



JANUARY
&
FEBRUARY
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)

Hadzigeorge

Mondays, January 5, 12, 19, 26, 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, February 2, 9, 16, 23, 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, January 6, 13, 20, 27, 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; Fettuccine 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)

Hadzigeorge

Tuesdays, February 3, 10, 17, 24, 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)

McCoy

Tuesdays, March 3, 10, 17, 24, 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

Techniques of Fish & Shellfish Workshop (3 Sessions)

McCoy

Tuesdays: January 6, 13, 20, 2026 - 6:00pm (\$295, 3x3hrs, 0.9 CEU) Hands-on (Adult class, 18 yrs. and older)

In this extensive introduction class celebrating seafood, you will learn all about the vast variety of fish and seafood, from how to purchase the very best to what variety works best in which preparation. Master the techniques using a variety of the freshest fish and seafood available, then apply these techniques by making an array of tempting fish and seafood recipes under the watchful eyes of Chef Tim.

Week 1: Flat Fish: Grilled Halibut with Mango Relish; Pistachio-Crusted Flounder with Spicy Corn Salsa; Paupiettes of Sole with Salmon Mousse; Fish Croquettes with Salsa Verde

Week 2: Round Fish: Risotto with Smoked Salmon; Salmon Filet with Cream Wine Sauce; Red Snapper Filets in Papillote with Lime Beurre Blanc; Garlicky Lemon Mahi Mahi with Artichoke-Lemon Sauce

Week 3: Shellfish: New England Clam Chowder; Steamed Mussels Puttanesca; Crab Cakes with Roasted Red Pepper Sauce; Shrimp Dumplings; Thai Hot & Sour Grilled Shellfish Salad

Techniques of Baking 1 (4 Sessions)

Barber

Thursdays, January 8, 15, 22, 29, 2026 6:00pm (\$295, 4x3hrs, 1.2 CEU) (Adult class, 18 yrs. and older)

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

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

Week 2: Quick Breads, Muffins and Scones: Banana Walnut Bread; Blueberry Muffins; Lemon Thyme Bread; Cranberry-White Chocolate Scones; Cheddar Jalapeno Biscuits with Honey Butter

Week 3: Pies, Tarts and Quiche: Traditional Mini Pecan Pie; Pear Frangipane Tart; Apple Tart Tatin; Chocolate Meringue Pie; Spinach Artichoke Quiche

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

Methods for Artisan Bread (3 Sessions)

McCoy

Wednesdays, February 11, 18, 25, 2026, 6:00 pm (\$225, 3x3hrs, 0.9 CEU) Hands-on (Adult class, 18 yrs. and older)

Enjoy the aroma of fresh baked bread right from your oven. Use traditional and modern artisanal methods to take your bread baking to new levels of quality and flavor. Chef Tim will show you the perfect techniques for creating bakery-style artisan breads at home!

Week 1: Pane de Campagne Variations; Pane Siciliano with Sesame; Anadama Bread; Country Asiago Cheese Bread; Bacon & Walnut Bread; Rustic Italian Pave

Week 2: Farmhouse Oat Bread; Sandwich Pumpernickel Bread; Rye-Raisin with Rye

Week 3: Potato & Rosemary Bread; Multi-Grain Bread with Assorted Whole Grains; Millet, Sunflower & Flaxseed Bread; Neo-Traditional Bavarian Pumpernickel

Techniques of Italian Cooking (3 sessions)

Paganini

Thursdays, February 12, 19, 26, 2026, 6:00 pm (\$295, 3x3hr, 0.9 CEU) Hands-on (Adult class, 18 yrs. and older)

Take a culinary journey through Italy's rich tapestry of regional cooking. Shaped by the country's rich history and the varied landscape. These classes are a comprehensive exploration of the cuisine and culture of each region of Italy. Chef Loretta will be your guide as you learn the techniques, the methods, the best ingredients and the secrets for preparing a variety of Italy's most famous dishes. Join her and discover authentic Italian cuisine.

Session 1: Northern Italy: Chicken Broth; Pasta & Fagioli; Risotto with Mushroom & Truffle; Focaccia alla Genovese; Corzetti al Pesto; Ossobuco alla Milanese; Polenta alla Trevisana; Tiramisu

Session 2: Central Italy: Crostini with Basil & Tomatoes; Ribollita Vegetable Soup; Tagliatelle Pasta with Bolognese Ragù; Brasato al Chianti; Saltimbocca alla Romana; Panna Cotta; Biscotti di Prato

Session 3: Southern Italy: Cavatelli with Neapolitan Sauce with Meatballs; Homemade Sausage; Neapolitan Pizza; Caponata Salad; Arancini with Peas & Cheese; Sautéed Greens; Fish in Acqua Pazza; Beef Braciole; Cannoli alla Siciliana; Gelato with Pizzelle Cups

Eastern European Baking Techniques (2 Sessions)

Barber

Tuesdays, February 17, 24, 2026, 6:00 pm (\$145, 2x3hrs, 0.6 CEU) Hands-on (Adult class, 18 yrs. and older)

Discover the perfect techniques for European Baking. In this comprehensive two-day hands-on series, you will acquire the skills & methods for creating a variety of dough & cakes.

Week 1: Strudel; Nut Roll; Poppy-Seed Roll; Kolacki; Angel Wings

Week 2: Linzer Cookie; Dobos Torte; Sacher Torte; Vanilla Crescents



INTERESTED IN LEARNING MORE ABOUT VEGAN OR VEGETARIAN CUISINE??

Look for these upcoming classes with Chef Sarah Martin

New Year Sushi Night – January 6, 6pm

New Year Nourished: High-Protein Vegan Meals – January 13, 6pm

Super Bowl Fiesta – February 3, 6pm

Valentine's Vegan Dinner for Two – February 10, 6pm

The Art of Pizza: From Scratch to Slice – February 17, 6pm

Teens: Make it Vegetarian – February 28, 1pm

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 10, 17, 24, 31

February 7, 21, 28

March 7, 14, 21, 28

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



ICASI Student Café A Romantic Valentine Dinner

Saturday, February 14, 2026

\$195 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 will prepare and serve you a delicious Valentine Dinner.

Join us; this is always a sold-out event.

Menu: Parmesan Artichoke Puffs with Fonduta Cheese Sauce; Roasted Tomato Bisque with Heart Shaped Crostini; Caesar Salad with Focaccia Croutons & Zabaglione Dressing; Hand-Made Lobster Ravioli in Vodka Sauce; Intermezzo; Beef Tenderloin Medallion with Mushroom & Truffle Madeira Sauce; Mashed Potatoes; Vegetable Bundles; and for dessert a Luxurious Venetian Dessert Table Buffet

Seating is limited.

Register at lpscinc.com or 440-729-1110

ADULT CLASSES

(For students 18 or 21 yrs and older)

JANUARY

Lasagna Love

Paganini

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

Lasagna is one of the world's most popular pasta. 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 with Creme Anglaise

New Year Sushi Night (Vegetarian)

Martin

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

Roll into plant-based perfection! From classic maki to creative rolls, you'll learn techniques for sushi rice, knife work and beautiful plating. Suitable for Vegans.

Menu: Crispy Golden Fried Tofu Triangle with Sweet Sour Dipping Sauce; Hearts of Palm California Roll; Inari Sushi with Toasted Sesame Seeds and Yum Yum Sauce; Tempura Sweet Potato Rolls with Eel Sauce; Sesame Cucumber Salad; Matcha & Strawberry Crème Brûlée

Beans, Legumes & Fagioli

Paganini

Tuesday, Jan. 06, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Beans are used throughout the world for flavor, protein, and versatile cooking methods. Come learn that which makes beans amazing. Chef Loretta will show you a variety of delicious bean recipes.

Menu: Tuscan Creamy Cannellini Beans & Spinach Dip with Crostini; Pasta & Fagioli Soup; Mediterranean Bean Salad; Fettuccine Pasta with Lentil Bolognese Sauce, Chicken & Sausage Cassoulet; Apple Almond Crumble

Fireside Feast

Hadzigeorge

Wednesday, Jan. 07, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Colder temperatures, a warm fire, great friends and delicious food are the perfect components for a great dinner party. Bring a friend and join Chef John for a great hands-on class and enjoy this delicious culinary experience.

Menu: Shaved Brussels Sprout & Apple Salad with Warm Sherry Vinaigrette; Mushroom Chowder with Crostini; Roasted Butternut Squash Risotto; Coq au Vin with Mashed Potatoes; Pear Upside-Down Cake with Creme Anglaise

All About Citrus

McCoy

Wednesday, Jan. 07, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Don't be sour about the cold weather, join Chef Tim for a deliciously citrus-y experience featuring the season's tart offerings.

Menu: Lime-Tarragon Vinaigrette Salad; Coconut Shrimp with Grapefruit Chutney; Lemon Roasted Chicken with Lemony-Garlic Asparagus and Roasted Fingerling Potatoes; Orange-Vanilla Sandwich Cookies; Blood Orange Pound Cake

Basic Knife Skills 101

Hadzigeorge

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

Good culinary skills will give you confidence and save you precious time in the kitchen. 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. Ps: Please bring to class a sharp 8-inch chef knife and one paring knife.

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

Raw & Finished Bourbon Pairing Dinner

Paganini

Friday, Jan. 09, 2026 6:00 pm (\$125, 2.5hrs) Demonstration (Adult class, 21 yrs. and older)

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

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

A Day in the Kitchen: Soups, Chowders & Stews **Paganini**
Saturday, Jan. 10, 2026 10:00 am (\$165, 4hrs) Hands-on

Starting with an all-purpose stock, Loretta will transform it into a variety of delicious soul satisfying soups, chowders and stews and even freshly made bread. Do not miss this great class!

Menu: Chicken Stock, Vegetable Stock, Fish Stock, Broccoli Potato Soup; Calabrese Seafood Chowder with Saffron Broth; Pork Stew with Root Vegetables served with Herb Dumplings; Chicken & Vegetable Soup with Pastina; Roasted Butternut Squash Soup with Fontina Cheese Crostini; Tuscan Chicken & Bean Stew with Roasted Garlic; Chocolate Soup with Biscotti

Homemade Pasta 101 **Paganini**
Monday, Jan. 12, 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

New Year Nourished: High-Protein Vegan Meals
(with Seitan workshop) **Martin**
Tuesday, Jan. 13, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Start the year strong with high-protein, plant-powered meals that energize and satisfy. You'll even make your own seitan from scratch--protein-packed and surprisingly easy. Suitable for Vegans.

Menu: Homemade Seitan Reuben; Roasted Sweet Potato & Lentil Sliders with Smoky Aioli; Marry Me Chickpea Soup with Rustic No-Knead Bread; Thai Coconut Lemongrass Soup with Crispy Fried Tofu; High Protein Chocolate Pistachio Blondies

Comfort Cookery **Hadzigeorge**
Tuesday, Jan. 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

Donuts of the World **McCoy**
Wednesday, Jan. 14, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Wear stretchy pants to this food feast celebrating donuts from around the world and sample everything prepared in class.

Menu: French Crullers; Jelly Filled Paczki; Italian Chocolate Cream Filled Bomboloni; New Orleans Beignet; Mexican Churros; Hot Chocolate

Winter in Charleston **Hadzigeorge**
Wednesday, Jan. 14, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Dust off the snow and head south with Chef John for a delicious Southern menu featuring some of Charleston's most popular dishes!

Menu: Cheddar & Bacon Cornbread; Hoppin' John; Brined Porkchops with Apple Butter; Pureed Butternut Squash; Braised Greens; Pecan Blondies with Maple-Vanilla Ice Cream

Family Night: Pizza Time Throw Down **McCoy**
Thursday, Jan. 15, 2026 6:00 pm (\$95 for 2 family members, \$55 for each additional child or adult, 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: Chicken Drumsticks with Balsamic BBQ Glaze; Breasticks with Sauce; Salad in a Cup with Honey Vinaigrette; Neapolitan Thin Crust Pizza with a variety of toppings, Carrot Cupcakes with Mascarpone Frosting

Wine Education: Wines of the Rhône Valley **Jeff King**
Friday, Jan. 16, 2026 6:00 pm (\$95.00, 1:30 hrs.) Demonstration
(Limited 12 Students, 21 yrs. and older)

Though less celebrated than Bordeaux and Burgundy, the Rhône region of France reaches similar heights with its reds and whites. From the north come the world's greatest Syrahs and rich, exotic Viognier. The southern Rhône boasts the original "GSM" of Chateauneuf, plus a bevy of stunning values from the top crus of the Côtes du Rhône. This class may change your wine drinking habits! Jeff is retired from IT management and wine sales. He began as a wine educator in 1995 at the Market Avenue Wine Bar and has remained active for 30 years teaching for wine shops, distributors and private clubs such as the Shoreby Club. He currently scouts new wineries for a local importer and travels each year to various wine regions and trade events. His vocation is to share the love of wine and to help his students understand and expand their own individual palates. Gather a group of friends for an evening of learning and tasting.

Wines: Tavel Rose; Cornas; Viognier; Chateauneuf-du-Pape; White and Red Côtes du Rhône-Villages

Menu: A charcuterie board will be served.

Curry Up **McCoy**
Friday, Jan. 16, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Curry may be one of the oldest dishes known, having been cooked over 4000 years ago. But what exactly defines curry? That can be hard to pinpoint, because it changes each time it is adopted by a new culture. As curry has spread and changed over time, it has blossomed into a worldwide favorite eaten in a seemingly endless variety every day all around the globe. Explore some of the most popular curry styles and expand your enjoyment of this timeless favorite meal.

Menu: Curry Noodle Soup; Yogurt-Braised Chicken Korma; Green Curry with Beef & Mushrooms; Shrimp, Green Beans, Carrots over Rice with Coconut Red Curry; Lemon-Curry Spice Cake with Cream Cheese Frosting

Culinary Book Club **King**
Monday, Jan. 19, 2026 6:00 pm (\$55, 2hrs) Demonstration

A heartwarming story about a lonely widow and her friendship with a curmudgeonly but highly intelligent giant Pacific octopus. Recipes will be demonstrated and then enjoyed as we discuss the book. Please read the book prior to class. Book: ***Remarkably Bright Creatures***, Shelby Van Pelt

Menu: Marcellus' Vegan Calamari; Arugula & Pear Salad with Balsamic Glaze; The Aquarium Keeper's Chicken Pot Pie; Seashell Pearl Madeleine Cookies

Gli Gnocchi **Paganini**
Monday, Jan. 19, 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

Sensational Scaloppine **Paganini**
Tuesday, Jan. 20, 2026 6:00 pm (\$95, 2.5hrs) Demonstration

A term in Italian cooking describing a thin slice of meat or fish or vegetables. These delicious dishes are not thin on flavor in this great class.

Menu: Turkey Scaloppine alla Milanese with Smashed Potatoes; Eggplant Scaloppine alla Pizzaiola with Tomato & Mozzarella; Pork Scaloppine Marsala with Wild Mushroom Ragout; Herb-Breaded Salmon Scaloppine in Lemon & Artichoke Sauce; Veal Scaloppine Saltimbocca with Sage & Prosciutto; Almond Biscotti

Mastering Macarons **Barber**
Tuesday, Jan. 20, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

In this class you will perfect a standard macaron recipe and experiment with different fillings and decorations to expand your French macaron repertoire.

Menu: Cookies & Cream Macarons; Nutella Whip Macarons; Blueberry Buttercream with Lemon Curd Macarons; Birthday Cake Macarons; Peaches & Cream Macarons

Holy Cannoli **Paganini**
Wednesday, Jan. 21, 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

Cooking Together: Oma's German Kitchen **Csepegi**
Thursday, Jan. 22, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

If you can't travel to Germany to learn the secrets of Grandma's kitchen, then enjoy the next best thing as Chef Kate show you how to prepare a traditional German Meal. Celebrate together the season of love with this delicious German feast.

Menu: Soft Pretzels with Beer Mustard Dipping Sauce; Warm German Potato Salad; Pork Schnitzel with Braised Red Cabbage and Spaetzle; Apple Strudel; Cream Puffs with Creamy Vanilla Center

Asian Noodles **McCoy**
Thursday, Jan. 22, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

All across Asia, noodles create quite a stir. They are the base of some of the best-loved and most popular dishes. Crunchy, chewy and incredibly delicious are a great alternative to any meal. Learn how easy it is to prepare simple and delicious noodle meals using staple ingredients of the Asian pantry, various proteins, and a wide range of fresh vegetables.

Menu: Vietnamese Pho Noodles with Thin-Sliced Beef, Broth & Scallions; Pad Thai Noodles with Chicken & Bean Sprouts; Japanese Ramen with Mushrooms & Bok Choy; Chinese Lo Mein Egg Noodles with Shrimp & Vegetables; Crispy Ginger Cookie with Pineapple Ice Cream

Puerto Rico on Your Plate **McCoy**
Friday, Jan. 23, 2026 6:00 pm (\$95, 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

Mozzarella Workshop **Paganini**
Saturday, Jan. 24, 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 heat-resistant gloves or you can purchase a pair at LPSC before the class.

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

A Day in the Kitchen: Fund. of Italian Cooking **Paganini**
Saturday, Jan. 24, 2026 1:00 pm (\$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 Bracirole with Pomodoro Sauce; Eggplant Parmesan; Cannoli alla Siciliana & Italian Zeppole Donuts

Sushi Primer **McCoy**
Monday, Jan. 26, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

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

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

Perfect Pierogi **McCoy**
Tuesday, Jan. 27, 2026 6:00 pm (\$95, 2.5hrs) Hands-on

Combine your choice of dough, fillings, cooking method, and garnishes to create the perfect pierogi. Roll up your sleeves, grab your apron and join in the fun.

Menu: Simple, Egg, and Sour Cream Pierogi Doughs; Potato, Onion, Cheddar, Sauerkraut, Bacon, Mushroom & Braised Pork Savory Fillings; Farmers Cheese, Berry & Dried Fruit Sweet Fillings; Caramelized Onions, Sour Cream & Fresh-Made Applesauce Garnishes

Cream Puffs, Eclairs & More! **Barber**
Tuesday, Jan. 27, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Pâte à choux is a diverse pastry that can be used to make many exquisite desserts including the show stopping Paris-Brest Cake.

Menu: Chocolate Eclairs with Vanilla Pastry Cream Filling; Lemon Cream Puffs with Fluffy Lemon Curd; Vanilla Ice Cream Profiteroles with Caramel Sauce; Paris-Brest Cake filled with Chantilly Cream & Strawberries

Gluten-Free Pizza & Pasta from the Italian Trattoria **McCoy**
Wednesday, Jan. 28, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

In neighborhood Italian restaurant is full of delicious food that is usually off-limits to the gluten-free diner, but this class will teach you to make GF versions of the most popular Italian classics.

Menu: New York-Sicilian Pizza; Salad with Italian Vinaigrette & Crusty Garlic Loaf; Homemade Potato Gnocchi Dumplings with Marinara Sauce; Chicken Cutlet Parmigiana; Cannoli with Sweet Ricotta & Chocolate

Italian Sauces **Paganini**
Wednesday, Jan. 28, 2026 6:00 pm (\$95, 2.5hrs) Demonstration

Turn tasty meals into memorable ones by mastering how to create these easy sauces. Follow a few simple steps and learn the proper technique and success will be yours. Chef Loretta will show you how to create the perfect sauce with an Italian flair.

Menu: Sausage-Stuffed Sweet Peppers with Fresh Tomato Sauce & Mozzarella Cheese; Pasta Timballo with Fontina Béchamel Sauce; Herb Stuffed Pork Tenderloin with Pomegranate Balsamic Demi-Glace Sauce; Cider Plank Roasted Salmon with Lemon Basil Cream Sauce; Cherry Almond Crepes with Chambord Compound Butter Sauce & Caramel Gelato

A Spanish Tapas Party **Hadzigeorge**
Wednesday, Jan. 28, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

When it comes to entertaining, a tapas party is an easy casual way to delight family and friends. Join Chef John for a fun class creating a variety of bite size appetizers and sample a few of our favorites. Make it easy on yourself; these delicious recipes can be made ahead of time. These small bites are bursting with big bold flavors and are all you need to create a fun Spanish night.

Menu: Tomato & Cucumber Gazpacho; Cheese-Stuffed Dates Wrapped in Bacon; Mushroom Empanadas; Serrano Ham & Manchego Croquettes; Garlic Chicken & Veggie Skewers; Individual, Orange-Scented Spanish Flan

Pork Lovers Workshop **McCoy**
Wednesday, Jan. 21, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Perfectly cooked pork is an absolute delight! Join Chef Tim to perfect your preparations and master versatile dishes for all occasions. Learn what cut to buy to prepare a variety of dishes.

Menu: Carnitas Mini Street Tacos with Chili Lime Sauce; Spinach Salad with Warm Cider-Bacon Vinaigrette; Herb-Crusted Pork Tenderloin Wellington; Prosciutto Honey-Glazed Carrots; Potato Pancetta Gratin; Individual Lard Crust Apple Pies

Farm to Table Winter Edition: Braising Beef Paganini/Billick
Thursday, Jan. 29, 2026 6:00 pm (\$95, 2.5hrs)
Demonstration

Spend an evening getting to know all about beef and learning how it is raised naturally and how to cook less common cuts. Chef Loretta and Phil & Louise Billick from Valley Ridge Farms will share their expertise. Learn the proper technique for braising beef to perfection. All of our meat will be provided by Valley Ridge Farms, a great source for Ohio raised grass-fed and finished freezer beef. Their goal is to produce grass-fed and finished beef that has consistent taste, marbling and tenderness. Join us and sample delicious dishes while you discover all about Ohio grass-feed beef.

Menu: Beef Broth; Oxtail Soup with Beans; Tuscan Short Ribs over Homemade Pappardelle Pasta, Pot Roast with Root Vegetables; Chianti Braised Ossobuco with Gremolata Sauce over Risotto; Wine Poached Pears with Zabaglione Custard

Don't Worry Be Crabby McCoy
Friday, Jan. 30, 2026 6:00 pm (\$95, 2.5hrs) Demonstration

Enjoy a fun and exciting evening out with friends while you learn to create these fabulous and delicious crab dishes. Chef Tim will show you how to work with a variety of crabs and feast on an amazing meal.

Menu: Crab Egg Rolls with Sweet & Sour Sauce; Crab Linguini Arrabbiata; The Best Lump Crab Cakes with Remoulade Sauce & Vegetable Slaw; She-Crab Soup; Crab & Artichoke Dip with Crostini; Pear Almond Cake with Vanilla Ice Cream

Chinese New Year 2026: Year of the Horse McCoy
Saturday, Jan. 31, 2026 6:00 pm (\$95, 2.5hrs) Dinner

Welcome the New Year with a delicious and auspicious feast for the body and soul.

Menu: Shrimp Dumplings in Broth; Crispy Spring Rolls with Hot Mustard Sauce; Steamed Fish with Ginger & Scallions; Longevity Noodles with Beef & Broccoli; Char Siu Roast Pork with Bok Choy; Vegetable Fried Rice; Homemade Fortune Cookies with Pineapple Sorbet

Kids tired of playing in the snow?? Warm them up with these fun classes for Tots, Kids & Teens!!

Kids: Winter Warm Up, January 3
Cooking with Kids: Brunch with Grandparents, January 10
Teens: Pâte à Choux, January 17
Tots: Cozy Winter Fun, January 24
Cooking with Kids: Let's Make Dinner, January 24
Tots: Mommy & Me Tea, January 31
Teens: Basic Cooking Skills, January 31
Kids: Valentine Cupcakes, February 7

There are many more fun classes in February -
Check them out in the back of this catalog!

ADULT CLASSES

(For students 18 or 21 yrs and older)

FEBRUARY

Strudel From Scratch

McCoy

Monday, Feb. 02, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Learn to make strudel from scratch in one of our most popular classes. You will create strudels from mixing to stretching the dough to creating delicious fillings for both savory and sweet varieties.

Menu: Classic Apple Strudel; Sweet Cheese Strudel; Cranberry-Pear Strudel; Pancetta Provolone Strudel

Super Bowl Fiesta (Vegetarian)

Martin

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

Score big this Super Bowl with plant-based party bites packed with bold Mexican flavors. These craveable snacks are perfect for sharing--spicy, cheesy, and totally touchdown-worthy. Suitable for Vegans.

Menu: Soft Pretzel Bites with Smoky Queso Dip; Loaded Sheet Pan Fried Nachos with Walnut Chorizo and Chipotle Aioli; Cashew Cream Dip with Homemade Doritos; Mini Jackfruit Birria Tacos with Cilantro Lime Slaw; Mexican Chocolate Brownie Bites with Creamy Horchata

Sexy Spices

McCoy

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

Exotic spices, said to increase passion, add excitement, zest, and vigor to these fabulous dishes.

Menu: Braised Short Ribs with Chinese Five-Spice & Spicy Noodles; Mushroom Bisque with Vanilla Creme Fraiche; Mixed Greens Salad with Almonds & Honey-Ginger Vinaigrette; Garlic & Rosemary Roasted Airline Chicken Breast with Saffron Rice Pilaf; Cardamom-Infused Chocolate Ganache Tart

A Shawarma Party

Samad

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

Shawarma is a Middle Eastern dish that originated in the Arab world during the Ottoman Empire, consisting of meat cut into thin slices, stacked in an inverted cone, and roasted on a slowly turning vertical rotisserie. Learn the origin, ingredients, and preparation of shawarmas in this fun class. Join us and discover how to create a delicious Shawarma party for your friends right from your kitchen with chef Rawia.

Menu: Fattoush Salad; Pita Bread; Chicken Shawarma with Garlic Dip; Beef Shawarma with Tahini Sauce & Sumac Onions; Mushroom Shawarma; Lebanese Baklava

Family Night: That's Italian!

McCoy

Wed., Feb. 04, 2026 6:00 pm (\$95 for 1 adult & 1 child (6-12), \$55 each additional member, 2.5hrs) Hands-on

Want to spend a fun evening out with the whole family while you enjoy a great meal? 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 Pizza Margherita; Homemade Spaghetti Pasta & Meatballs with Tomato Sauce; Antipasto Salad Skewers with Garlic Bread Knots; Triple Chocolate Chip Biscotti Cookies; Ice Cream Sundaes with all the Toppings

Easy Gourmet Meals

Csepegi

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

Are you looking to put a fresh and delicious spin on your weekday meals? These quick and easy but satisfying meals will delight your entire family and keep you out of the kitchen.

Menu: Grilled Chicken Tostadas with Creamy Avocado Sauce; Chili Rubbed Flank Steak with Tropical Pineapple Rice; Sesame Pork & Vermicelli Lettuce Wraps; Chocolate Lava Cake with Caramel Sauce

Phenomenal Pho

McCoy

Thursday, Feb. 05, 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

"The Big Game" Party

Hadzigeorge

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

Are you ready for some football? Join Chef John for a big game day party, this is the best ticket in town. Learn some great recipes while having fun with your friends. You will not go away hungry at this big event.

Menu: Beer and Cheddar Soup; Potato-Skins with Bacon, Sour Cream & Chive; Sausage Stuffed Jalapeno Poppers; Chicken & Shrimp Jambalaya; Thai Chili-Glazed Chicken Wings; Double-Chocolate Football Cupcakes

Cooking Together: Love is in the Air **McCoy**
Friday, Feb. 06, 2026 6:00 pm (\$95/person, 2.5hrs) Hands-on

What better way to demonstrate your love than by cooking a fabulous meal together?

Menu: Seared Sea Scallop with Passionfruit Beurre Blanc; Curried Cauliflower Bisque with Wild Mushroom Crisps & Truffle Oil; Roasted Beet Napoleon with Herbed Chevre & Hazelnut Vinaigrette; Herb-Crusted Pork Tenderloin Filet with Sauce Dijonnaise & Roasted Fingerling Potatoes; Chocolate-Dipped Eclairs with Mocha Pastry Cream

Ravioli Raves **Paganini**
Monday, Feb. 09, 2026 6:00 pm (\$95, 2.5hrs) Hands-on

Roll up your sleeves, grab an apron, and join Chef Loretta at this great ravioli-making class. You will learn how to make ravioli from scratch in a variety of shapes and fillings and then pair them with the perfect sauce.

Menu: Goat Cheese Herb Agnolotti with Lemon Saffron Sauce; Pumpkin Ravioli with Sage Butter Sauce; Triangoli di Erbette with Pomodoro Sauce; Panzotti alla Genovese with Walnut Sauce; Ravioli Jam Cookies

Make & Take: Valentine's Day Cupcake Bouquet **Yaecker**
Monday, Feb. 09, 2026 6:00 pm (\$125, 3hrs) Hands-on
(Includes a cupcake bouquet to take home)

The perfect delicious surprise for your loved one on Valentine's Day. Join Pastry Chef Nancy Inch and learn how to make a variety of buttercream flowers to decorate your cupcakes. Then you will create a bouquet and package them to take home to your special Valentine.

Menu: Assorted cupcake flowers in a bouquet

Valentine's Vegan Dinner for Two **Martin**
Tuesday, Feb. 10, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Treat your sweetheart (or yourself!) to a romantic, restaurant-worthy vegan dinner. Learn to plate beautifully and cook with love.

Menu: Swirled Valentine's Day Bread with Red Pepper Marmalade; Herbed Cashew Cream Tarts with Frisée Salad; Creamy Potato Leek Soup with Tarragon Pesto Swirl; Cast-Iron Seared Cauliflower Steaks and Crispiest Lemon Butter Potatoes; Raspberry Chocolate Mousse Cupcakes

Make & Take: Valentine Truffles **Barber**
Tuesday, Feb. 10, 2026 6:00 pm (85, 2.5hrs) Hands-on
(Includes a dozen truffles)

Every single homemade chocolate truffle is a masterpiece. That beautiful exterior coated with salty nuts or a dusting of chocolate coating holds within it a moment of bliss in the form of creamy, melt-in-your-mouth chocolate. Learn to create these rolled and filled chocolate truffles. Take one dozen truffles home with you.

Menu: Black Forest Cherry Truffles; Irish Coffee Truffles; Chocolate-Chambord Truffles; White Chocolate-Chai Truffles; Tiramisu Truffles; Vanilla Crème Brûlée Truffles

Wine Educ.: Champagne & Sparkling Wines of the World **Jeff King**
Tuesday, Feb. 10, 2026 6:00 pm (\$95, 1.5hrs.) 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. Jeff is retired from IT management and wine sales. He began as a wine educator in 1995 at the Market Avenue Wine Bar and has remained active for 30 years teaching for wine shops, distributors and private clubs such as the Shoreby Club. He currently scouts new wineries for a local importer and travels each year to various wine regions and trade events. His vocations is to share the love of wine and to help his students understand and expand their own individual palates. 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.

Dazzling Appetizers **Paganini**
Wednesday, Feb. 11, 2026 6:00 pm (\$95, 2.5hrs) Hands-on

Delight your guests and loved ones during the season of romance with a sensational assortment of delicious appetizers. The perfect bite-size treats for any gathering. Chef Loretta will share her favorite hors d'oeuvres that will show your love and make your table sparkle.

Menu: Sesame Tuna Skewers with Wasabi Mayo; Mini Beef Wellington; Wild Mushroom Goat Cheese Strudels; Sticky Honey Chicken Bites; Toasted Ravioli with Pomodoro Sauce; Shrimp Crostini with Sweet & Sour Sauce; Cheese-Stuffed Dates Wrapped in Bacon; Assorted Chocolate Truffles

Chinese Take-Out **Hadzigeorge**
Thursday, Feb. 12, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

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

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

Kitchen Confidential: A Valentine Dinner **Hadzigeorge**
Friday, Feb. 13, 2026 6:00 pm (\$95/person, 2.5hrs) Hands-on

Romance is in the air. Join us for an unforgettable night filled with friendly conversation, delicious food, great fun and chocolate. Join Chef John as he guides you in the preparation of a romantic Valentine dinner.

Menu: Caprese Kiss with Ciliegine Mozzarella, Cherry Tomatoes, Basil Pesto & Balsamic Drizzle; Lovers' Salad: Greens, Candied Pecans, Strawberry & Roasted Shallot Vinaigrette; Homemade Fettuccine Pasta withodka Cream Sauce; Pork Tenderloin Wellington with Mushroom & Truffle Demi; Chocolate Raspberry Trifle Cake

Asian Dumplings **McCoy**
Monday, Feb. 16, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Dumplings are loved throughout Asia and come with a variety of fillings and dips. Join this class to learn how to make this favorite Asian treat!

Menu: Japanese Pork & Shrimp Pot Stickers; Steamed Vegetable Dumplings; Chicken & Broccoli Dumplings; Pork & Napa Cabbage Water Dumplings; Tangy Soy Dipping Sauce; Chile-Garlic Sauce; Eight Treasure Dessert Dumplings

A French Rendezvous **Paganini**
Monday, Feb. 16, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Bon Appetit! Impress your family and friends with these traditional French dishes that do not require a lot of time in the kitchen.

Menu: Gruyere Cheese & Salmon Gougère Puffs; French Onion Soup Gratin; Haricot Vert & Cherry Tomato Salad with Tarragon Vinaigrette; Chicken, Beans & Sausage Cassoulet; Individual Pear Almond Tarts with Chantilly Cream

The Art of Pizza: From Scratch to Slice (Vegan) **Martin**
Tuesday, Feb. 17, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Learn to make artisan-style pizzas at home--dough, sauces, toppings, and all. Suitable for Vegans.

Menu: Classic Margherita Pizza with Cashew Mozzarella; Roasted Garlic & Wild Mushroom Pizza; Mediterranean Flatbread with Olives & Artichokes; Spicy Pesto Veggie Pizza; Pizza Dough Churros with Hot Fudge Sauce

Mardi Gras Celebration **Wells**
Tuesday, Feb. 17, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Let the good times roll and celebrate Mardi Gras with Chef Eric Wells with these New Orleans favorites!

Menu: Seafood Hush Puppies; Catfish Tenders with Spicy Remoulade; Shrimp & Turkey Sausage Jambalaya; Chicken & Andouille Sausage Gumbo; Bananas Foster with Vanilla Whipped Cream

Fish Tale for Lent **Paganini**
Wed., Feb. 18, 2026 6:00 pm (\$95, 2.5hrs) Demonstration

Celebrate the arrival of the Lenten Season. Discover, explore, sample and enjoy a great selection of fish and seafood ready to be prepared and enjoyed by all. Share with us the best seafood recipes of the sea.

Menu: Cedar Planked Salmon with Salsa Verde; Shrimp-Corn-Avocado Salad with Creamy Dressing; Seafood-Tomato Risotto; Grilled Fish with Artichoke Caponata; Tomato-Crusted Branzino with Zucchini Spaghetti; Panna Cotta with Cherry Sauce

Cooking Together: Midwinter Night's Dream **McCoy**
Friday, Feb. 20, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Working with your partner, weave together a fantastic vision of a glorious Elizabethan feast to chase away the winter darkness. Inspired by Shakespeare himself, this meal will celebrate both the food of his era and the produce of his pen.

Menu: Individual Meat Pasties; White Bean Bisque with Chicken Confit; Roasted Beet Salad with Orange Segments & Orange Vinaigrette; Roasted Beef Roast with Black Currant Mustard Sauce; Herbed Carrots & Roasted Parsnips; Banbury Spice Cake with Port Wine Cream

A Day in the Kitchen: Risotto, Polenta & Gnocchi **Paganini**
Saturday, Feb. 21, 2026 10:00 am (\$165, 4hrs) Hands-on

Discover the traditional techniques for creating the perfect Italian primi piatti from scratch with Chef Loretta.

Menu: Saffron Risotto alla Milanese with Pan-Seared Diver Scallops; Wild Mushroom & Truffle Risotto; Arancini Balls Stuffed with Cheese & Pomodoro Sauce; Creamy Polenta with Mushroom & Sausage Ragù; Potato Gnocchi with Creamy Walnut Sauce; Butternut Squash Gnocchi with Pesto Sauce; Tuscan Gnocchi Gnudi with Butter-Sage Sauce; Polenta Amore Cassata Cake with Pastry Cream & Strawberries

Knife Skills **Hadzigeorge**
Monday, Feb. 23, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

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

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

Olive Oil Workshop**Paganini**

Monday, Feb. 23, 2026 6:00 pm (\$95, 2.5hrs) Demonstration

Confused by the variety of olive oil on the market? Disappointed by the taste? Join Chef Loretta in this comprehensive workshop and discover how to buy the very best. As you know, the production of olive oil is a time-honored tradition all over the world. Discover how to choose the best by tasting a variety of imported olive oils from all over Italy and Spain. Chef Loretta will guide you through the tasting and explain which oil works best in which dish, how to store it to maximize the flavor, and how to prepare this wonderful menu.

Menu: Citrus Mushroom Confit on Crostini; Mixed Green Salad in Blood Orange & EVOO Vinaigrette; Homemade Pici Pasta Shrimp, Aglio & Olio; Grilled Tuscan Flank Steak with Cherry Tomatoes & Rosemary Trapanese Pesto; EVOO Spinach Mashed Potatoes; Olive Oil Almond Cake with Creamy Limoncello Sauce and Macerated Strawberries

New American Bistro Cooking**McCoy**

Tuesday, Feb. 24, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Enjoy the most exciting food across the country today! American Bistro cuisine is a new way to combine elements from world cuisine and create delicious food that showcases fresh ingredients. Chef Tim will show you how easy it is to make great food. Join him to explore what this new American style of cooking is all about while you enjoy everything prepared in class.

Menu: Truffle Rosemary Fries; Roasted Beets Salad with Goat Cheese in Blood Orange Dressing; Lemon Shrimp and Zucchini Risotto; Maple-Glazed Pork Tenderloin with Brussels Sprouts, Bacon & Pecans; Chocolate Brownie Crème Brûlée with Cinnamon Cream

Pancake Day Celebration**Csepegi**

Wednesday, Feb. 25, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Don't flip out, join us for a fun menu celebrating National Pancake Day! Explore the sweet and savory side of our favorite flippable hotcakes.

Menu: Blinis with Dill Cream Cheese & Smoked Salmon; Mushroom & Goat Cheese Stuffed Crepes; Jalapeno Johnny Cakes with Fried Chicken Strips; Bacon-Filled Buttermilk Pancakes with Whipped Maple Butter & Candied Pecans; Cinnamon Roll Pancakes

Chicken Made in Italy**Paganini**

Wed., Feb. 25, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Take a culinary journey with Chef Loretta exploring the best Italian cuisine. Discover how easy it is to make authentic Italian dishes using chicken.

Menu: Chicken Bites Cacciatore with Peppers & Balsamic on Pappardelle Pasta; Lemon Chicken Soup; Chicken Scaloppine Marsala with Wild Mushroom Sauce; Roasted Lemon Chicken with Fingerling Potatoes & Olives; Classic Chocolate Espresso Tiramisu

Modern Sauces**Hadzigeorge**

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

Discover new techniques for contemporary sauces that will highlight the fresh flavor of seasonal foods and update classic sauce basics. Join Chef John for a fun and informative class.

Menu: Crab Chowder with Sweet Corn Broth; Pesto & Ricotta Crepes with Arugula Salad; Potato, Spinach & Onion Ravioli in Roasted Tomato Sauce; Roasted Beets & Orange Salad in Sticky Balsamic Sauce; Pan-Seared Pork Tenderloin with Mushroom Demi-Glace; Hazelnut Gelato with Hot Fudge Sauce

An Italian Steakhouse**Paganini**

Friday, Feb. 27, 2026 6:00 pm (\$95, 2.5hrs) Demonstration

An Italian steakhouse is a cozy, friendly tavern where good friends gather and delicious food is served. Join us to discover how to prepare the delicious fare of these popular restaurants.

Menu: Speakeasy Meatballs in Pomodoro Sauce; Caesar Salad with Crostini; Potato Gnocchi with Bolognese Sauce; Grilled Rib Eye Steak Florentine with Herb Sauce; Oven-Roasted Potatoes; Garlic & Chili Broccolini; Almond Olive Oil Cake with Strawberry & Mascarpone Gelato

An Enchanted Night in Tuscany**Paganini**

Saturday, Feb. 28, 2026 6:00 pm (\$95, 2.5hrs) Demonstration

The simple cuisine of Tuscany is loved by the world over. As the weather turns cold and the days get shorter, we are all searching for ways to keep us warm and keep our spirits high. Join Chef Loretta in the kitchen for an exciting cooking class of delicious food and great fun as we explore the fabulous flavors of Tuscany.

Menu: Prosciutto-Sage Wrapped Shrimp with Roasted Garlic Sauce; Mixed Salad with Poached Pears, Fresh Pecorino & Candied Walnuts; Homemade Pappardelle Pasta with Wild Boar Mushroom Sauce; Chianti-Braised Ossobuco Shanks with Gremolata Herb Sauce; Spinach Mashed Potatoes; EVOO Roasted Vegetables; Orange Olive Oil Cake with Triple Sec Whipped Cream

Springtime on a Plate**Hadzigeorge**

Saturday, Feb. 28, 2026 11:00 am (\$85, 2.5hrs) Hands-on

Join Chef John and enjoy the fresh flavors of the season with dishes that incorporate the best spring ingredients.

Menu: Coconut Shrimp with Sweet Red Chili Sauce; Parmesan & Panko Crusted Chicken with Roasted Tomato Chutney; Bowtie Pasta with Spring Vegetables & Prosciutto; Herbed Ricotta, Asparagus & Phyllo Quiche; Strawberry & Cream Trifle

CLEVELAND'S TOP CHEFS
—A PREMIER CULINARY—
EXPERIENCE

SAVE THE DATE!!

Join us again next summer for an unforgettable culinary experience where you will indulge in a variety of tasting plates prepared by some of the most talented chefs in the area.

Sunday, June 14, 2026

The International Culinary Arts & Sciences Institute
8700 Mayfield Road, Chesterland, OH 44026

Over a dozen chefs will be donating their time and talent to help raise much needed scholarship funds for students to pursue their dream of becoming a chef in the Culinary and Pastry Arts, despite their economic status. This is an all-volunteer event benefiting The International Culinary Arts & Sciences Institute Scholarship Fund, Inc. which is a 501 (c) (3) Public Charity with a Tax ID for deduction purposes.



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, January 17, 10:00 am
Tuesday, February 10, 11:30 am and 6:00 pm

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

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: A Night in Brazil: Food & Samba

Saturday, Jan. 03, 2026 6:00 pm

Great food and Samba music are the soul of Brazil. Music is embedded in this culture, and this cuisine is a blend of South American and European flavors. Enjoy a night exploring and sampling the best dishes of Brazil that you have helped to prepare.

Menu: Camarao Grilled Shrimp Kababs in Coconut Sauce; Feijoada Bean Soup; Chopped Salad Carioca; Churrasco Strip Steak with Chimichurri Sauce; Steamed Rice; Sautéed Greens; Brazilian Passion Fruit Marucuja Mousse; Chocolate Brigadeiros Truffles

Cooking with a Partner: Thai Treasures

Saturday, Jan. 17, 2026 6:00 pm

Like treasures from Old Siam, exotic and delicious dishes continue to grace the Thai dinner table. From beginning to end, this meal will take you on a taste-filled journey that explores the wonders of Southeast Asia and delivers the rewards of a successful culinary adventure.

Menu: Crab Lettuce Wrap with Nam Pla Dipping Sauce; Cucumber & Mint Salad; Hot & Sour Vegetable Soup with Lemongrass & Cilantro; Stir-Fried Pad Thai Noodles with Shrimp, Egg, Lime, and Thai Basil; Marinated Chicken Satay with Peanut Sauce & Curry-Fried Rice; Chocolate & Banana Spring Roll with Caramel Dipping Sauce

Cooking with a Partner: An Italian Osteria

Saturday, Jan. 24, 2026 6:00 pm

Take a culinary journey with us exploring the best dishes of Italy, world renowned for having the best cuisine using the freshest ingredients.

Working with your partner and friends new and old, create a memorable meal worthy to be enjoyed at one of the finest tables in Italy.

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

Cooking with a Partner: A Kitchen Romance

Saturday, Feb. 07, 2026 6:00 pm

There is no better way to celebrate the season of romance than to share your love of cooking with your partner, friends, or family.

Menu: Winter Tomato Bisque with Rice Fritters & Crème Fraiche; Hearts of Romaine with Champagne-Poached Pears & Pomegranate Vinaigrette; Seared Beef Tenderloin Wellington with Cognac Reduction Sauce; Mushroom Strudel; Chocolate-Raspberry Mousse Parfait; "Sweetheart" Sugar Cookies

Cooking with a Partner: Dinner at the Maharajah's Table

Saturday, Feb. 28, 2026 6:00 pm

Enjoy the scents and flavors of the eastern spice market as you learn to master the mysteries of Indian cooking and prepare a feast fit for a king.

Menu: Skewered Shrimp Tikka Masala with Yogurt Raita; Mixed Lentil Dal with Aromatic Spices & Onion Naan Flatbread; Saag Paneer with Winter Greens & Indian Cheese; Chicken Shahjahani with Creamy Almond-Curry Sauce; Vegetable Basmati Pilaf; Anglo-Indian Mango-Cardamom Trifle



PARENT-CHILD CLASSES

Tots (Ages 3-6) Hands-on

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

Tots: Cozy Winter Fun

Peters

Saturday, Jan. 24, 2026 10:00 am

Get dressed up in your cozy winter-themed attire and help make treats to enjoy!

Menu: Iceberg Lettuce Salad & Homemade Ranch Dressing; Snowman Pizza; Chocolate Marshmallow Cupcakes; Hot Chocolate

Tots: Mommy & Me Tea

Peters

Saturday, Jan. 31, 2026 10:00 am

Moms and kids work together to make dainty treats to enjoy with tea.

Menu: Chicken Salad in Puff Pastry; Ham & Cheese Croissant; Lemon Cookies; Raspberry Linzer Cookies

Tots: Valentine's Day

Csepegi

Saturday, Feb. 07, 2026 10:00 am

Celebrate Valentine's Day with some fun and food!

Menu: Tomato Soup with Heart Shaped Parmesan Croutons; I Love You Chicken Hand Pies; Chocolate Covered Strawberries; Pretty Pink Sugar Cookies

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

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

Cooking with Kids: Brunch with Grandparents

Stepanek

Saturday, Jan. 10, 2026 10:00 am

Have fun preparing and sharing a brunch with grandparents.

Menu: Individual Ham & Cheese Pastries; Cinnamon Apple Scones; Banana Cream Cheese Muffins; Sausage, Egg & Cheese Sliders; Winter Fruit Salad

Cooking with Kids: Let's Make Dinner

Grinnell

Saturday, Jan. 24, 2026 1:00 pm

Join Chef Linda and have fun in the kitchen creating a scrumptious meal.

Menu: Mixed Greens Salad with Homemade Ranch Dressing; Chicken Fingers with Barbeque Sauce; Parmesan Mashed Potatoes; Veggie Fries; Cupcakes with Chocolate Frosting

Cooking with Kids: Valentine's Day Brunch

Grinnell

Saturday, Feb. 14, 2026 10:00 am

Celebrate Valentine's Day with this festive meal.

Menu: Funfetti & Strawberry Pancakes; Bacon & Egg Nest Muffins; Pink Cinnamon Rolls; Raspberry & Nutella Twisted Pastry Heart; Pink Velvet Hot Chocolate



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, 2 hrs)

Kids: Winter Warm Up

Csepegi

Saturday, Jan. 03, 2026 10:00 am

Take a break from the cold winter weather with these dishes that are sure to warm you up!

Menu: Homemade Hot Cocoa with Mini Marshmallows; Baked Macaroni & Cheese; Chicken Puff Pastry Pot Pies; Snowflake Cupcakes with Vanilla Frosting

Kids: Valentine Cupcakes

Barber

Saturday, Feb. 07, 2026 10:00 am

Create fun Valentine cupcakes to make for your family and friends. Finger-licking, delicious and easy to decorate. Join Chef Nicola and learn how to create the cutest cupcakes ever!

Menu: Pastel Snowball Cupcakes; Funfetti Be Mine Cupcakes; Pink Valentine Raspberry Cupcakes; Savory Pizza Cupcakes

Kids: Culinary Book Club

Stepanek

Saturday, Feb. 21, 2026 10:00 am

Join Chef Toni to discuss the book, *The One and Only Ivan*, by Katherine Applegate while you make recipes based on the characters from the book. (Please read the book before coming to class.)

Menu: Ivan's Banana Chocolate Chip Muffins; Big "Mack" Sliders; Bob's Cotton Candy Cookies; Ruby's Elephant Ears Palmiers

Teens (Ages 12-17) Hands-on

(\$65 per person, 2 hrs)

Teens: Pâte à Choux

Barber

Saturday, Jan. 17, 2026 1:00 pm

Have fun exploring the many uses of this versatile dough in pastries.

Menu: Cream Puffs; Éclairs; French Crullers; Chicken Salad & Herb Puffs; Choux au Craquelin; Cheese & Herb Puffs; Churros

Teens: Basic Cooking Skills

Grinnell

Saturday, Jan. 31, 2026 1:00 pm

Have fun preparing a complete meal together while you learn basic cooking & knife skills with Chef Linda.

Menu: Broccoli-Cheddar Soup; Caesar Salad with Homemade Dressing; Homemade Spaghetti Pomodoro; Chicken Scaloppini Parmesan; Vegetable Ratatouille; Banana Nut Cupcakes with Homemade Ice Cream

Teens: Make it Vegetarian

Martin

Saturday, Feb. 28, 2026 1:00 pm

Chef Sarah will show you how to make flavorful dishes without the meat.

Menu: Buffalo Cauliflower with Blue Cheese Dip; Lentil Sloppy Joe Sliders; Thai Veggie Bowl with Spicy Peanut Sauce; Eggplant Parmesan with Zoodles; Black Bean Brownie Sundaes



Plan your next event with us!

440-729-7340

privateevents@lpscinc.com



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.

Last 2026 Tour Available:

Gastronomic Tour of Portugal

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

October 1-9, **2026 (8 seats left)**

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

Upcoming 2027 Tours:

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 Romantic (New Tour)

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 or 440.729.COOK
Fax Form To: 440.729.6459
Register Online: www.lpscinc.com
Email: lpescinc@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.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, January 17, 10:00 am

Tuesday, February 10, 11:30 am & 6:00 pm

Contact Alyson King to RSVP or for a private tour.

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

