The Culinary Center at Mercer

Please note: All courses include demonstration, hands-on practice and sampling of the dishes you create! In addition, our culinary classes are taught using the freshest ingredients. In order to ensure sufficient resources, no one will be registered past seven (7) days prior to class.

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. You will learn tricks of the trade with the guidance of our chef and will leave feeling confident that you can REALLY cook!

Fish

Learn from an expert how to approach and prepare many different types of fish. This is a how-to class that encompasses selecting the best to serving the best: fresh and saltwater fish from salmon and trout to red snapper. After this class, expect your future preparations of fish dishes to go along swimmingly.

Cost: $73 (tuition $21, administrative fee $9, lab fee $22, materials fee $21)

NCCUL-CS003-04

May 21

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 skills.

Cost: $89 (tuition $21; administrative fee $9, lab fee $22, materials fee $37 - includes a high quality 8” chef’s knife that’s yours to keep)

NCCUL-CS003-01

Jun 4

1 session

Sa

9am-12pm

Chef Bill Conrad

Food Service Programs

ServSafe® Certification

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. It is now 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. Available in college bookstore. The exam will be given at the end of the second class.

Cost: $104 (tuition $80, administrative fee $19, materials fee $5)

NCCUL-CS001-01

Jun 6-Jun 13

2 sessions

M

5:30-9:30pm

*Additional sections may be added. Please check our website at www.mccc.edu/ccs.

Douglas E. Fee, CHE, 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. Available in college bookstore.

Cost: $64 (tuition $46, administrative fee $13, materials fee $5)

NCCUL-CS002-01

Jun 13

1 session

M

5:30-9:30pm

*Additional sections may be added. Please check our website at www.mccc.edu/ccs.

Douglas E. Fee, CHE, Instructor

Our ServSafe® Certification meets the mandatory requirement in New Jersey for food establishments.
The World of Tea
Gain a broad overview of the world of tea (camellia sinensis), its varietals, history, culture and proper preparation and appreciation. This course will cover true tea only, not herbals. Each section will include tasting of representative teas, and there will be a demonstration of the serene Japanese tea ceremony.
Cost: $47 (tuition $35, administrative fee $12)
NCPER-CS013-01 May 5- May 19
3 sessions Th 6-7:30pm
Glenn Swann, Instructor

Secrets of the Caterer
An Online Course
Learn cooking and business secrets from a professional caterer. Catering is a business that has become very popular, especially for those who love to cook and plan parties. From weddings, to showers, to business parties, catering is a home-based business that gives the caterer an exciting and creative career. In this introductory course, you will learn how to put your cooking and party planning skills to work.
Cost: $104
• Expert instructors • 24-hour access • 6 weeks of instruction • A new section starts monthly

Choose from online culinary courses too!
www.ed2go.com/mccc.edu
Offering these and more

Start your own Edible Garden
Grow delicious, nutritious fruit and vegetables in your own backyard! In this course, you’ll learn how to give your garden a healthy start and keep it growing strong all season.
You’ll begin by figuring out which type of garden is right for you. Not everyone has the same amount of time, space, or sunshine, so the first step to a great harvest is selecting the right crops. You’ll explore climate considerations, learn how to read a zone hardness map, and find out how to spot a micro-climate in your yard.
After that, you’ll discover how to properly prepare a garden bed so your crops have the best opportunity to thrive. Since healthy soil is the key to a great garden, you’ll see how to identify problems in pH and drainage and fix them. You’ll even learn to understand fertilizers and how to make compost!
Along the way, you’ll delve into the variety of crops you can select: leafy greens, root vegetables, fruit, herbs, and more. Each type of crop has specific needs, so you’ll get tips on starting seeds, transplanting, pruning, and using container gardens and support structures. In addition, you’ll learn what to watch out for so you can spot pests and diseases before they destroy your bounty. And you’ll take the guesswork out of watering your garden as you explore a variety of irrigation options.
Whether you want to provide your family with nutritious food, save money, get some exercise, or just be more self-sufficient, this course will give you the skills and knowledge you need to be on your way to a successful harvest.

Luscious, Low Fat, Lighting Quick Meals
Have you ever wished you had a personal chef preparing luscious, low-fat meals for you? This course is the next best thing! You’ll learn how to ferret out fat in recipes, and discover how to reduce fat without sacrificing flavor or texture. Explore how to use flavor profiling to expand your culinary horizons. Learn how to prepare casseroles, crock-pot dishes, vegan dishes, oven-fried foods, meat-based meals, and many other entrees that are both nutritious and delicious!
You’ll discover how to get in and out of the kitchen faster, including tips for grocery shopping, menu planning, food preparation, and quicker cooking. You’ll also learn a dietitian’s tricks of the trade for encouraging reluctant family members to eat more healthfully. You’ll have the chance to try out over 50 exciting and easy lowered-fat recipes for tasty entrees, side dishes, desserts, and garnishes, with each recipe demonstrating a topic that’s covered in the lessons.
Wine Regions of the World
(Participants must be 21 years of age and be prepared to show ID.)

Please note: Our discussions will include the styles, appellations, climates, food pairings, better producers and much more. Each class will conclude with a wine tasting.

International Comparison of Rieslings
Many people think of Riesling as being sweet. While some are, there many that are dry or semi dry and complex; we will compare the various styles from the US, Alsace, Germany and Australia. Many people will say this grape variety is more versatile than Chardonnay and more reasonably priced, we will discuss each wine style, climate, better producers and food pairings; we will taste and discuss these wines at the end of the class. Cost: $79 (tuition $48, administrative fee $9, materials fee and licensing $22)

NCHOS-CS001-01       Jun 8
1 session                  W       6:30-8:30pm
Bruce Smith, wine enthusiast and educator

Sake
Sake is a fermented beverage made from rice and is Japan’s national drink. There has been a significant growth in Sake availability in the US. There are both sweet and dry styles and they serve as the perfect accompaniment to Sushi. This class will discuss the fermentation methods and various styles and characteristics of Sake. We will conclude each class with a tasting and discussion of each beverage. Cost: $50 (tuition $19, administrative fee $9, materials fee and licensing $22)

NCHOS-CS001-02       Jun 22
1 session                  W       6:30-8:30pm
Bruce Smith, wine enthusiast and educator

Wines of Hunter Valley, Australia
Hunter Valley is located an hour north of Sydney in New South Wales; the area is best known for Semillon but also makes mid weight, earthy Shiraz among other varietals. Join us as we discuss the terroir driven styles, characteristics and food pairings of each varietal. Each class will end with a taste of these wines. Cost: $50 (tuition $19, administrative fee $9, materials fee and licensing $22)

NCHOS-CS001-03       Jun 15
1 session                  W       6:30-8:30pm
Bruce Smith, wine enthusiast and educator

Rhone Varietals from California
There is a small cult group of wineries from California that specialize in French Rhone Varietals. These varieties will include Marsanne, Roussanne, Grenache, Syrah and others; We will discuss and compare the French style with California. Is there a difference in style and characteristics? Will they pair well with summer fare and barbecues? Each class will end with a taste of these wines. Cost: $50 (tuition $19, administrative fee $9, materials fee and licensing $22)

NCHOS-CS001-04       Jun 29
1 session                  W       6:30-8:30pm
Bruce Smith, wine enthusiast and educator

Bruce Smith has had an interest in wine for over thirty five years. After retirement he worked in several area retail wine shops and as a distributor serving restaurant and liquor stores. He has also traveled to many wine regions in the United States and around the world and attended many wine educational programs over the years. He is a member of the American Wine Society and Society of Wine Educators. He has earned both the Intermediate and Advanced certificates from the Wine Spirit Education Trust program as well as the CSW (Certified Specialist of Wine) from the Society of Wine Educators. Bruce has taught wine appreciation and specialty courses at Mercer since 2005, and his classes are educational and fun!