The Culinary Center at Mercer

ServSafe® Food Safety Manager Exam Prep and Exam

Our ServSafe® training course provides professional food protection managers with the tools needed to identify and prevent foodborne illnesses. In 2010 it will be mandatory in NJ for at least one person in Risk Type 3 food establishments to have this credential. Our 8-hour training course provides you with the training and the exam. Please obtain and review the textbook before beginning class and bring 2 forms of ID (one photo) to class to take the exam. Textbook required: ServSafe® 5th Edition with answer sheet. The exam will be given at the end of the second class. Tuition and fees: $99 (tuition $75; fees $24) XCU607-081100 June 1-June 8 2 sessions M 5-9pm Douglas E. Fee, MCCC Instructor

ServSafe® Re-Certification

It is recommended that ServSafe® certified restaurant personnel in New Jersey obtain re-certification every three years and are required to do so every five years. In this refresher course, you will review and update your information and be able to take the re-certification exam at the end of the day. Please be sure to bring photo id and familiarize yourself with the ServSafe® Essentials book with the test answer sheet. Tuition and fees: $55 (tuition $35; fees $20) XCU608-081101 Aug 17 1 session M 5-9pm Douglas E. Fee, MCCC Instructor

Get Fired Up!!!

Are you ready to get fired up?! We will be cooking Flambe style. It’s great for show and a great way to introduce wonderful flavors into your culinary creations and sauces. You will learn how to prepare an appetizer, entrée and dessert and pay close attention to flavor. This is a demonstration class where you will learn a classic culinary skill and sit and sample some wonderful foods! From shrimp and beef to strawberries and mangos, add a little “flash” to your style and brighten up your menu. Tuition and fees: $54 (tuition $30; fees $24) XCU666-078650 Apr 24 1 session F 6:30-9:30pm Chef Douglas E. Fee

Lobsterfest!

Take the mystery out of working with lobsters! We will demonstrate several different cooking methods; poaching, steaming, baking, broiling and grilling for your favorite crustacean. Each person will have their own lobster and will leave the class with some great recipes and techniques for enjoying lobster at home. Tuition and fees: $58 (tuition $26; fees $32) XCU616-078649 Apr 27 1 session M 6:30-9:30pm Chef Elizabeth Dinice

Culinary 101

This series is designed to give you an introductory lesson in the culinary arts. We start from scratch in this HOW-TO series by demonstrating and explaining some tricks of the trade. Join in on the fun by creating dishes with the guidance of our chef. You will leave feeling confident that you can REALLY cook! Like our “No Fear” baking series, these classes will give you the confidence to expand your current capabilities in the kitchen and your future culinary horizons.

Meats

This class will ‘cut’ through the confusion often associated with choosing the proper cut of meat. You will learn how to match up cooking techniques and recipes with various cuts and types of meats; beef, pork, lamb, game meat and more. The techniques you learn here will impress you and your guests. Tuition and fees: $60 (tuition $30; fees $30) XCU678-078623 May 2 1 session Sa 9am-12pm Chef Bill Conrad

Poultry

Learn from an expert how to prepare and present a variety of poultry dishes. Cooking techniques will be explored including; roasting, poaching and sautéing utilizing chicken, duck and more. A chicken in every pot guaranteed! Tuition and fees: $52 (tuition $29; fees $23) XCU679-078624 May 2 1 session Sa 9am-12pm Chef Bill Conrad

Knife Skills

Don’t think you can cut it? Learn from an expert how to handle a knife like a pro. Learn the techniques to improve your dexterity and confidence in the kitchen. This class also shows you how to make some impressive garnishes with your new found skills. Tuition and fees: $60 (tuition $30; fees $30- includes a high quality 8” chef’s knife that’s yours to keep) XCU676-080547 June 6 1 session Sa 9am-12pm Chef Bill Conrad

Food For Thought

Need a great gift for someone who’s difficult to buy for? Contact us for Gift Certificate information. It is easy … unique … thoughtful and delicious! (see pg. 71 for more details)
Chicken Dishes from Around the World
If you enjoy chicken, you will love this class! You will taste chicken appetizers and entrees from around the globe including: Kon Po Chicken Lalipop, Jamaican Jerk Chicken, Arroz Con Pollo, Chicken Paprikash and more! Tuition and fees: $60 (tuition $30; fees $30) XCU702-078634 May 11 1 session M 6:30-9:30pm Chef Benson Yu

Celebrity “Style” Series
This series is designed to explore diverse cooking styles. Our own star Chef Conrad will recreate dishes as you would see them in famous restaurants. You will sample an appetizer, entree and dessert.

(Demonstration Only)
Chef Conrad “Gotham Style”
Chef Conrad will recreate dishes in the style of a New York City restaurant known for New American Cuisine and sense of style and craftsmanship.
Tuition and fees: $50 (tuition $29; fees $21) XCU772-079121 Apr 25 1 session Sa 2-5pm Chef Bill Conrad

Chef Conrad is our “Top Chef”
A NJ native “Top Chef” and James Beard award winning chef is known for his bold flavors and unusual harmonies.
Tuition and fees: $50 (tuition $29; fees $21) XCU773-079122 May 2 1 session Sa 2-5pm Chef Bill Conrad

Now THAT’S ITALIAN!
This hands-on course is taught by Frank A. Campione, known in culinary circles as “The Legal Gourmet”, Chef Frank attended the Apicius Cooking School, Florence, Italy, and has taught Italian cooking for more than fifteen years. A graduate of Seton Hall Law School, Frank has lived in Italy for more than nine years, traveled extensively throughout Italy, studying Italian cuisine and collecting regional recipes. He conducts tours of Italy and has taught in culinary schools in Italy, and NJ.

Dolci, Dolci
Sweeten the evening with these fabulous desserts from Chef Frank’s kitchen. Prepare four elegant and delicious desserts including Zabaglione with Marsala wine and fresh fruit, strawberry Ricotta soufflé, Italian lovers’ decadent chocolate mousse and marinated strawberries in balsamic vinegar over vanilla ice cream.
Tuition and fees: $56 (tuition $31; fees $25) XCU633-078653 May 8 1 session F 6:30-9:30pm Frank A. Campione

Summer Foods and Wine
Warm weather is here and so is lighter cuisine - fresh, seasonal, delicious and economical to prepare. Pair these dishes with summer wines: light reds, rosés, and cool whites from the Mediterranean and California.

Tuna 3 Ways
We will make and sample Tuna Niçoise, Grilled Tuna Steaks and Tuna burgers - three different delicious meals paired with three different wines. Tuition and fees: $63 (includes $28 for course materials and supplies) XCU774-081131 May 28 1 session Th 6-9pm Chef Wendy Jaeger

Wine and Cheese with a Twist!
Wine and cheese, with a twist! We will prepare pastry cups with pears and cheese, make a goat cheese tart with a walnut and rosemary streusel, topped with roasted fruit and honey, and prepare fresh cheese for desserts. Each will be paired with a wine.
Tuition and fees: $63 (includes $28 for course materials and supplies) XCU775-081132 June 4 1 session Th 6-9pm Chef Wendy Jaeger

Summer Grill Party, Two Meals & Three Wines
We will grill fish and poultry and prepare cool summer pastas and salads using fresh produce of the season. Then we will try each meal with an appropriate red, white and rosé wine.
Tuition and fees: $63 (includes $28 for course materials and supplies) XCU776-081133 June 11 1 session Th 6-9pm Chef Wendy Jaeger

You’re The Chef!
Have a group of 12 to 24 and want to be schooled with your own private dinner party? Contact us at (609) 570-3311 for a customized lesson plan and menu!
Chef Douglas E. Fee

Registration deadline is two weeks prior to the course start date. Avoid the $10 late fee... Register Early!
NEW! Sushi 101 Colorful and Fun Sushi
(Demonstration and hands-on)
Enjoy making colorful and fun sushi for parties, snacks, lunch, or dinner using many variations of seafood and garnishes. Variations include: California roll, Tuna Nori Maki, Salmon Nori Maki, Avocado Nori Maki, Inside-out roll, Avocado Tuna roll, Cucumber roll, Salmon sushi, Tuna sushi, and Smoked Sea Eel sushi, and more.
Tuition and fees: $60 (tuition $30; fees $30)
XCU705-080549
1 session M 6:30-9:30pm
Chef Benson Yu

NEW! Street Foods from Northern India
Save airfare...learn to make real Indian authentic street food as it is enjoyed in northern India. You will be preparing Punjabi menu items ranging from appetizing Papri-Chaat & Mango Lassi to flavorful Channa Masala with Bhurtqa accompanied with delightful Dahibhalla.
Tuition and fees: $57 (tuition $30; fees $27)
XCU777-081134
1 session F 6:30-9:30pm
Chef Mamta Puri

NEW! The Recipe Game!
(Demonstration and hands-on)
This class makes cooking a game you will win...even if you don't know how to cook! Come to our kitchen and play the recipe game and we will teach you some simple recipes that are easy to make and serious palette pleasers. Learn how to make Vodka Rigatoni, Honey-Balsamic Glazed Salmon, Steak Fajitas with Guacamole and more, all from scratch! Learn a little technique to create your own dishes or re-invent recipes you already have through the recipe game! Each session will offer different dishes and plenty of good taste. Try one and, if you like it, come back for more fun and games!
Tuition and fees: $54 (tuition $30; fees $24)
XCU778-081135
1 session F 6:30-9:30pm
Nicole Glonek

NEW! Fusion Asian Cuisine
(Demonstration and hands-on)
This class offers Asian flavors, European set up, Asian culinary art and American taste inspired by the flavors of Japan, Korea, Hong Kong, Singapore, Malaysia, and more.
Tuition and fees: $60 (tuition $30; fees $30)
XCU779-081137
1 session M 6:30-9:30pm
Chef Benson Yu

NEW! From the Tan Door (Grill It Up!)
In this class you will make appetizing Paneer Tikka, accompanied by flavorful chicken Tikka Masala and Dall Makhani, along with Naan Indian bread.
Tuition and fees: $57 (tuition $30; fees $27)
XCU780-081138
1 session F 6:30-9:30pm
Chef Mamta Puri

NEW! Quick Breads for Summer
Learn to make Focaccia, Pita and other breads that are perfectly suited for summer. We will even make dough that can simply be put on the grill.
Tuition and fees: $53 (tuition $30; fees $23)
XCU781-081139
1 session F 6:30-9:30pm
Chef Elizabeth Dinice

NEW! Wok & Roll
(Demonstration and hands-on)
The Wok is as versatile as the many dishes you can prepare in this class. Come and prepare Stir Fried Spring Rolls, Dim Sum, Wontons, Lo Mein, General Chicken, and more!
Tuition and fees: $60 (tuition $30; fees $30)
XCU782-081141
1 session M 6:30-9:30pm
Chef Benson Yu

NEW! Simple Cooking for Young Adults
(Demonstration and hands-on)
This class professional chef will teach young adults (ages 11-14) to prepare and create quick, easy, and simple meals in thirty minutes or less. Learn how to prepare, cook and be ready to serve breakfast lunch and dinner. Moms, Dads and guardians are welcome to enroll as well!
Tuition and fees: $60 (tuition $30; fees $30)
XCU783-081142
1 session M 6:30-9:30pm
Chef Benson Yu

NEW! Thailand
Traditional Thai favorites you will prepare in this class include: Stir fried Thai noodles, Curry chicken with coconut rice, Thai ground beef salad, and Rice soup with red snapper. Learn about the cuisine and culture of Thailand as you help to create these culinary delights.
Tuition and fees: $60 (tuition $30; fees $30)
XCU725-080550
1 session M 6:30-9:30pm
Chef Benson Yu

Phone: 609.570.3311    Fax: 609.570.3883
www.mccc.edu/ccs    ComEd@mccc.edu