

CULINARY

SPRING SEMESTER 2012



Chinese native Tina Maisano has conducted Chinese cooking classes for over two decades. She demonstrates how to prepare authentic regional Chinese cuisine in four different culinary styles. Fresh, local ingredients will be used and all recipes will be shared with students and a delicious dinner including an appetizer and three-course meal at the end of each class. Classes are not contingent on one another. Students may take any or all of the classes. Each one is different. Space is limited. 0.25 CEUs

NEW — Secrets of Stir Fry Cooking, Part 1

\$39

#1001	T. Maisano	Feb 14
Russell Dining Room	T	4-6:30 pm

NEW — Secrets of Stir Fry Cooking, Part 2

\$39

#1002	T. Maisano	Feb 28
Russell Dining Room	T	4-6:30 pm

NEW — Secrets of Stir Fry Cooking, Part 3

\$39

#1003	T. Maisano	Mar 13
Russell Dining Room	T	4-6:30 pm

NEW — Secrets of Stir Fry Cooking, Part 4

\$39

#1004	T. Maisano	Mar 27
Russell Dining Room	T	4-6:30 pm