



The LORETTA *PAGANINI*
SCHOOL OF COOKING

JULY
&
AUGUST
2026

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. **(Adult class, 18 yrs. and older)**

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.

Basic Techniques of Cooking 1 (4 Sessions)

Staff

Tuesdays, September 8, 15, 22, 29, 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)

Neil Martin

Mondays, July 6, 13, 20, 27 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)

Neil Martin

Mondays, July 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)

Neil Martin

Tuesdays, July 7, 14, 21, 28, 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)

Neil Martin

Tuesdays, August 4, 11, 18, 25, 2026- 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

Intermediate Cake Decorating Workshop (2 sessions)

Yaecker

Tuesdays, August 11 & 18, 2026, 6:00 pm (\$145, 2x3hrs, 0.6 CEU) Hands-on

(Prerequisite: Basic Cake Decorating Workshop)

This intermediate hands-on Tiered Cake Masterclass is designed to take your baking skills to the next level by mastering the structural and artistic design of multi-tiered cakes. Over two days, students will transform freshly baked layers into a structurally sound two-tiered elegant cake. This class will build on foundations learned in the Basic Cake Decorating Workshop.

Day 1: Leveling, Filling and Precise Icing

Torting & Prepping: Learn to professionally score, level, and split cake layers to ensure uniform height and a stable foundation.

Filling & Assembly: Practice pipe-damming and spreading fillings evenly to prevent any exterior bulging.

The Crumb Coat: Apply an essential thin layer of frosting to lock in crumbs and anchor the cake structure.

The Final Coat: Master the use of offset spatulas and bench scrapers to achieve razor-sharp edges and a smooth finish.

Day 2: Structural Stacking and Creative Decoration

Support Systems: Learn how to accurately measure, cut, and insert dowels or support straws to bear the weight of the upper tier.

Precision Stacking: Master the art of centering and safely lowering the top tier onto the bottom tier without damaging the icing.

Border & Seam Coverage: Pipe seamless borders or execute modern textures to flawlessly blend the two tiers together.

Creative Finishing Touches: Explore advanced decorating techniques, including elegant piping styles and securing edible accents.

Curing & Smoking Academy (3 Sessions)

McCoy

Saturdays, Aug. 15, 22, 29, 2026, 9:00 am (\$345, 3x4hrs, 1.2 CEU)

Deepen your education in the finer points of live-fire cooking with this intensive outdoor cooking class. Focusing on slower-cooking outdoor techniques, this course explores smoking and barbeque equipment, fuels for heat and smoke, choosing ingredients, and preparation and cooking techniques that enhance flavor and preserve moisture.

Day 1: Starting to Smoke: Menu: Apple-Smoked Shrimp & Mussel Salad; Hickory-Smoked Chicken Legs with Kentucky Bourbon Black Sauce & Matchstick Fries; Cherry-Smoked Garlic & Rosemary Pork Chops with Sweet Mustard Vinaigrette & Grill-Top Cornbread; Mesquite-Smoked Skirt Steak with Tortillas & Cowboy Beans; Grilled Pineapple with Rum-Raisin Ice Cream

Day 2: Flavor is the Cure: Menu: Quick-Cured Trout Pate; Southern-Style "Beer Can" Chicken with Spicy Peach BBQ Glaze; Brown Sugar & Spice Rubbed Back Ribs with Vinegar Mop & Roasted Corn; Red Wine & Garlic Marinated Tri-Tip Steak with Horseradish Cream, Summer Greens & Sliced Tomatoes; Lemon Shortcake with Macerated Strawberries

Day 3: Finishing the Job: Menu: Smoked Salmon on Grilled Flatbread with Dill Butter, Capers & Shaved Red Onions; Home-Smoked Pastrami on Rye with Grilled Onions & Swiss Cheese; Grilled BLT with Home Smoked Bacon; Mesquite-Smoked Turkey Breast with Fruit Chutney; Grilled Watermelon with Lemon Sorbet



ICASI Guest Chef Café

***Every month we will be showcasing
A guest chef fixed-menu café***



July Guest Chef Café Featuring Chef Sarah Martin

Saturday, July 25, 2026, at 1:00 pm, \$55 per person

Menu: Blackberry Lavendar Sourdough Bread with Whipped Vegan Lemon Ricotta; Zucchini Box with Beet Muhammara, Whipped Tahini Cream, Pistachio Dukkah & Za'atar Tofu; Corn Velouté with Crispy Beet Chips, Smoked Maldon Salt & Tarragon Basil Oil; Grilled Fig & Crispy Breaded Eggplant with Toasted Almonds, Basil & Cherry Balsamic Vinaigrette; Trumpet Mushroom Scallops or Seasonal White Fish (pescatarian option) with Mint & Green Pea Purée, Crispy Thousand Layer Rainbow Carrots and Grilled Asparagus; Peach Panna Cotta with Almond Sesame Praline Tuille (Gluten-free options available.)

August Guest Chef Café Featuring Chef Loretta Paganini

Saturday, August 29, 2026, at 1:00 pm, \$55 per person

Menu: Tomato Bruschetta; Shrimp Martini with Arugula Salad & Limoncello Sauce; Summer Caprese Tomato Salad with Balsamic EVOO Vinaigrette; Homemade Pici Pasta with Putanesca Sauce; Herb Crusted Flank Steak Florentine Style with Spinach and Grilled Red Peppers; Strawberry Panna Cotta with Chantilly Sauce; Pistachio Biscotti

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



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, July 7, 2026, 11:30 am and 6:00 pm

Saturday, August 8, 2026, 10:00 am

For information

Call (440) 729-7340 or

admissions@icasi.edu

ADULT CLASSES

(For students 18 years and older)

JULY

Family Night: Summer Cooking Favorites McCoy

Wednesday, Jul. 01, 2026 6:00 pm (\$75 per person adult or child, 2.5hrs) Hands-on

Want to spend a fun night out with the whole family while you enjoy a great meal? What are you waiting for? Join Chef Tim for an exciting experience for the whole family. This class is designed for families of all kinds to cook and eat together. Grab your aprons, roll up your sleeves and start cooking together. An unforgettable experience that your kids will be talking about for years to come. Do not forget to take pictures!

Menu: Strawberry Frozen Lemonade; Summer Vegetable Salad with Balsamic Vinaigrette; Homemade Pita Bread; Roasted Red Pepper Hummus; Grilled Herbed Chicken Kababs; Sticky Rice with Parmigiano Cheese; Chocolate Cherry Bars with Ice Cream

Pretzel Palooza McCoy

Monday, Jul. 06, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Who doesn't enjoy a good pretzel? Chef Tim will show you how to make some amazing pretzel creations. Learn how to make homemade soft pretzels using a variety of techniques.

Menu: Old-Fashioned Bavarian Pretzels with Cheese Sauce; Pretzel Dogs with Honey-Dijon Mustard; Stuffed Pizza Pretzels with Sauce; Chocolate Chip Pretzel Knots with Raspberry-Jalapeno Jam and Chocolate Sauce

Puerto Rico on Your Plate McCoy

Tuesday, Jul. 07, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

The unique culture and heritage of the Commonwealth of Puerto Rico are abundantly demonstrated in its mouthwatering Caribbean- and Spanish-influenced cuisine.

Menu: Sofrito-Glazed Pork Riblets with Fried Plantain Tostones; Avocado-Tomato Salad with Yautia & Red Wine Vinaigrette; Arroz con Pollo Aibonito with Garlic-Marinaded Chicken & Saffron Rice Pilaf; Pink Beans with Smoked Ham & Recaito Herb Seasoning; Coconut-Pineapple Pina Colada Cake

Mexican Cuisine Hadzigeorge

Wednesday, Jul. 08, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Spend an exciting and fun evening in our kitchen! Learn basic south-of-the-border cooking techniques for authentic Mexican flavor. Chef John will show you and 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

Lazy Summer Cooking Holzman

Wednesday, Jul. 08, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

The warm weather is finally here, and Chef Tracy will share with the class some of her favorite easy summer foods that will keep you cool all summer long. Taking advantage of the freshest produce the class will prepare and share a delicious dinner.

Menu: Vegetable Summer White Pizza; Shrimp Pasta Salad with Cotija Cheese in Sweet & Sour Vinaigrette; Southwest Grilled Pork Chops; Sweet Potato Wedges with BBQ Chipotle Sauce; Peach Crisp with Ice Cream

Homemade Pasta 101 Paganini

Thursday, Jul. 09, 2026 6:00 pm (\$95, 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 Farfalle with Basil Pesto Sauce; Tagliatelle with Creamy Mushroom Alfredo Sauce; Chocolate Fettuccini with Berry Sauce and Chantilly Cream

Encore! A Taste of Italy Paganini

Friday, Jul. 10, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Back by popular demand! Loretta will show you how easy it is to prepare your favorite Italian restaurant specialties at home.

Menu: Eggplant Parmesan; Pasta e Fagioli Soup with Crostini; Potato Gnocchi with Bolognese Sauce; Beef Bracirole with Prosciutto & Caciocavallo Cheese; Creamy Polenta; Chocolate Espresso Tiramisu

The Mediterranean Good Life Hadzigeorge
Friday, Jul. 10, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Embrace the food of the healthiest lifestyle on the planet. Spend a summer evening enjoying the very best of the season. Chef John will guide you in the preparation of these delicious dishes.

Menu: Rosemary Focaccia with Sun Dry Tomato Olive Oil Pesto; Heirloom Tomato Panzanella Salad; Homemade Tagliolini Pasta with Genovese Pesto; Roasted Lemon Pepper Chicken with Farro Ratatouille; Pastry Cream Tartlets with Strawberries

Summer Saucery McCoy
Saturday, Jul. 11, 2026 10:00 am (\$85, 2.5hrs) Hands-on

Master the technique of Italian sauce making in this workshop designed for all cooks who want to refine their skills. Learn the components of a sauce and how to achieve perfection in its creation. Chef Tim will use simple techniques to build classic recipes to accompany sensational dishes.

Menu: Eggplant Rollatini with Fresh Pomodoro Sauce, Risotto Arancini with Roasted Red Pepper Coulis, Cheese Ravioli with Bolognese Sauce, Chicken Marsala with Porcini Mushroom Sauce, Mixed Greens, Arugula, Goat Cheese in Orange Vinaigrette, Biscotti Di Prato dipped in Zabaglione Sauce

A Day in the Kitchen: The Kitchen of Puglia Paganini
Saturday, Jul. 11, 2026 10:00 am (\$165, 4hrs) Hands-on

Can't travel to Italy with Chef Loretta? Take the next best thing, join her at this fabulous hands-on class exploring Italy's top destination, Puglia. The cuisine of Puglia is simple and flavorful. Discover the very best as we travel across the heel of Italy for an unforgettable culinary journey. Taking advantage of the great basic ingredients available, we will prepare together and feast on a variety of dishes.

Menu: Tomato & Burrata Salad with Arugula Extra Virgin Dressing; Soft Focaccia with Olives & Cherry Tomatoes; Mozzarella & Tomatoes Stuffed Panzarotti; Homemade Orecchiette Pasta with Broccoli Sauce; Cavatelli with Sausage & Meatballs Sugo; "Bombette" Beef Braciolo Stuffed with Prosciutto & Cheese; Rice & Vegetable Tiella; Sweet Pasticciotti filled with pastry cream and Almond Pizzelle Cookies with Gelato

La Cocina Cubana McCoy
Monday, Jul. 13, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Cuban cuisine is full of unique flavors and ingredients that makes it one of a kind. Come and learn a few of these wonderful dishes that will surely brighten up your dinner table. Enjoy these traditional Cuban dishes with Señor Tim.

Menu: Spicy Crab Cakes with Mango Salsa; Corn, Bean & Potato Soup; Sweet Peppers Stuffed with Chorizo, Rice & Tomatoes; Grilled Cuban Flank Steak Rolls; Rum Sponge Cakes with Ice Cream

Culinary Book Club Alyson King
Monday, Jul. 13, 2026 6:00 pm (\$55, 2hrs) Demonstration

The Irresistible Blueberry Bakeshop and Café is a sweet, small-town romance that feels like a warm pastry fresh from the oven. It blends seaside charm, heartfelt discovery, and a sprinkle of humor into a story as comforting and satisfying as a homemade blueberry muffin.

Book: *The Irresistible Blueberry Bakeshop and Café* by Mary Simses

Menu: Crostini with Ricotta & Blueberries; Cranberry Blueberry Salad with Balsamic Dressing; Pork Tenderloin with Blueberry Barbecue Sauce & Grilled Asparagus; Lemon Blueberry Tart & Blueberry Gelato

La Dolce Vita: Delicious Italian Desserts Paganini
Tuesday, Jul. 14, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Indulge in these finger-licking delicious Italian desserts. Chef Loretta will show you how quick and easy they are to prepare.

Menu: Italian Rainbow Cookies, Sicilian Cassata Cake; Tuscan Apricot Tart; Nonna Pear & Almond Cake; Zeppole di San Giuseppe with Pastry Cream & Amarena Cherries; Classic Tiramisu all served with a cup of Affogato Gelato

Effortless Entertaining Holzman
Tuesday, Jul. 14, 2026 6:00 pm (\$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 from Chef Tracy how easy it is to prepare a variety of appetizers that look and taste great.

Menu: Sparkling Raspberry-Lemonade; Brie, Peach Chutney & Walnut Triangles; Tomato Basil Bruschetta with Balsamic Glaze; Zucchini Rolls with Ricotta & Herbs with Chive Ribbons; Shrimp Waldorf Bites; Gazpacho Salad Martini; Cherry Chocolate Biscotti

Finger Food Feast Paganini
Wednesday, Jul. 15, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Finger Foods are the perfect addition to your backyard barbecue or summer cookout. Chef Loretta will show you how to make these tasty treats.

Menu: Antipasto Skewers Spiedini; Fried Ravioli; Baked Mushroom Bites; Mini Crab Cakes with Remoulade Sauce; Peach & Prosciutto Kebabs with Honey Drizzle; Mini Lobster Mac & Cheese; Chicken Meatballs Parmesan; Zucchini & Goat Cheese Fritters; Almond Coconut Macaroons

Bourbon Street Favorites **Hadzigeorge**
Wednesday, Jul. 15, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Join Chef John in the French Quarter and explore an explosion of taste as we travel down Bourbon Street.

Menu: New Orleans BBQ Shrimp on Crostini; Chicken & Vegetable Jambalaya; Muffuletta Pasta Salad; Praline Pecan, Spinach and Kale Salad; Beignets with Strawberries and Cream

Taco Fiesta **Holzman**
Wednesday, Jul. 15, 2026 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! Grab your apron, bring a friend or two and join Chef Tracy for a fun night.

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

Summertime Pies **Yaeger**
Thursday, Jul. 16, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Celebrate the season's best fruit with this hands-on Summertime Pies class. Chef Allyson will teach you how to transform fresh fruits and berries into spectacular warm-weather desserts.

Menu: Blueberry Cream Pie; Ginger Key Lime Pie; Lemon Dream Pie; Strawberry Peach Pie; Garden Tomato Pie

Cooking with Friends **McCoy**
Friday, Jul. 17, 2026 6:00 pm, (\$85, 2.5hrs) Hands-on

Invite your besties, grab an apron and sunglasses and join Chef Tim to learn how to make these simple and delicious dishes that are sure to delight your friends. Remember to bring a bottle of wine to share and a hearty appetite!

Menu: Homemade Ravioli Della Nonna filled with Ricotta & Spinach with Pomodoro Sauce; Grilled Herb-Crusted Pork Tenderloin Medallions with Chimichurri Sauce; Rosemary Fingerling Potatoes; Grilled Vegetable Salad in Orange Balsamic Vinaigrette; Peach Almond Upside-Down Cake with Ice Cream

Shrimp Fest **Hadzigeorge**
Friday, Jul. 17, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Chef John offers a primer on his favorite crustacean. Learn the basics of buying and preparing shrimp and enjoy it in four different preparations.

Menu: Coconut Shrimp with Spicy Pineapple Sauce; Shrimp & Peas Risotto; Shrimp Spring Rolls; Shrimp Pesto Pizza; No-Bake Cheesecake Bites

A Day in the Kitchen: Pizza, Focaccia & Calzone **Paganini**
Saturday, Jul. 18, 2026 10:00 am (\$165, 4hrs) Hands-on

Discover the traditional techniques for creating the perfect dough from scratch and transforming it into a variety of delicious Italian specialties with Chef Loretta.

Menu: Grilled Pizza with Vegetables; The Baker's Pizza; Rosemary Focaccia; Breadsticks; Focaccia di Recco; Streghe; Nodini; Capponata; Ricotta and Spinach Calzone; Ham and Cheese Rolls; Sticky Buns

Viva Italia **Paganini**
Monday, Jul. 20, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Spend a day in the kitchen with Loretta and discover the traditional techniques for creating delicious Italian recipes. Discover how easy it is to put a little Italian flair in your kitchen. From the best ingredients to the perfect seasoning, you will discover the true marriage of Good Taste. Buonissimo!

Menu: Panzanella Tomato Salad; Mushroom Strudel with Fontina Sauce; Spinach & Ricotta Gnocchi with Butter Sage Sauce; Herb & Pecorino Stuffed Pork Tenderloin Wrapped in Prosciutto on the Grill; Pan-Roasted Summer Vegetables in Padella; Peach Almond Crostata with Gelato

Wine Ed.: Champagne & Sparkling Wines of the World **King**
Tuesday, Jul. 21, 2026 6:00 pm (\$95, 1.5 hrs) Demonstration
(Limited 12 Students, 21 yrs. and older)

As the ultimate wine of celebration and luxury, Champagne occupies a unique place. But it's not the only sparkling wine that is delicious and a joy to drink. We will taste top sparklers from a variety of regions, explore how they are produced, and both learn about the mystique and explode a few myths. Gather a group of friends for an evening of learning and tasting.

Wines: Vintage Champagne; Rose Champagne; California Methode Champenoise; Cremant d'Alsace; Spanish Cava; Prosecco

Menu: A selection of finger foods will be served.

Aloha Hawaii **Hadzigeorge**
Tuesday, Jul. 21, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Dream about warm Hawaiian Island breezes and enjoy this delicious menu with Chef John. Wear your favorite Hawaiian attire and join in on the fun.

Menu: Coconut Shrimp Salad with Mango Jalapeno Dressing; Grilled Pork Skewers with Wasabi Mashed Potatoes; Macadamia Crusted Chicken; Papaya Rice; Pineapple Upside-Down Cake with Ginger

Fabulous Crepes!**Paganini**

Wednesday, Jul. 22, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Crepes are so versatile; from sweet to savory. We'll learn batter basics to properly flipping the super-thin pancakes to all the delicious ways to fill them. We'll also put together a beautifully layered Crepe Cake.

Menu: Wild Mushroom with Mornay Sauce; Monte Cristo Ham & Gruyere Cheese with Raspberry Sauce; Savory Smoked Salmon & Spinach Crepes with Remoulade Sauce; Classic Nutella Crepes; " Mille Crepe" Strawberries & Crème Crepe Cake

College or Apartment Cooking 101**Ambros**

Wednesday, Jul. 22, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Going to college or just living in a smaller dwelling? Come make dinner with Chef Savana and learn how to make easy meals for you and your friends!

Menu: Margherita Flatbread; Slow-Cooker Chili; Buffalo Chicken Tenders; Beef Tacos; Banana Splits

A Taste of Mamma Mia**Paganini**

Thursday, Jul. 23, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Bring a friend or two, wrap yourself in an apron and indulge in this fantastic Italian menu! Chef Loretta will share these traditional authentic recipes from the old country just like Mamma used to make!

Menu: Orange, Rum & Honey Hot Tea; Seafood Salad with Limoncello Dressing; Wedding Soup with Mini Meatballs; Homemade Pici Pasta al Sugo; Chicken Scaloppine Piccata with Artichokes & Roasted Peppers; Chocolate Trifle Martini with Homemade Pizzelle Cookies

The Tantalizing Aroma of Italy**Paganini**

Friday, Jul. 24, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Dream of Italy as you savor a delicious meal prepared for you by Chef Loretta. Discover a cuisine created to engage all of your senses; these dishes will awaken your palate. Using seasonal ingredients, we will prepare traditional dishes with a contemporary flair. Join us for a culinary journey and fun evening discovering Italy's best flavors.

Menu: Mini Savory Goat Cheese & Artichoke Custards with Red Peppers Coulis & Micro Greens; Salad Greens with Cherry Tomatoes, Cucumbers, Parmigiano & Walnuts in White Balsamic Vinaigrette; Homemade Pappardelle Pasta with Mushroom Ragout; Chicken Scaloppini alla Valdostana with Prosciutto & Fontina in a Creamy Truffle Sauce; Mashed Potatoes; Greens Beans in Lemon Sauce; Puff Pastry Cannoli with Pastry Cream and Chocolate Sauce

A Day in the Kitchen: Fund. of Italian Cooking**Paganini**

Saturday, Jul. 25, 2026 10:00 am (\$165, 4hrs) Hands-on

Spend a day in the kitchen with Loretta exploring Italian cooking. Together you will discover the best Italian recipes, the basic techniques, and the ingredients that make up the fundamentals of Italian cooking.

Menu: Homemade Chicken Broth; Wedding Soup with Tiny Meatballs; Sour Dough Ciabatta Bread; Homemade Italian Sausage; Peppers Friggione Salad; Risotto alla Milanese; Mushroom Sfogliatelle; Risotto Arancini Balls stuffed with Mozzarella; Beef Braciola with Pomodoro Sauce; Eggplant Parmesan; Cannoli alla Siciliana & Italian Zeppole Donuts

Guest Chef Café featuring Sarah Martin

Saturday, Jul. 25, 2026 1:00 pm (\$55, 2hrs) Luncheon

Join us for a delicious event at ICASI. Every month we will be showcasing a guest chef fix menu café luncheon. This month we will be featuring one of our talented chef instructors, Sarah Martin. Seating is limited, register today!

Menu: Blackberry Lavendar Sourdough Bread with Whipped Vegan Lemon Ricotta; Zucchini Box with Beet Muhammara, Whipped Tahini Cream, Pistachio Dukkah & Za'atar Tofu; Corn Velouté with Crispy Beet Chips, Smoked Maldon Salt & Tarragon Basil Oil; Grilled Fig & Crispy Breaded Eggplant with Toasted Almonds, Basil & Cherry Balsamic Vinaigrette; Trumpet Mushroom Scallops or Seasonal White Fish (pescatarian option) with Mint & Green Pea Purée, Crispy Thousand Layer Rainbow Carrots and Grilled Asparagus; Peach Panna Cotta with Almond Sesame Praline Tuille (Gluten-free options available.)

Entrée Salads**Paganini**

Monday, Jul. 27, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Serving entrée salads during summer warmer days are a must. Salad can also become a filling and satisfying dinner choice, especially after an active day. Learning objectives: Grilling, sous vide, making desserts, and knife skills.

Menu: Summer Salmon Niçoise; Steak Wedge Salad with Gorgonzola Dressing; Heirloom Tomato Caprese Salad with Balsamic Reduction; Melon Panzanella with Grilled Chicken Skewers; Shrimp Pasta Salad with Citrus Vinaigrette

Farmers' Market Fresh**Holzman**

Monday, Jul. 27, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

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. Then Chef Tracy 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: 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; Blackberry Crisp with Vanilla Bean Gelato

Summer in the Bayou**Holzman**

Tuesday, Jul. 28, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

New Orleans is famous for its distinctive cuisine, vibrant jazz scene, the historical French Quarter, the Mississippi river and unique blend of cultures. Join us for a fun evening celebrating the rich food history of this great city. Embrace the summer heat and revel in the unique flavors of New Orleans. Chef Tracy will take you on a fabulous culinary journey.

Menu: Mini Fried Shrimp Po'Boys; Chicken & Andouille Sausage Gumbo; Mixed Greens with Ponchatoula Strawberry Vinaigrette; Shrimp Jambalaya & Rice; Banana Foster with Ice Cream

A Martini Party**Paganini**

Tuesday, Jul. 28, 2026 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

A European Culinary Vacation**Hadzigeorge**

Wednesday, Jul. 29, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Travel through Italy, France, Spain, Germany, and England with these delicious dishes from each country. Chef John will be your guide.

Menu: Greek Salad with Tomatoes, Cucumber & Feta Cheese; Homemade Fettuccine Carbonara; Chorizo & Shrimp Paella; Classic Battered Fish n' Chips with Tartar Sauce; Weiner Schnitzel with Herb Spaetzle; Eclairs Filled with Pastry Cream & Dipped in Chocolate

Fresh & Flourless French: Modern Bistro Classics S. Martin (Gluten-Free & Plant Forward)

Wednesday, Jul. 29, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

A lighter, modern take on French cuisine without sacrificing richness or technique. This class reimagines classic bistro dishes using gluten-free flours and plant-forward methods while maintaining the elegance and depth for which French cooking is known.

Menu: Buckwheat Crêpes with Herbed Cashew Cream & Seasonal Vegetables; Spring Vegetable Quiche; Zucchini & Leek Gratin with Almond-Parmesan Crust; Green Shakshuka with Spinach, Herbs & Chickpeas; Polenta Tart with Roasted Tomatoes & Olive Tapenade; Red Wine Mushroom Bourguignon Tartlets (GF Pastry)

Sip, Savor & Paint**Paganini/Delgado Thomas**

Friday, Jul. 31, 2026 6:00 pm (\$95, 2.5hrs)

Demonstration & Painting

Enjoy an evening of culinary inspiration and creativity! Chef Loretta will demonstrate delicious appetizers for you to enjoy. Then local artist, Yvonne Delgado Thomas, will guide you to create a beautiful painted wine glass to take home. Bring your own wine to enjoy while you Sip, Savor & Paint!

Menu: Tomato & Basil Bruschetta; Antipasto Skewers; Mushroom, Spinach & Pinenut Panzarotti; Chocolate Gelato; Biscotti

ADULT CLASSES

(For students 18 years and older)

AUGUST

A Day in the Kitchen: Grilling Italian Style Paganini

Saturday, Aug. 01, 2026 10:00 am (\$165, 4hrs) Hands-on

Spend the day in the kitchen with Loretta and discover how to master grilling, Italian-style. Together you will explore the best Italian recipes, techniques and ingredients for the perfect grilled and delicious cuisine.

Menu: Caesar Salad with Hot-Smoked Salmon; Grilled Pizza Margherita with Arugula, Tomato & Mozzarella; Grilled Summer Vegetables; Grilled Spice-Rubbed Chicken Breasts; T-Bone Steak Florentine; Balsamic Barbecue Baby Back Ribs; Warm Mediterranean Potato Salad; Vegetable Slaw with Buttermilk Dressing; Nectarine Cobbler with Almond Gelato

Vintage Heart Cakes Yaecker

Saturday, Aug. 01, 2026 10:00 am (\$85, 3hrs) Hands-on

Join Chef Allyson for this fun, hands-on class where you will learn to decorate your own adorable, retro heart cake. Perfect for beginners, this class covers the secrets to smooth buttercream icing, elegant shell borders, and classic ruffles using beginner-friendly piping techniques. No experience required--just bring your creativity and take home a stunning vintage-inspired cake.

Menu: Vintage Heart Cake

The Ultimate Cassata Cake Paganini

Monday, Aug. 03, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Do you prefer the authentic Sicilian Cassata Cake or are you partial to the Cleveland Cassata version? Join Chef Loretta and discover which one will be your favorite after this fun class. Learn how delicate sponge cake is soaked in layers of rum and creamy sweet ricotta studded with chocolate and finished in a layer of almond paste or whipped cream or ganache. This is the perfect cake to celebrate special occasions.

Menu: Traditional Sicilian Cassata Cake; Cleveland Strawberry Cassata Cake; Cassata Cake in a Jar and individual Chocolate Cassata Cake

Tapas, Tortillas and Tempura

McCoy

Monday, Aug. 03, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Join Chef Tim for a delicious class on the world's greatest small plates. With good basic techniques and a little know how you can create and enjoy the very best nibbles.

Menu: Shrimp and Red Pepper Tempura with Sweet Chili Sauce; Artichoke Chicken Fritters with Lemon Mayo; Mushroom and Cheese Quesadilla; Mini Meatballs with Tomato Chutney; Vegetable Tempura with Ginger Sauce; Glazed Sweet Apple Fritters

"Abbondanza" from the Garden

Paganini

Tuesday, Aug. 04, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Take advantage of the abundance of vegetables from the garden and learn how to prepare dishes that can be made and enjoyed all summer long. Chef Loretta will share her best recipes for an unforgettable summer.

Menu: Beet Carpaccio with Goat Cheese Crumble, Arugula & White Balsamic Vinaigrette; Summer Vegetable Minestrone with Pesto and Rice; Grilled Pizza with Mozzarella Cheese, Cherry Tomatoes & Basil; Zucchini & Mint Fritters with Remoulade Sauce; Pici Pasta with Eggplant Meatballs with Fresh Pomodoro Sauce, Grilled Peach Crumble with Gelato

Vietnamese Summer Table

McCoy

Wed., Aug. 05, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Sultry tropical weather, Asian cooking techniques, and a dash of French colonial culinary influence combine to form the exquisitely delicious simple and delicious Vietnamese cuisine. Light and tasty, Vietnamese cuisine is ideal for satisfying your appetite on a hot summer night.

Menu: Grilled Shrimp & Pomelo Salad; Lemongrass Beef on Chilled Herbed Rice Noodle; Sugarcane Skewered Fish with Pickled Vegetables & Vietnamese Dipping Sauce; Roasted Purple Eggplant with Scallion Oil; Banana & Tapioca Coconut Milk Pudding

Sheet Pan Dinner**Ambros**

Wednesday, Aug. 05, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Quick and easy and so delicious. Chef Savana will show you how to prepare a variety of simple sheet pan dishes for the whole family to enjoy with hardly any dishes to clean up. The worst part of cooking is hands-down, doing the dishes! Avoid the dishes with these one-pan, delicious dinners.

Menu: Olive Oil & Garlic Pasta with Shrimp & Broccoli; Breaded Eggplant Parmesan with Pomodoro Sauce & Fresh Mozzarella; Mediterranean Roasted Veggie & Rice Bowl; Chicken, Potatoes & Corn with Pesto; Chocolate Chip Bar Cookies with Ice Cream

Dim Sum Dumplings**McCoy**

Thursday, Aug. 06, 2026 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 Soup Wontons; Spicy Chicken Fried Wontons; Soy-Vinegar Dipping Sauce Variations; Hot Chinese Mustard Sauce; Sweet & Sour Dipping Sauce

Under the Tuscan Sunset**Paganini**

Thursday, Aug. 06, 2026 6:00 pm (\$95, 2.5hrs) Hands-on (21 yrs. & older)

The Chianti Road is Tuscany's most picturesque countryside, and the black rooster is its famous symbol. Known for excellent wine productions and delicious foods, Tuscany is everyone's favorite destination. Join us for an unforgettable evening and learn about the best Tuscan foods and wines.

Wine Tasting: Sangiovese, Chianti, Super Tuscan, Vin Santo

Menu: Roasted Tomato Bisque Soup with Polenta Crostini; Baby Beets, Shaved Fennel, Goat Cheese in Orange Vinaigrette; Homemade Pici Pasta with Aglione Tomato Sauce; Grilled Florentine Flank Steak stuffed with Roasted Red Peppers & Spinach with Salsa Verde; Garlic Broccoli; Oven-Roasted Potatoes; Olive Oil Cake with Frangelico Macerated Peaches & Lemon Gelato; Almond Cantucci Biscotti

Perfect Pairing**Paganini**

Friday, Aug. 07, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Whether you use wine, liquor or beer in your cooking, you have to find the perfect pairing. Just like salt, alcohol enhances the flavor of food giving it a long-lasting aroma. Discover how to pair a variety of foods with the right spirit for the perfect flavor combinations.

Menu: Mojito Shrimp Scampi; Garden Salad with Riesling Dressing; Penne Pasta in Vodka Sauce; Chicken Saltimbocca with Mushroom & Wine Sauce; Bananas Foster with Gelato

Family Night: Grilling Magic**McCoy**

Friday, Aug. 07, 2026 6:00 pm (\$75 per person, adult or child, 2.5hrs) Hands-on

Want to spend a fun evening out on our patio with the whole family while you enjoy a great meal? What are you waiting for? Join Chef Tim for an exciting experience for the whole family. This class is designed for families of all kinds to cook and eat together. Grab your aprons, roll up your sleeves and start cooking together. An unforgettable experience that your kids will be talking about for years to come. Do not forget to take pictures!

Menu: Grilled White Pizza with all the Trimmings; Charred Broccoli Salad with Buttermilk Ranch Dressing; Pasta Salad with Grilled Vegetables; Grilled Smashed Cheeseburger with Homemade Salsa; Grilled Potato; Grill Peach Upside Down Cake with Ice Cream

Murder Mystery: A Killer in the Kitchen**Ambros**

Friday, Aug. 07, 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

A Day in the Kitchen: Fish & Seafood**McCoy**

Saturday, Aug. 08, 2026 10:00 am (\$165, 4hrs) Hands-on

Join Chef Tim for a fabulous workshop and discover how to buy and prepare the best fish and seafood in town. The secret to these dishes is the advance preparation. Learn from a professional chef the techniques to make these dishes effortlessly.

Menu: Court-Bouillon; Little Crab Cakes with Lemon Aioli; Coulibiac Puff Pastry-Wrapped Salmon Fillet with Rice & Mushroom Duxelles; Lobster Ravioli with Vodka Sauce; Hot-Smoked Trout with Potato Pancakes & Beurre Blanc Sauce; Herb-Crusted Branzino Fillet "En Papilote" with Vegetable & Citronette Reduction Sauce; Pepper-Crusted Tuna Nicoise Salad; Berry Crumble with Gelato

Lobster Fest

Saturday, Aug. 08, 2026 6:00 pm (\$125/person, 2.5hrs)
Demonstration

Spend a delicious evening enjoying a scrumptious and elegant lobster meal. Chef Loretta will treat you to a fabulous class. Do not wait to sign up; this event is always a sold-out night!

Menu: Lobster Strudel with Crispy Asparagus in Lemon Sauce; Chunky Lobster Chowder; Lobster Cobb Salad in Ginger-Lime Vinaigrette; Lobster Ravioli in Vodka Sauce; Lemon Mint Sorbet; One Pound & 1/4 Steamed whole Lobster with Mustard Sauce; Corn on the Cob; Oven-Roasted Potato Salad; Strawberry Crepes with Vanilla Bean Gelato; Lobster Butter Cookies

Paganini**Tortellini & Tortelloni**

Monday, Aug. 10, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Roll up your sleeves, grab your apron and join Chef Loretta for a sensational homemade stuffed pasta class from her native city of Bologna. She will show you how easy it is to create a variety of stuffed pasta that are perfect to serve to family and friends. Join her and discover how to shape, flavor and stuff the very best.

Menu: Tortelloni Quattro Formaggi in Pomodoro Sauce; Prosciutto & Parmesan Cappelletti with Fontina Cacio & Pepe Creamy Sauce; Roasted Squash Tortellacci in Brown Butter Sage Sauce; Meat Tortellini in Wedding Soup; Lobster Agnolotti in Lemon Pesto Sauce; Cinnamon Apple Ravioli for Dessert

Paganini**Sizzling WOK**

Tuesday, Aug. 11, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Bring your favorite WOK or borrow one of Chef Tim's for this smoking hot class! Learn the secrets of delicious WOK cooking.

Menu: Sichuan Style Spicy Shrimp with Bamboo Shoots & Chinese Greens; Beef & Mushroom with Black Bean Garlic Sauce on Crispy Noodle Cakes; Hoisin Chicken with Cashew & Baby corn; Stir-Fried Bok Choy with garlic & Oyster sauce; Roasted Pork Fried Rice; Mango Sorbet with Fortune Cookies

McCoy**Viva Las Vegas Dinner**

Friday, Aug. 14, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

One of the many perks of visiting Las Vegas is to experience renowned restaurants and enjoy the delicious foods of celebrity chefs. The Sin City has become a dining destination for people from all over the world. In this fun class, Chef Tim will re-create the most popular dishes from his favorite celebrity chefs and prepare an unforgettable meal for you to enjoy.

Menu: Spago: Smoked Salmon Pizza with Dill Cream; Mina: Butter Lettuce & Pear Mostarda with Fine Herbs Vinaigrette; Giada: Lemon Basil Homemade Fettuccini with Mascarpone Cheese; Hell's Kitchen Pork Wellington with Potato Puree and Root Vegetables; Buddy's V's Warm Nutella Cake with Praline Crunch

McCoy**A Tribute to Julia Child**

Friday, Aug. 14, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Experience the seductive allure and passionate flavors of the classic French kitchen. Join Chef Loretta and take a culinary journey through the kitchen of Julia Child, who did more than anyone to popularize French cuisine in the United States.

Menu: Salmon Cakes with Cucumber Dill Sauce; Roasted Tomato Soup with Gougères; Warm Mushroom Salad in Tarragon Vinaigrette; Beef en Croute with Mushroom Cognac Sauce; Rice Pilaf; Apple Tart Tatin with Creme Anglaise

Paganini**Bakery-Style Cinnamon Rolls**

Saturday, Aug. 15, 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

Yaecker**An Italian Feast Celebration**

Saturday, Aug. 15, 2026 6:00 pm (\$95, 2.5hrs) Demonstration

Celebrate with us an Italian Feast with Chef Loretta and taste Italy's best culinary treasures! Enjoy a delicious meal over friendly conversation. You do not have to travel to Italy to enjoy it!

Menu: Piedina Flat Bread with Goat Cheese, Fig Jam & Prosciutto; Tomato, Burrata & Arugula Salad with Saporoso Balsamic Vinaigrette; Handmade Fettuccini with Arrabbiata Sauce; Flank Steak Florentine Pinwheels with Spinach and Roasted Red Peppers; Zucchini Ribbons with Salsa Verde; Potato Crisps; Chocolate Panna Cotta with Caramel Sauce & Amarena Cherries; Lemon Cookies

Paganini

Family Night: Chinese Restaurant Favorites **McCoy**
Tuesday, Aug. 18, 2026 6:00 pm (\$75 per person, adult or child, 2.5hrs) Hands-on

Want to spend a fun evening out with the whole family while you enjoy a great meal? What are you waiting for? Join Chef Tim for an exciting experience for the whole family. This class is designed for families of all kinds to cook and eat together. Grab your aprons, roll up your sleeves and start cooking together. An unforgettable experience that your kids will be talking about for years to come. Do not forget to take pictures.

Menu: Wonton Soup with Vegetables; Vegetable Eggrolls with Soy Dipping Sauce; Fried Rice; Crispy Lemon Chicken with Sweet & Sour Sauce; Fortune Cookies; Pineapple Coconut Ice-cream

Plant-Based Sushi Night: Roll, Fry, Create **S. Martin**
Wednesday, Aug. 19, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

A hands-on sushi experience focused on bold flavors, creative plant-based techniques, and restaurant-style presentation. Students will learn how to properly season sushi rice, roll maki, work with textures like crispy tofu and tempura, and create visually stunning, flavor-packed rolls.

Menu: Crispy Golden Fried Tofu; Edamame with Sea Salt & Homemade Chili Oil (GF); Sesame Soba Noodle Salad (GF option); Inari Sushi with Sesame & Yum Yum Sauce; Spicy Watermelon "Tuna" Roll; Heart of Palm California Roll; Crispy Tofu & Sweet Potato Tempura Rolls; Ube Basque Burnt Cheesecake

Nostalgic Snack Cakes **Yaeger**
Thursday, Aug. 20, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Take a delicious trip down memory lane with this Nostalgic Snack Cakes baking class. In this sweet class, you will learn the exact baking techniques needed to recreate your favorite childhood treats entirely from scratch.

Menu: Nutter Butters; Oatmeal Crème Pies; Fudge Rounds; Zebra Cakes; Chocolate Snack Cakes

In the Kitchen with Loretta **Paganini**
Friday, Aug. 21, 2026 6:00 pm (\$125/person, 2.5hrs) Hands-on
(Class limited to 12 students)

We are offering another wonderful opportunity to be "In the Kitchen with Loretta." Each student will learn how to make an incredible multi-course meal from start to finish. Along the way, you'll learn everything from knife techniques, to how to make many delicious dishes. 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: Beets & Orange Salad with Blood Orange Glaze; Crab Cakes with Arugula Salad & Remoulade Sauce; Shrimp, Zucchini & Lemon Fettuccini; Grilled Skirt Steak with Tomato, Cucumbers, Corn & Potatoes with Chimichurri Sauce; Peaches & Cream Crepes with Gelato

A Touch of Limoncello **Paganini**
Monday, Aug. 24, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Discover the great taste of Limoncello, the Italian sweet liquor that is the world's favorite after dinner drink. Not only used as a drink, but as a flavor booster in many sensational dishes. Loretta will also show you how easy it is to make from scratch your very own Limoncello.

Menu: Arugula Salad with Burrata Mozzarella Cheese in Limoncello Dressing; Homemade Spaghetti with Cacio e Pepe; Limoncello Shrimp on Rosemary Skewers; Chicken Scaloppini Piccata with Artichoke, Peppers & Capers; Sorrento Delizia Strawberry Cake; Limoncello Biscotti

Chili Today, Hot Tamale Tomorrow **McCoy**
Monday, Aug. 24, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

The weather report calls for hot and steamy air, so head to Mexico for an exciting evening in the kitchen with Señor Tim learning how to create a variety of tamales one of Mexico's favorite dishes.

Menu: Texas-Style Beef Chili Con Carne with Roasted Tomato & Cheddar Cheese Tamale; New Mexico-Style Green Pork Chili over White Rice with Poblano & Chihuahua Cheese Tamale; Three-Bean Chili over Brown Rice with Braised Chicken Tamale; Sweet Dessert Tamale with Queso Fresco, Golden Raisins & Cinnamon

Fresh & Simple Portuguese Cuisine **Paganini**
Tuesday, Aug. 25, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Portugal has become one of Europe's top destinations among American tourists. The rich culture, the breathtaking sights, luscious Port wines and the fabulous cuisine. Enjoy eating your way through Portugal in this fun class. Fresh seafood, ripe fruits and vegetables and a myriad of spices create a delicious culinary palette.

Menu: Sticky Sweet & Sour Shrimp; Caldo Verde Potato Soup; Tomato & Cucumber Salad; Piri Piri Chicken Thighs; Espetadas Beef Kabobs in Garlicky Sauce with Rice; Potato & Chorizo Croquettes; Custard Tart Brûlée "Pastel De Nata"

Asian Steak House **McCoy**
Wednesday, Aug. 26, 2026 6:00 pm (95, 2.5hrs) Demonstration

Steak house favorites get a twist with this delicious fusion-inspired menu that creates the perfect marriage of East and West.

Menu: Marinated Tuna with Shredded Cucumber; Roasted Pork Dumplings in Broth; Milk Buns with Soy-Garlic Butter; Mixed Greens Salad with Julienne Carrots, Radish Sprouts, Crispy Rice Croutons & Ginger Dressing; Strip Steak Teriyaki with Shiitake Mushrooms, Roasted Kabocha Squash & Togarashi-Seasoned Pommes Frites; Cherry Blossom Tart with Green Tea Ice Cream

Basic Knife Skills 101

Wednesday, Aug. 26, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Chef John will guide you through the techniques that will help you master basic knife skills. Join him as he shares with the class basic knife skills and demonstrates how to use the most important tool of the kitchen. This hands-on class will cover different knife cuts, proper handling, sharpening and caring for knives and safety. Please bring to class a sharp 8-inch chef knife and 1 paring knife.

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

Vegan Test Kitchen: Macarons**S. Martin**

Wednesday, Aug. 26, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Join Chef Sarah for this hands-on class focused on mastering classic iconic dishes that rely heavily on eggs & dairy. We will explore the science behind vegan baking while leveraging the classic techniques that create elegant, bakery-level desserts. Tonight we will be making the classic French Macarons.

Menu: Pistachio Praline Crunch Macarons; Blueberry Lavendar Macarons; Strawberry Rose Lemonade Macarons

Dining Under the Stars**Hadzigeorge**

Thursday, Aug. 27, 2026 6:00 pm (\$85, 2hrs) Hands-on

As summer wanes, the days grow shorter, but the nights are still warm enough for dining outdoors. Celebrate and enjoy an evening of delicious foods enjoyed under starlight with Chef John.

Menu: Grilled Vegetable Salad with Balsamic Glaze; Homemade Fettucine in Roasted Tomato Sauce; Grilled Lemon Garlic Chicken; Mango Salsa; Potato Salad; Orange Creme Brûlée

Phenomenal Pho

Thursday, Aug. 27, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

The national dish of Vietnam, pho is eaten for breakfast, lunch, and dinner and has become one of America's hottest food obsessions.

Menu: Northern-Style Beef Pho Bo with Sliced Eye Round, Scallions, & Chili Peppers; Southern-Style Beef Pho Bo with Assorted Beef, Hoisin, Sriracha, & Herbs; Chicken Pho Ga with Thinly Sliced Chicken Breast & Delicate Herbs; Pork Pho Heo with Braised Pork Shoulder; Roasted Pork Loin, Scallions, & Chili Peppers; Stir-Fried Pork Pho Tiu with Bean Sprouts, Peanuts, & Vinegar

Guest Chef Café featuring Loretta Paganini

Saturday, Aug. 29, 2026 1:00 pm (\$55, 2hrs) Luncheon

Join us for a delicious event at ICASI. Every month we will be showcasing a guest chef fix menu café luncheon. This month we will be featuring one of our talented chef instructors, Loretta Paganini. Together with our professional students she will prepare a delectable seasonal luncheon. Join us for a culinary delight. Seating is limited, register today!

Menu: Tomato Bruschetta; Shrimp Martini with Arugula Salad & Limoncello Sauce; Summer Caprese Tomato Salad with Balsamic EVOO Vinaigrette; Homemade Pici Pasta with Putanesca Sauce; Herb Crusted Flank Steak Florentine Style with Spinach and Grilled Red Peppers; Strawberry Panna Cotta with Chantilly Sauce; Pistachio Biscotti

Looking for something fun for your kids to do this summer?

Check out these camps available in July!

Kids Cooking Camp: America's Favorite Meals

Monday–Thursday, July 6, 7, 8, 9, 2026 - 10am - 1pm

Kids Cooking Camp: Super Summer Fun

Monday–Thursday, July 20, 21, 22, 23, 2026, 10am–1pm

Teens Baking Camp: Pies, Cookies, Cakes & More!

Monday–Thursday, July 20, 21, 22, 23, 2026, 10am–1pm

More information in the back of this catalog.

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: Southern Comfort

Saturday, Jul.11, 2026 6:00 pm

Summer evenings are perfect for relaxing after a hard day's work, especially when they're spent enjoying the traditional fare and hospitality of the southern kitchen.

Menu: Warm Artichoke Dip with Homemade Cheddar Crackers; Featherlight Biscuits with Honey Butter; Garden Salad with Buttermilk Dressing, Tomatoes, Cucumbers, and Sweet Pickled Red Peppers; Chicken-Fried Steak with Country Cream Gravy; Mashed Potatoes; Braised Kale with Bacon and Onions; Red Velvet Cake with Cream Cheese Frosting

Cooking with a Partner: Bootleggers' Speak Easy

Saturday, Jul.25, 2026 6:00 pm

Go back to the days of Al Capone, when Prohibition created an era of daring and danger around the night life and rum-running gangs gave birth to some favorites of the American urban food scene. Wear your fedora hat and join us for this fun and delicious class.

Menu: Spicy "Bang Bang" Shrimp with Hot Peppers & Garlic Aioli; Shaved Brussels Sprouts Salad with White Balsamic Vinaigrette; "The Big Cheese" Manicotti with Tomato Sauce, and Meatballs; "Loaded" Grilled Beef Flank Steak with Roasted Red Peppers, Spinach and Caciocavallo Cheese; "To Die For" Chocolate Red Velvet Cake with Pomegranate Sauce

Cooking with a Partner: Caribbean Island Flavors

Saturday, Aug.08, 2026 6:00 pm

Like a vacation cruise to your favorite tropical island, the bright flavors of this delicious meal will reinvigorate you and your partner.

Menu: Veggie Fritters with Tangy Red Pepper Dipping Sauce; Island Seafood Chowder with Shrimp & Crab; Orange & Arugula Salad with Honey-Lime Vinaigrette; Jamaican-Style Jerk Pork Chops; Caribbean Yellow Rice & Black Beans; Mango Crisp with Coconut Gelato

Cooking with a Partner: Dinner on Martha's Vineyard

Saturday, Aug.22, 2026 6:00 pm

Join us for a fabulous New England inspired dinner. The perfect summer destination Martha's Vineyard sits in the Atlantic Ocean and is a popular vacation spot among boating enthusiasts and seafood lovers. Picture perfect landscapes, sandy beaches, colorful cottages and lighthouses create the perfect backdrop for a seaside dinner.

Menu: Crab Strudel with Beurre Blanc; Corn & Lobster Chowder with Applewood Smoked Bacon; Roasted Beet Salad, Whipped Goat Cheese, Arugula in Vanilla Vinaigrette; Chili-Rubbed Flank Steak with Tomato & Crumbled Blue Cheese; Red Skin Potato Salad; Warm Blueberry Cobbler with Lemon Ice Cream

Cooking with a Partner: A Summer Night in the Italian Seaside

Saturday, Aug.29, 2026 6:00 pm

Hot days, cool nights, amazing foods, as we relax and appreciate good times and each other.

Menu: Chilled Shrimp Caesar Salad with Garlic Sauce; Tomato & Burrata Mozzarella Caprese; Ricotta & Mascarpone Ravioli Pasta with Pesto Sauce; Chicken Saltimbocca Stuffed with Prosciutto & Fontina; Green Beans in Limoncello Confit; Oven-Roasted Potatoes; Strawberries Tiramisu; Almond Biscotti



PARENT-CHILD CLASSES

Tots (Ages 3-6) Hands-on

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

Tots: Taste the Movie: Toy Story

Ambros

Saturday, Jul. 18, 2026 10:00 am

Let's go to Infinity and Beyond with Chef Savana as we make dishes inspired by some of our favorite Toy Story characters! Please watch the movie with your child before attending class.

Menu: Slinky's Hot Dogs, Woody's Cowboy Beans, Buzz's Galaxy Fruit Skewers; Andy's Mom's Vanilla Cupcakes with Lots of Sprinkles

Tots: Loving Kiddie Lit: Dogs

Stepanek

Saturday, Aug. 01, 2026 10:00 am

Have some fun with the children's book, **Dogs**, by Emily Gravett. It's the "dog days" of summer, and we'll be cooking up some fun dog treats (for people!) "Bone Appetit!"

Menu: Bone-shaped Rice Krispie Treats; Puppy Chow; Sleeping Dog

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

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

Cooking with Kids: Summer BBQ

Grinnell

Saturday, Jul. 11, 2026 10:00 am

Join Chef Linda for this great class where children and their adult helpers will learn delicious recipes for a wonderful summer BBQ.

Menu: Mixed Greens with Ranch Dressing; Barbequed Chicken with Chef Tim's Special Sauce; Parmesan Potatoes; Veggie Fries; Chocolate Sprinkle Cupcakes

Cooking with Kids: Watermelon Mania

Mayle

Saturday, Aug. 22, 2026 10:00 am

Keep cool with these refreshing treats. Discover new ways to use watermelon and make watermelon-themed fare.

Menu: Watermelon Lemonade; Melon Fruit Skewers with Honey-Yogurt Dipping Sauce; Grilled Chicken with Watermelon Salsa; Watermelon-Shaped Cookies; Watermelon Ice Cream



The Gourmet Store

8613 Mayfield Road
Chesterland, OH 44026

Hours

Monday-Saturday 9am-4pm

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 ONLY CLASSES

Kids (Ages 7-11) Hands-on

(\$55 per person, 2hrs)

Kids: Theme Park Delights
Saturday, Jul. 18, 2026 1:00 pm

Ambros

Get ready for a flavor-packed adventure with Chef Savana as we bring the magic of our favorite theme parks straight into the kitchen. In this whimsical, ride-inspired cooking class, we will whip up treats that capture the fun, color, and excitement of the day at the parks. From imaginative snacks to playful culinary creations, young chefs will feel like they've stepped into their own delicious attraction--no ride ticket required!

Menu: Corkscrew Pizza Dippers with Marinara Sauce; Raptor Chicken Bites; Final Frontier Corn Cobs; Giant Wheel Cinnamon Rolls; Blue Streak Ice Cream with Berries & Whipped Cream

Kids: Lunch of Champions!
Saturday, Aug. 15, 2026 10:00 am

Ambros

Join Chef Savana in learning how to create the Lunch of Champions! This protein-packed menu will keep you filled and satisfied all day.

Menu: Marinated Grilled Chicken; Baked Beans; BLT Salad with Ranch Dressing; Peanut Butter & Oatmeal Cookies

Teens (Ages 12-17) Hands-on

(\$65 per person, 2hrs)

Teens: Tastier than Takeout: Mexican Edition **Ambros**
Saturday, Jul. 11, 2026 1:00 pm

Hola! Let's make Mexican cuisine easy with these fun recipes as Chef Savana shows you how to replicate some of your favorite Mexican-style takeout dishes with all the fixin's for your burritos or bowls at home!

Menu: Chipotle-Marinated Chicken; Cilantro-Lime Rice; Sautéed Vegetables; Baked Tortilla Chips; Pico de Gallo; Tres Leches Cupcakes

Teens: S.A.T. Course! (Small Appliance Training) **Ambros**
Saturday, Aug. 01, 2026 1:00 pm

Welcome to the Small Appliance Training Course! There are so many kitchen appliances that can be found in everyday homes. Let Chef Savana show you all the different ways you can utilize them in your kitchen at home while making tasty dishes for your friends and family. Learn about the use and safety the Air Fryer, Food Processor, Pressure Cooker, Blender, Pizzelle Maker, and Ice Cream Machine.

Menu: Pretzel-Crusted Chicken with Cheddar Mustard Sauce; Saffron Rice; Air-Fried Vegetables, Vanilla Gelato with Pizzelles

THE LORETTA PAGANINI
SCHOOL OF COOKING



Plan your next event with us!

440-729-7340

privateevents@lpscinc.com



KIDS SUMMER CAMPS

Kids (Ages 7-11) Hands-on

(\$245, 4x3hrs)

Kids Cooking Camp: America's Favorite Meals S. Martin
Monday-Thursday, July 6, 7, 8, 9, 2026 - 10am - 1pm

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

Day 1: Breakfast: Berry Smoothie Bowl; Belgian Waffles with Apples & Maple Syrup; Build Your Own Omelets; Homemade Chicken Sausage; Home Fries with Cheese; Fruit Kabobs with Strawberry Cream Dip

Day 2: Lunch: Quick Summer Tomato Soup; Taco Cobb Salad with Avocado-Ranch Dressing; Chicken Salad Sandwiches; Three-Cheese Macaroni & Cheese; Chocolate Chunk Cookies

Day 3: Dinner: Mixed Green Salad with Strawberries, Brie & Balsamic Vinaigrette; Buttery Garlic Breadsticks; Homemade Spaghetti with Pomodoro Sauce; Chicken Parmesan; Carrot Cupcakes with Cream Cheese Frosting

Day 4: Snacks & Desserts: Baked Tortilla Chips & Salsa; Garlic Hummus with Carrot Chips; Ham & Swiss Sliders with Honey Mustard Sauce; Lemon Cheesecake with Strawberry Sauce; Triple Chocolate Brownie Sundae with Homemade Ice Cream

Kids Cooking Camp: Super Summer Fun Ambros

Monday-Thursday, July 20, 21, 22, 23, 2026, 10am-1pm

Come to this fun camp designed for children. Each day, we will explore a different theme and learn through hands-on cooking. Prepare, cook, and eat everything made in class.

Day 1: Orange & Strawberry Sunshine Juice; Garden Frittata; Panko Crusted Chicken Tenders; Tater Tots; Salad on a Stick; Triple Berry Muffins

Day 2: Italian Pizza Balls; Homemade Spaghetti & Meatballs; Oven-Roasted Chicken Cacciatore; Homemade Ice Cream with Waffle Cone and Chocolate Sauce

Day 3: Soft Pretzels with Cheese Dip; Barbequed Burger Sliders; Vegetable Stir Fry; Four-Cheese Macaroni & Cheese; Chocolate-Cherry Brownies

Day 4: Corn & Potato Chowder; Grilled Vegetable Kabobs; Grilled Pork Chop with a Ginger-Berry Sauce; Potato Pancake; Chocolate Chunk Cookies

TEENS SUMMER CAMPS

Teens (Ages 12-17) Hands-on

(\$275, 4x3hrs)

Teens Cooking Boot Camp McCoy
Monday - Thursday, July 6, 7, 8, 9, 2026 - 10 am-1pm

Focused instruction and intensive hands-on training will bring out each teen's culinary excellence and kitchen confidence in this fun and challenging high-energy course.

Day 1: Knife Skills: Homemade Chips and Salsa; Summer Minestrone Soup; Angel Hair Pasta with Julienne Vegetables and Herbs; Grilled Chicken and Vegetable Fajitas; Peach Crisp with Ice-Cream

Day 2: Stocks, Soups and Sauces: Vegetable and Chicken Stock; Chicken Noodle Soup; Creamy Tomato Soup; New York Style Pizza with Tomato Sauce and Mozzarella; Grilled Flank Steak with Barbeque Sauce; Caesar Salad with Parmesan Dressing; Chocolate Souffle with Whipped Cream

Day 3: Cooking Techniques: Homemade Fries with Cheese Sauce; Potato Pierogi; Pork and Vegetable Kebab with Chimichurri Sauce; Chicken Scaloppini Piccata; Phyllo Strudel with Fresh Fruit

Day 4: Desserts & More: Prosciutto & Cheese Frittata; Chicken & Mushroom Crepes; Cherry Scones with Mascarpone Cream; Chocolate Cupcakes with Cream Cheese Frosting; Oatmeal Cookies; Peach Hand Pies

Teens Baking Camp: Pies, Cookies, Cakes & More! Yaecker
Monday-Thursday, July 20, 21, 22, 23, 2026, 10am-1pm

In this hands-on camp for teens, you'll learn how to turn simple ingredients into impressive treats from cookies to flaky pies to decorated cakes that look as good as they taste. No boring lectures here--just mixing, baking and tasting your delicious handmade treats!

Day 1 - Pies & Poptarts: Students will learn how to make pie dough from scratch and use it interchangeably for pies, galettes and homemade poptarts.

Menu: Apple Galette; Chocolate Cream Pie; Strawberry Poptarts; Chicken Pot Pie

Day 2 - Cookies & Frostings: Students will be making cookie doughs and different buttercreams to frost their cookies.

Menu: Chocolate Chunk Cookies; Frosted Sugar Cookies; American Buttercream; Whipped Chocolate Frosting; Taco Bar with all the Toppings

Day 3 - Cakes & Decorating: Students will learn the fundamentals of cake baking and decorating. Utilizing the creaming method, making batters that can be used for both cake and cupcakes. Students will use the buttercream made in previous class to ice and decorate their cakes.

Menu: Vanilla Confetti Cake; Classic Chocolate Cake; Baked Macaroni & Cheese

Day 4 - Pizza Party & Cake Pops: Students will be making their very own pizzas, rolling out their dough and choosing their own toppings. Students will close out the week making colorful cake pops!

Menu: Personal Pizza; Cake Pops

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) (3 seats left)

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, Cremonino, Acqui Terme, Pisa

September 21-29, 2027

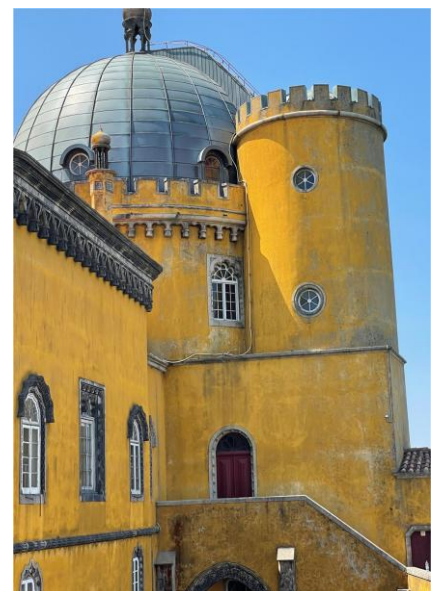
Cost \$6,995 per person, double occupancy, airfare not included

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
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

Accredited by the Accrediting Council for Continuing Education & Training • ACCET #1494 • SBCCS #1652
(440) 729-7340 www.icasiedu

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, July 7, 11:30 am & 6:00 pm

Saturday, August 8, 10:00 am

Contact Alyson King to RSVP or for a private tour.

at 440-729-7340 or admissions@icasiedu

