Prosciutto with Balsamic Sauce; Potato Gratin; Pear & Almond Clafouti with Cream Anglaise

"Réveillon" a French Festive Feast **McCoy**
Friday,Dec.04,2026 6:00 pm ($95, 2.5hrs) Demonstration

In France the main holiday meal is celebrated on Christmas Eve with a Réveillon dinner party. Celebrate the holidays with family and friends by sharing a delicious French meal. Join Chef Tim for a delightful evening savoring the very best.
Menu: Mushroom Pâté with Herbed Toast; Parisian Salad with Tomatoes, Walnuts, Goat Cheese in Champagne Vinaigrette; French Onion Soup with Gruyere Croutons; Seared Duck Breasts with Roasted Squash; Oven-Roasted Scalloped Potatoes; A spectacular Bûche de Noël for dessert.

A Game Dinner **Hickey**
Fri.,Dec.04,2026 6:00 pm ($95 per person, 2.5hrs) Hands-on

Chef George invites you to partake in the preparation of a unique and magnificent game dinner. Discover how to trim, marinate, season and roast to perfection a variety of game meats. Bring your apron, knife and appetite and join him for this unforgettable class.
Menu: Smoked Loin of Venison with Pomegranate Sauce on Polenta Cakes; Wedge Salad with Bacon Chips in Gorgonzola Dressing; Pepper Pappardelle with Roasted Duck Ragu; Pan-Roasted Cinghiale "Wild Boar" Loins with Black Current & Expresso Reduction Sauce; Potato Puree & Wild Mushroom Ragout; Black Cherry Crostata with Chambord Gelato

A Day in the Kitchen: Holiday Appetizers **Paganini**
Saturday,Dec.05,2026 10:00 am ($165, 4hrs) Hands-on

If you are looking for easy and delicious appetizers to impress your guests, then this class is for you. Join Chef Loretta just in time for the approaching holiday season and discover the perfect techniques for making these tantalizing morsels.
Menu: Sparkling Peach Bellini; Smoked Salmon & Goat Cheese Gougères; Sun-Dried Tomato-Pesto Palmieres; Mozzarella & Tomato Skewers in Bloody Mary Sauce; Chicken Meatballs Wrapped in Walnut in Sweet & Sour Sauce; Brie Kisses with Cranberry Chutney & Poached Pears; Wild Mushroom Empanadas; Marinated & Roasted Olives; Parmesan Crackers; Artichoke & Fontina Filo Bundles; Grape & Nut Bread Rolls Centerpiece; Chocolate Cream Puff; Cranberry & Pistachio Biscotti

A Festive Weekend Breakfast **Hadzigeorge**
Saturday,Dec.05,2026 10:00 am ($85, 2.5hrs) Hands-on

Enjoy a delightful weekend breakfast the easy way. Chef John will show how simple it can be to create a variety of breakfast dishes just in time for holidays. Roll up your sleeves and get your hands dirty in our kitchen while you sample everything prepared in class. Discover the tastiest breakfast in town!
Menu: Lemon-Blueberry Pancakes; Belgian Waffles with Whipped Cream; Homemade Turkey Sausage with Apples & Cranberries; Boozy Bananas Foster Crepes; Cajun Eggs Benedict; Orange Ginger Scones; Coffee on the French Press

Christmas Across America **McCoy**
Monday,Dec.07,2026 6:00 pm ($95, 2.5hrs) Demonstration

As we celebrate our country's 250 years of independence, we travel through food coast to coast to discover the culinary holiday traditions of America. Be dazzled as you taste the many flavors and unique ways American celebrate the Holidays. Chef Tim will share with you his favorite recipes. Come together for a shared meal that incorporates holiday traditions from across our country.
Menu: Braided Cranberry-Walnut Fruit Bread; Crab Bisque with Crème Fraiche; Spinach & Frisée Salad with Dried Cherries, Shaved Sharp Cheddar Curls & Sherry Vinaigrette; Garlic-Crusted Beef Sirloin Roast with Horseradish Sauce; Potato Soufflé & Roasted Cauliflower with Pomegranate Pips; Chocolate Buttercream Yule Log

The Italian Feast of the Seven Fishes **Paganini**
Tuesday,Dec.08,2026 6:00 pm ($95, 2.5hrs) Demonstration

The southern Italian Christmas Eve tradition of eating only fish is followed by families all over the world. Discover how to recreate this wonderful meal for your family and friends. Chef Loretta will share with you time-saving techniques and delicious make-ahead recipes.
Menu: Crab & Artichoke Arancini Risotto Balls; Smoked Salmon Caesar Salad with Crostini; Seafood Linguini "ai Frutti di Mare"; "Fritto Misto" Calamari and Peppers in Sweet and Sour Sauce; Baccala Fritters with Pomodoro Sauce; Mussels in Puttanesca Wine Sauce; White Pizza della Vigilia with Pesto & Shrimp; Limoncello Ricotta Biscotti

The Ultimate Vegan Holiday Bake Shop **Martin**
Tuesday,Dec.08,2026 6:00 pm ($85, 2.5hrs) Hands-on

Turn your kitchen into a holiday bakery! Master plant-based versions of festive showstoppers while learning doughs, fillings, frostings, chocolate work, and beautiful holiday finishing techniques.
Menu: Cranberry-Orange Loaf with Vanilla Glaze; Gingerbread House Cookies with Eggnog Buttercream; Chocolate Bûche de Noël with Vanilla Cream; Peppermint Crinkle Cookies; Hot Cocoa Tiramisu with Toasted Marshmallow Whip; Homemade Vegan Eggnog

Beautiful Biscotti **Paganini**
Wednesday,Dec.09,2026 6:00 pm ($85, 2.5hrs) Hand-on

Learn how easy it is to make the ultimate biscotti, Loretta's favorite twice baked, and many other popular Italian cookies just in time for the holidays. Discover the baking techniques for creating a variety of Italian cookies in a multitude of flavors, shapes and styles from all over Italy. Sample each one and discover your favorite flavor.
Menu: Peach Nutella Cookies; Sicilian Fig Cookies "Cucidati"; Almond Cranberry Biscotti; Chocolate Hazelnuts Cantucci; Amarena Cherries Biscotti; Limoncello Ricotta Cookies served with a hot cup of Mocha Cappuccino

Buon Natale: An Italian Christmas **Paganini**
Thursday,Dec.10,2026 6:00 pm ($95, 2.5hrs) Demonstration

Share the joy of an Italian Christmas with family and friends. Together you will experience a delightful evening and a colorful celebration with the people you love. A lovely tradition here at the cooking school. Chef Loretta will entertain and delight you and your guests while she prepares a traditional Italian Christmas menu. Join her and discover how to create the traditional recipes from the old country that will make your holiday complete. Sign up early to save your seat in this great memorable class.
Menu: Shrimp Martini; Wild Mushroom Bisque with Fontina & Crostini; Christmas Salad with Roasted Beets, Oranges, Arugula & Pistachio in White Balsamic Vinaigrette; Mascarpone Ricotta Ravioli with Vodka Sauce; Boneless Capon Roll Stuffed with Prosciutto & Chestnuts in Pomegranate Sauce; Mostarda Fruit Chutney; Roasted Rosemary Fingerling Potatoes; Butternut Squash Timbales; Chocolate Amaretto Panettone Zuppa Inglese Trifle; Assorted Biscotti; Christmas Candy

Cooking Together: Surf and Turf **McCoy**
Friday,Dec.11,2026 6:00 pm ($95/person, 2.5hrs) Hands-on

Sumptuous and elegant, the combination of seafood and meat create a meal appropriate to share with romantic partners and good friends.
Menu: Shrimp Bisque with Tarragon Crème Fraiche; Spinach & Arugula Salad with Pancetta, Feta, Strawberry & Honey Vinaigrette; Prosciutto-Wrapped Pork Tenderloin Medallions with Orange Gastrique; Zucchini Risotto with Parmesan; New York Style Cheesecake with Brandied Fruit Compote

Taste the Music: Holiday Classics **Ambros**
Friday,Dec.11,2026 6:00 pm ($85, 2.5hrs) Hands-on

Celebrate the season with a cooking class inspired by the songs that define the holidays. You will create festive dishes named after beloved holiday classics while enjoying a relaxed, music-filled kitchen experience. It's a fun, flavorful way to cook, connect, and get into the holiday spirit.
Menu: Silent Night Winter Squash Bisque; Deck the Halls Festive Greens Salad; The First Noel Herb-Roasted Chicken; Jingle Bell Rock Maple-Roasted Carrots; Have Yourself a Merry Little Christmas Chocolate Peppermint Tart

Old-Fashioned Holiday Baking **Yaecker**
Saturday,Dec.12,2026 10:00 am ($85, 2.5hrs) Hands-on

Master the art of festive baking in this hands-on holiday class. You will learn to bake classic, time-honored holiday desserts from scratch.
Menu: Traditional Gingerbread Cake with Cream Cheese Icing; Sticky Toffee Pudding; Classic Fruitcake; White Chocolate & Peppermint Holiday Fudge; Mini Minced Pies

Braising, Ragout and Stews **McCoy**
Tuesday,Dec.15,2026 6:00 pm ($85, 2.5hrs) Demonstration

Bring your appetite as Chef Tim shows you how to create these hearty dishes your whole family will love.
Menu: Braised Short Ribs with Gnocchi; Beef & Mushroom Bourguignon; Chicken Tagine with Dumplings; Pork & Sausage Ragout; Pear & Cranberry Crumble

Make & Take: Holiday Cookies **Yaecker**
Tuesday,Dec.15,2026 6:00 pm ($85, 2.5hrs) Hands-on

Baking holiday cookies is a tradition at this time of year, whether you are baking them for family or giving them as gifts. Learn these delicious recipes to add to your repertoire. Take one dozen cookies home with you.
Menu: Cranberry Cardamom Shortbread; Cherry Almond Linzers; Chocolate Butter Spritz; Bourbon-Glazed Gingerbread Cookies; Orange Citrus Sugar Cookies; Rosemary & Fig Thumbprint Cookies

Family Night: The Wizard's Ball **McCoy**
Wednesday,Dec.16,2026 6:00 pm ($75 per person, adult or child, 2.5hrs) Hands-on

Nearly thirty years ago the world was introduced to an orphaned wizard who excited an entire generation. Now, a new generation is excited about the upcoming TV series about that same wizard. Come celebrate with Chef Tim in this family-friendly hands-on cooking class. Costumes are encouraged!
Menu: Mulled Honey Mead (non-alcoholic); Pumpkin Pastries; French Onion Soup with Melted Gruyere Cheese; Garden Herb Salad with Cucumbers, Cherry Tomatoes & Tarragon Vinaigrette; Sunday Roast Beef with Yorkshire Pudding; Christmas Plum Pudding Cake with Butterbeer Ice Cream

French Bistro for the Holidays **Hickey**
Wednesday,Dec.16,2026 6:00 pm ($85, 2.5hrs) Hands-on

Gather a few friends and help us bring the flavors of France to our kitchen. Join Chef George in the preparation of a traditional French bistro menu, hard to resist recipes that will set the stage to an unforgettable evening.
Menu: Onion Soup with Gruyere Croutons; Grilled Herb de Provence Chicken with Crispy Potato Cakes & Remoulade Sauce; Poach Pear Salad with Goat Cheese Coins in Champagne Vinaigrette; Plum Frangipane Tart Tatin

Christmas Pies **Yaecker**
Thursday,Dec.17,2026 6:00 pm ($85, 2.5hrs) Hands-on

Level up your holiday baking game with a class dedicated to the ultimate Christmas flavors featuring cranberry, sugar & spice, gingerbread and eggnog! We will take classic pie techniques and infuse them with these winter favorites.
Menu: Eggnog Pie with Gingerbread Crust; Apple Butter Pie with Cinnamon & Sugar; Cranberry Crumble Tart; Christmas Morning Quiche; Chocolate Cherry Pie with Chocolate Crust

Girls' Night Out: Easy Holiday Charcuterie **Mayle**
Thursday,Dec.17,2026 6:00 pm ($85, 2.5hrs) Hands-on

Join Chef Erin as she shares tips and tricks for making a fabulous charcuterie board, just in time for the holidays! Enjoy a night out with friends learning charcuterie board ideas including types of cured meats, cheese and fruit pairings, chutney preparation and more. Bring some wine and enjoy your creation together!
Menu: Various Cured Meats; Quick Fruit Chutney with Whipped Feta; Homemade Wholegrain Crackers; Sweet & Spicy Walnuts; Chocolate Truffles

Murder Mystery: A Killer in the Kitchen **Ambros**
Friday,Dec.18,2026 6:00 pm ($85, 3hrs) Hands-on

Executive Chef Savana is stepping down. With her Sous Chef DEAD, who will take her place? Dress up as a cook in a restaurant to play your part in a murder mystery! You will be cooking up a storm as you look for clues to uncover who the killer is. Gather a group of friends and come to our kitchen to play your part in a fun murder mystery. An unforgettable night is in store for you.
Menu: Mixed Greens Salad with Pears & Gorgonzola; Vegetable Strudel with Beurre Blanc; Roasted Pork Tenderloin with Mashed Potatoes & Sautéed Spinach; Oreo Cheesecake Ice Cream Parfait

Ugly Sweater Party **McCoy**
Friday,Dec.18,2026 6:00 pm ($85, 2.5hrs) Demonstration

Bring your friends to celebrate National Ugly Sweater Day. Wear your favorite Ugly Sweater and enjoy a nostalgic holiday meal prepared by Chef Tim. Come and sample the best food as you celebrate the holidays retro style.
Menu: Baked Spinach & Artichoke Dip; Wedge Salad with Bacon, Cherry Tomatoes and Blue Cheese Dressing; Mamma Ricotta-Stuffed Shells with Tomato Sauce; Beef Pot Roast with Mushroom Brown Gravy; Green Beans Almondine & Mashed Potatoes; Pineapple Upside-Down Cake with Vanilla Ice Cream

New Year's Day Brunch to Impress **Hadzigeorge**
Saturday,Dec.19,2026 1:00 pm ($85, 2.5hrs) Hands-on

Partied too hard on New Year's Eve? Spent a late night celebrating the arrival of 2027? Do you have a bunch of hungry house guests? Do not panic, start the New Year on the right foot. Good thing you have this great brunch menu that you can prepare ahead of time. Just heat up these dishes and serve. Join Chef John and you will discover how easy it can be to recreate these delicious recipes ahead of time.
Menu: Vegetable & Cheese Frittata; Lobster Macaroni & Cheese; Corn Bread Muffins with Honey Butter; German-Style Roasted Pork Loin with Sauerkraut; Perfectly Roasted Potatoes; Phyllo Apple Strudel

Make & Take: Holiday Yule Log **Yaecker**
Monday,Dec.21,2026 6:00 pm ($85, 2.5hrs) Hands-on

Learn the secrets to a perfect sponge cake and how to easily roll it. Each student will make his or her own Bûche de Noël complete with meringue "mushroom" decorations.
Menu: Yule Log Cake

A Sparkling Holiday Party **McCoy**
Monday,Dec.21,2026 6:00 pm ($95, 2.5hrs) Demonstration

Celebrate the holiday season with this irresistible menu. Chef Tim will show you how to create a delicious meal for a memorable celebration. All your guests will be impressed with this festive dinner.
Menu: Sparkling Spritz; Cranberry Brie Bites; Pull Apart Christmas Tree; Chicken Pot Pie Soup; Classic Roasted Prime Rib Au jus; Cheese Mashed Potatoes; Roasted Brussels Sprouts; Red Velvet Cake with Cream Cheese Frosting

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Yuletide Feast **Mayle**
Tuesday,Dec.22,2026 6:00 pm ($85, 2.5hrs) Hands-on

Join Chef Erin for a cozy holiday evening filled with glowing candles, comforting aromas, and the deep seasonal flavors of a Yuletide Feast. We'll prepare hearty dishes meant to warm you from the inside out, while enjoying the simple pleasures of cooking and gathering together.
Menu: Mulled Apple Cider Mocktail; Winter Greens & Citrus Salad; Wild Mushroom Bisque; Pork Tenderloin Roll-ups with Mustard Sauce; Roasted Root Vegetables; Mini Yule Log Cakes with Stewed Fruits

Spice Island **McCoy**
Monday,Dec.28,2026 6:00 pm ($85, 2.5hrs) Demonstration

Discover delicious Island Cuisine with Chef Tim in this fun and exciting class. Vibrant Caribbean dishes rich in spices and bold flavors will be prepared.
Menu: Sweet & Sour Shrimp; Curry Soup with Chickpeas and Potatoes; Grilled Jerk Chicken with Mango Habanero Sauce; Rice & Beans; Rum Spice Cake with Flambeed Pineapples

A New Year's Eve Celebration **Paganini/McCoy**
Thursday,Dec.31,2026 6:00 pm ($155, 2.5hrs) Dinner
(Limit to 24 guests, 21 yrs. and older)

As we say goodbye to 2026, it's time to ring in the New Year with a great celebration. Invite your friends and join us for a memorable and exclusive New Year's Eve celebration meal with our chefs.
Menu: Amuse Bouche; Champagne Toast; Shrimp Martini Cocktail in Limoncello Sauce with Micro Greens & Red Caviar; Roasted Onion Soup En Croute; Arugula Salad with Cherry Tomatoes, Cigliegine Mozzarella, Pistachio Pesto and Balsamic Pearls; Lobster Ravioli Pasta with Vodka Sauce; Blood Orange Sorbet; Roasted Tenderloin Beef Medallions Wellington with Bourbon Mushroom & Truffle Demi-Glace Sauce; Butter Mashed Potatoes; Vegetable Bundles; Individual Champagne Cream Berry Trifle with Caramel Sauce; Tuxedo Strawberries; Assorted Truffles

COOKING WITH A PARTNER

(Staff, $165 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: Nouveau Beaujolais **Saturday,Nov.21,2026 6:00 pm**
With the arrival of the year's new wine, parties are held throughout the country to celebrate.
Menu: Mushroom Crêpes with Gruyere Sauce; Roasted Onion Soup au Gratin; Mixed Greens Salad with Mustard Vinaigrette; Coq au Vin with Vegetables; Rice Pilaf; Chocolate Crème Brûlée; Orange Madaleine Cookies

Cooking with a Partner: A Romantic First Frost Dinner **Saturday,Dec.05,2026 6:00 pm**
The chill is in the air, and snowflakes are falling from the sky. Join us in our warm kitchen and learn with your partner how to create a memorable meal.
Menu: Pan-Fried Crab Cakes with Tomato Herb Aioli; Warm Wild Mushroom Salad with Sherry Vinaigrette; Butternut Squash Risotto; Phyllo Wrapped Chicken Breast with Sundried Cherry and Cognac Sauce; Apple Bread Pudding with Caramel Sauce; Ginger Lemon Cookies





PARENT-CHILD CLASSES

Tots (Ages 3-6) Hands-on

($45 per person (adult or child), 1.5hrs)

Tots: Pumpkin Party Time **Ambros**
Saturday,Nov.14,2026 10:00 am

In this fall cooking class, little chefs and their adult partner will cook and taste their way through all things pumpkin. We'll make simple pumpkin-themed treats and explore cozy autumn flavors that celebrate the season.
Menu: Pumpkin Spice Popcorn; Pumpkin Macaroni & Cheese with Chicken; Pumpkin Smoothie Cups; Pumpkin Drop Cookies

Tots: Taste the Movie: Frozen **Ambros**
Saturday,Dec.05,2026 10:00 am

Young chefs and their grown-ups will mix, shape, decorate, and create winter-themed dishes inspired by the movie, *Frozen*. This class is filled with teamwork, imagination, and plenty of *Frozen* sparkle. Please watch the movie before coming to class.
Menu: Arendale's Snowflake Salad; Sven's Carrot & Apple Mini Loaves; Anna's Mixed Berry Braid; Kristoff's Snowy Chicken Noodle Soup; Elsa's Coronation Ice Cream Sundaes

Tots: Breakfast with Santa **McCoy**
Saturday,Dec.19,2026 10:00 am

Little chefs will join Santa in the kitchen for a festive, hands-on cooking adventure filled with delicious treats, giggles and holiday cheer!
Menu: Orange Smoothies; Belgian Waffles with Strawberry Sauce; Crepes with Cream Cheese, Chocolate Chips & Bananas; Blueberry Streusel Muffins

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

($55 per person (adult or child), 2hrs)

Cooking with Kids: Thanksgiving Dinner **Ambros**
Saturday,Nov.21,2026 1:00 pm

Chef Savana will share these kid-friendly Thanksgiving recipes that you and your child can make together at home for the holiday.
Menu: Turkey-Shaped Cheese Ball with Crackers; Fall Fruit Salad; Maple-Glazed Turkey Breast with Cheesy Brussels Sprouts and Sourdough Stuffing; Caramel Apple Cupcakes

Cooking with Kids: Holiday Breakfast **Peters**
Saturday,Dec.12,2026 10:00 am

Start the holidays together with a fun, hands-on breakfast cooking class! Kids and their adult partners will create and enjoy a festive holiday breakfast together.
Menu: Monkey Bread Muffins; Strawberry Oatmeal Bars; Egg, Bacon and Cheese Mini Quiches; Irish Sausage Rolls

Cooking with Kids: A Grinchmas Party **Mayle**
Saturday,Dec.19,2026 10:00 am

Celebrate that old grouch with some of the most popular foods in Who-Ville, but this time, he will be giving the presents instead of taking them away!
Menu: Gourgeous Green Grinch Punch; Mount Crumpit Caeser Salad with Homemade Croutons; Potato & Bacon Who Hash; Roast Beast Chicken Drumsticks; Gingerbread Who-Ville Pudding with Homemade Whipped Cream & Caramel Sauce

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KIDS ONLY CLASSES

Kids (Ages 7-11) Hands-on

($55 per person, 2hrs)

Kids: Taste the Movie: The Nightmare Before Christmas
Saturday,Nov.07,2026 10:00 am **Ambros**

Come and create merry holiday treats and character-inspired dishes with Chef Savana that celebrate both Halloween and Christmas. This class is hands-on, and full of movie magic. Please watch the movie before attending.
Menu: Sally's Patchwork Tomato & Vegetable Soup; Oogie Boogies's Green Macaroni & Cheese; Santa's Sleigh Cranberry-Glazed Chicken Thighs, Jack Skellington Cupcakes; Snowfall Grape Soda Float

Kids: Holiday Pies **Mayle**
Saturday,Nov.21,2026 10:00 am

Join Chef Erin for this fun, hands-on pie baking class filled with holiday cheer!
Menu: Quiche Lorraine; Traditional Pumpkin Pie with Homemade Whipped Cream; Caramel Apple Hand Pie; Quick & Easy Chocolate-Peanut Butter Cheesecake

Kids: Holiday Treats **Peters**
Saturday,Dec.05,2026 1:00 pm

Get into the holiday spirit with a festive, hands-on baking class! Kids will create delicious holiday treats to enjoy and share.
Menu: Sugar Cookie Bars; Potato Chip Cookies; Gingerbread Sticks; Pinecone Brownies

Teens (Ages 12-17) Hands-on

($65 per person, 2hrs)

Teens: Holiday Choux Treats **Peters**
Saturday,Nov.07,2026 1:00 pm

Master the art of pâte à choux in this baking class. Learn to create light, airy pastries and transform them into delicious, sweet treats.
Menu: Chocolate Eclairs; Strawberry Eclairs; Cinnamon Sugar Churros; Choux Maple Chouquettes

Teens: Thanksgiving Around the World **Ambros**
Saturday,Nov.14,2026 1:00 pm

In this global cooking class, teens explore how different cultures celebrate harvest season through food. We'll travel to Canada, China, Africa and Australia to learn how these cultures give thanks, share meals, and celebrate the fall harvest.
Menu: Australian Sweet Potato & Chickpea Salad with Lemon-Honey Vinaigrette, Canadian Poutine; Chinese Five Spice Chicken & Squash Stir Fry; South African Malva Pudding

Teens: Holiday Breakfast **Peters**
Saturday,Dec.19,2026 1:00 pm

Teens will cook up a festive holiday breakfast featuring delicious seasonal favorites while building confidence and kitchen skills.
Menu: Caramel Apple Muffins; English Muffin Loaf; Baked Eggs in Puff Pastry; Sausage, Egg and Apple Puff Pastry Pockets



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! They can be used for classes or in our Gourmet Store.



KIDS & TEENS HOLIDAY COOKING CAMPS

Kids Cooking Camp: Holiday Party Fun **Ambros**
Monday–Thursday, Dec. 28, 29, 30, 31, 2026, 10:00 am – 1:00 pm ($265, 4x3hrs) (Ages 7-11) Hands-on

Join in the cooking fun this holiday season. A camp designed for children. Each day, we will explore a different holiday party theme and learn through hands-on cooking. Prepare, cook, and eat everything made in class. This series will make your little chef more competent and confident in the kitchen.

Day 1: Valentine's Day: Tomato-Basil Bisque; Heart of Romaine Salad with Strawberry Vinaigrette; Cupid Pink Alfredo Pasta with Roasted Chicken; Pizza Hearts with all the Toppings; Individual Chocolate Raspberry Cupcakes
Day 2: St. Patrick's Day Celebration: Potato Chowder; Leprechaun Crispy Chicken Bites; Irish Flag Salad; Shepard's Pie; Mini Chocolate Cheesecake
Day 3: Halloween Fun: Devil Egg Spiders; Mummy Wrapped Hotdogs; Hungarian "Ghoul"ash; Pumpkin Spice Cream Cheese Cupcakes; Candy Popcorn
Day 4: Winter Holiday Party: Warm Apple Cider; Parm Garlic Knots; Chicken Noodle Soup; Three Meats Meatballs with Tomato Sauce; Holiday Spinach Lasagna with Mozzarella Béchamel Sauce; Decorated Sugar Cookies

Teens: A European Holiday Cooking Camp **McCoy**
Monday-Thursday, Dec. 28, 29, 30, 31,2026 10:00 am - 1:00 pm ($295, 4x3hrs) (Ages 12-17) Hands-on

Have Fun in the kitchen and discover the Holiday cuisine of the most popular European destinations. Working in team you will learn great cooking techniques and delicious recipes under the watchful eye of our chef. Join us and get inspired while you sample everything made in class.

Day 1: France: Cheese Gougères; Lyonnaise Salad with Poached Egg; Chicken & Ham Cordon Bleu; Spinach & Gruyere Cheese Soufflé; Palmier Pastries; Eclairs with Chocolate Pastry Cream
Day 2: Italy: Pizza Margherita; Mixed Greens panzanella Salad with Tomatoes in Balsamic Vinaigrette; Chicken Scaloppini Parmigiana; Homemade Fettuccini Alfredo; Gelato Ice Cream Sunday; Pizzelle Cookies.
Day 3: Greece: Spinach & Cheese Spanakopita; Avgolemono Soup; Greek Tomato, Cucumber & Feta Salad; Pasta & Cheese Pastitsio; Marinated Beef Souvlaki; Phyllo & Nut Rolls
Day 4: Hungary: Mushroom Crepes; Goulash Soup; Brussels Sprouts & Carrots Slaw Salad with Creamy Dressing; Chicken Paprikash with Herbed Spaetzle; Apple Strudel with Chantilly Cream

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 excursions, and ground transportation.



Gastronomic Tour of Portugal
Seven Nights: Lisbon, Evora, Sintra, Cascais, Coimbra, Porto
April 25 – May 3, **2027**
Cost $6,995 per person, double occupancy, airfare not included

Flavors of Puglia
Seven Nights: Monopoli, Conversano, Matera, Lecce, Otranto
May 9-17, 2027
Cost $6,995 per person, double occupancy, airfare not included

Southern Tour: The Amalfi Coast
Seven Nights: Sorrento, Amalfi, Capri, Positano, Assisi, Orvieto, Perugia
May 21-29, 2027
Cost $6,995 per person, double occupancy, airfare not included

Italia Romantica (New Tour) **(Sold Out)**
Seven Nights: Verona, Bologna, Stesa on Lago Maggiore, Sirmione on Lake Garda
September 10-18, 2027
Cost $6,995 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 21-29, 2027
Cost $6,995 per person, double occupancy, airfare not included

Undiscovered Italy (New Tour)
Seven Nights: Exploring stunning small medieval towns in the Regions of Umbria, Tuscany and Marche
October 3-11, 2027
Cost $6,995 per person, double occupancy, airfare not included

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

Telephone: 440.729.1110
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.

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

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.

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.

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

Class Arrival and Departure Policy
Prior to the start of a class, the instructor will be busy making the arrangements necessary to assure the success and satisfaction of its attendees. Classrooms will be opened to students 20 minutes prior to the start of class. Early arriving attendees are welcome to browse in our gourmet store if attending class at the LPSC building or to relax in our lobby if attending class at ICASI. Upon conclusion of a class, the instructor will be busy breaking down the classroom and overseeing staff members. Classrooms will be closed to attendees to allow this process to be concluded efficiently and safely.

Food and Beverage Policy
Class attendees are permitted to bring beverages into classrooms for personal consumption. Food may not be brought into classrooms unless specifically indicated by the class description and with the prior knowledge and approval of LPSC. Due to liability issues and the demands of effective educational delivery, students may not bring unapproved additional ingredients into the classroom. Because LPSC is licensed as a school and not a restaurant, food may not be taken home from class except in specific situations approved by LPSC.

INTERNATIONAL CULINARY ARTS & SCIENCES INSTITUTE

Accredited by the Accrediting Council for Continuing Education & Training· 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
Saturday, November 21, 10:00 am
Tuesday, December 8, 11:30 am & 6:00 pm
Contact Alyson King to RSVP or for a private tour.
at 440-729-7340 or admissions@icasi.edu