



Connecticut Culinary Institute

A MATTER OF TASTE

Schedule of Courses January to April 2006



The Traveling Chef

CCI is proud to introduce our new World Cuisine Series. These classes will be taught by our Chef Instructor Tomm Johnson. Chef Tomm has traveled the world to bring authentic and fabulous World Cuisine to Connecticut. Take just one class or as many as your schedule allows.

Italy

January 7, 2006 9:00AM-12:00PM
Hand Made Pasta and Sauces - \$100.00

Pizza

January 7, 2006 1:00PM-4:00PM
Thin Crust Pizza- \$85.00

Pizza

January 14, 2006 9:00AM-12:00PM
Calzone - \$85.00

Thailand

February 11, 2006 9:00AM-12:00PM
Pad Thai, Chicken Satay, Fish with Chilis and more - \$100.00

Thailand

February 18, 2006 9:00AM-12:00PM
Curries, Rice - \$100.00

Mexico

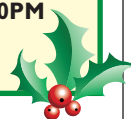
March 3, 2006 9:00AM-12:00PM
Moles and More - \$100.00

Mexico

March 11, 2006 9:00AM-12:00PM
Traditional Mexican - \$100.00

Italy

April 1, 2006 1:00PM-4:00PM
Handmade Stuffed Pasta - \$100.00



Pub Food

Jason Rooke **1:00 PM-4:00PM**
Campus: **Suffield**
1 Session (210122) \$85.00

Sunday, January 08, 2006

It's too cold to drive out to a bar for a quick bite and a cold one. Call up your friends and tell them to grab a six pack and come pay YOU the cover charge! Avoid the noise, lines and bad pick-up lines and host the next night out at Your tavern. On the menu: Fish and Chips, Guinness Beef Stew, Fried Calamari, Buffalo wings, and Duck Quesadillas.

Cooking with Wild Game

Matt Hamel **1:00 PM-4:00PM**
Campus: **Farmington**
1 Session (140107) \$100.00

Sunday, January 08, 2006

We encourage those of you with adventurous palates and those of you who enjoy the celebration of wild game to sign up for this unique and fun class. Our menu from the field includes Roasted Duck with Merlot fig compote, Broiled Quail with cornbread stuffing, Kentucky Bourbon Braised Wild Turkey, And Venison Sausage Patties.

Tropical Pies and Tarts

Micki Wood **2:30 PM-5:30PM**
Campus: **Farmington**
1 Session (170136) \$85.00

Saturday, January 14, 2006

It may be January in Connecticut, but we can take you straight to the tropics with this delicious class. Learn to make beautiful and delicious pies, tarts, and tartlets using exotic ingredients and two types of pastry dough. When you bring home and share an authentic Lemon Meringue Pie, a Pineapple Coconut Tart, and assorted tartlets imagining warmer climates will be a little easier.

Basic Knife Skills I

Bill Apicerno **1:00 PM-4:00PM**
Campus: **Suffield**
1 Session (100115) \$85.00

Sunday, January 15, 2006

Knowing how to select and use knives is an important factor in producing gourmet meals safely. In this class, you will be shown how to properly sharpen cutlery and apply this new skill to your own knives. You will learn how to chop, slice and dice efficiently and carefully. Chiffonade, Rondelles, diagonals, Julienne, Batonnet, Paysanne, and Brunoise are some of the cuts you will be taught, as you prepare soup and salad for lunch.

Kids Cook- Hand Made Pasta

Dianne Veale **1:00 PM-4:00PM**
Campus: **Farmington**
1 Session (330119) \$85.00

Sunday, January 15, 2006

Calling all kids! Join us at CCI as we make fresh pasta from scratch. We will make fettuccine and assorted ravioli using our hands as well as the pasta machine. When we're finished we will fix up some sauce and sample our pasta together. Recommended for ages 8-12.



**Indulge yourself
this holiday season
and take a class or give
the perfect gift - a CCI
Gift Certificate**



Classic Soups and Stews

Don Pinger **1:00 PM-4:00PM**
Campus: **Farmington**
1 Session (210130) \$85.00
Sunday, January 15, 2006

Learn how to comfort your family and friends with delicious soups and stews from around the world. Soup and stew making techniques provide the cook the opportunity to develop the wonderful flavors and aromas that take the chill off the coldest day. Some of the stews you will prepare are: Catalonian Stew with Clams, Pork and Potato, Californian Cioppino, Brazilian Black Bean and Smoked Meat Stew, and Italian Sausage and White Bean Soup with Broccoli Rabe.

Smoking and Condiments

Tomm Johnson **9:00 AM-12:00PM**
Campus: **Farmington**
1 Session (410108) \$100.00
Saturday, January 21, 2006

Be ready for the season of tailgates and barbeques with this class. Low and slow cooking defines this kind of barbeque. In this class you will see how easy it is to smoke your own meats, cheeses and vegetables. You will also make your own ketchups, mustards, salsas and chutneys.

Superbowl Sunday Buffet

Matt Hamel **1:00 PM-4:00PM**
Campus: **Farmington**
1 Session (210129) \$85.00
Saturday, January 21, 2006

Football fans—and those who are just there for the food—this is the class for you! Learn to make fabulous and fun dishes that will tempt all your pals to join you for the big game. The game day menu includes Nacho Grande Platter, Chicken Wings: Three Ways, Chicken and Cheese Quesadillas, BBQ Baby Back Ribs, Coleslaw, and "Super Sundaes."

American Steakhouse

Jason Rooke **1:00 PM-4:00PM**
Campus: **Farmington**
1 Session (100134) \$100.00
Sunday, January 22, 2006

Nowadays it seems like you have to remortgage your home in order to have a night out at a steakhouse. Spend an afternoon with CCI and learn how to recreate the classics and host a steakhouse of your own—Just make sure your guests bring the wine! Choose your favorites from this menu: Caesar Salad, Filet Mignon with Bearnaise, Truffled Creamed Spinach, Homefries, Sautéed Mushrooms and Onions, and Molten Chocolate Cake.

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From _____

Holidays, Weddings, Showers,
Mother's Day, Father's Day, Graduations,
Birthdays, Anniversaries, I ♥U's, etc.

Kids Cook – Sushi

Ana Jaramillo **1:00 PM-4:00PM**
 Campus: **Suffield**
 1 Session (330121) \$85.00

Sunday, January 22, 2006

How would you like to impress family and friends with your sushi skills? Creating sushi at home is easy—once you learn the basics. In this class we will learn how to roll flavorful rice around an assortment of fillings. We will even make dessert sushi and tasty dipping sauces in which to enjoy our beautiful and delicious Sushi rolls. Recommended for ages 8-12.

Cupcake Café for Parents and Kids

Danielle Campoli **1:00 PM-4:00PM**
 Campus: **Farmington**
 1 Session (330122) \$100.00

Saturday, January 28, 2006

Cupcakes are not just for Bake Sales! Kids—Bring a parent and learn to make individual cakes in an assortment of flavors and with various fillings. You will also learn to decorate your own personal cakes using a pastry bag with assorted tips. When you are finished we will serve up some hot chocolate as you dig in and enjoy your delicious creations.

Couples Cook- Valentine's Day Dinner

Jason Rooke **1:00 PM-4:00PM**
 Campus: **Farmington**
 1 Session (240100) \$150.00 for Two

Sunday, January 29, 2006

Dinner and a movie? Not a bad start, but why not one up the competition with a home cooked meal and a movie on the couch? Let us teach you both how to master a multi-course dining experience that leaves you plenty of time to spend together, instead of being left stranded alone in front of the stove. You and your loved one will crave these dishes for years to come: Bruschetta alla Romana with Basil Oil and White Beans, Roasted Beet Risotto, Chicken Thighs in Garlic Sauce, Carrots in Marsala, Swiss Chard and Raisins, and Spiced Pears with Zablonie.

Tablescapes

Barbara Baran, Barbara Berg **12:00 PM-2:00PM**
 Campus: **Farmington**
 1 Session (180103) \$50.00

Wednesday, February 02, 2005

Let us help you find your inner "Martha". This hands on participation class will focus on designing various creative and clever table settings.

Modern New England Fireside Dinner

Paul Zdanis **9:00 AM-12:00PM**
 Campus: **Farmington**
 1 Session (210123) \$100.00

Saturday, February 04, 2006

Imagine a dinner by a crackling fire that satisfies the Yankee in all of us. New England traditional cuisine is rich in its use of corn, seafood and sensational produce. Join our chef instructor as you create a modern menu that will melt away the winter chill and impress friends and loved ones. You will make and enjoy: Clam and Corn Soup with Seared Scallop and Wilted Greens, Pan Seared Sea Bass with Lobster Mashed Potatoes, Braised Leeks and Baby Peas in a Lobster Broth, and an Apple Cranberry Brown Betty.

Paella Party

Ana Jaramillo **1:00 PM-4:00PM**
 Campus: **Suffield**
 1 Session (220245) \$85.00

Sunday, February 05, 2006

Spanish Cuisine is all the rage these days, and why not? The food is delicious, subtly flavored, and beautiful too. This class will feature Paella, the signature dish of Andalusia, and a party pleaser like no other. Bring your favorite red wine and we'll mix up some Sangria, as we prepare a variety of Paella dishes such as Paella Valencia, Paella Vegetariana, and Paella Mariscos. We will end our feast with Churros, the signature sweet of Spain. We are sure you'll be planning this menu for your next party.

Tapas Workshop

Ann Rossi **1:00 PM-4:00PM**
 Campus: **Farmington**
 1 Session (220246) \$100.00

Saturday, February 11, 2006

Tapas- the "little foods" of Spain—are a delightful addition to your culinary repertoire. At one time, tapas were nothing more than a dish of olives or almonds, or even a few slices of cheese. Today, tapas have come to encompass any hot or cold dish that can be served in small portions. For your cooking and tasting pleasure we will create Mussels in Green Sauce, White Bean and Chorizo Grilled Boneless Quail, Char-Grilled Squid, Tortilla Espanola, Manchego Cheese in Olive Oil, Andalusia Salad and Cumin Chicken Skewers with Romanesco Sauce.

The Sea's Bounty

Matt Hamel **1:00 PM-4:00PM**
 Campus: **Farmington**
 1 Session (260103) \$100.00

Sunday, February 12, 2006

This class will certainly perk up your seafood culinary repertoire. Seafood is versatile in its ability to take on various flavor profiles. Come and see for yourself, as you make and enjoy Clams Casino, Black Pepper Monkfish Medallions with Champagne Strawberry Vinaigrette, Sole a la Meuniere, and Seared Salmon Fillet with Toasted Pumpkin Seed Cream.

Basic Knife Skills I

Tomm Johnson **1:00 PM-4:00PM**
 Campus: **Farmington**
 1 Session (100115) \$85.00

Saturday, February 18, 2006

Knowing how to select and use knives is an important factor in producing gourmet meals safely. In this class, you will be shown how to properly sharpen cutlery and apply this new skill to your own knives. You will learn how to chop, slice and dice efficiently and carefully. Chiffonade, Rondelles, diagonals, Julienne, Batonnet, Paysanne, and Brunoise are some of the cuts you will be taught, as you prepare soup and salad for lunch.

A Taste of Hawaii

Yunay Sawyer **1:00 PM-4:00PM**
 Campus: **Farmington**
 1 Session (210124) \$85.00

Sunday, February 19, 2006

Grab your most colorful shirt and take a trip to Hawaii without the long flight! Hawaii may be an American state, but its cuisine is exotic, beautiful and delicious. Come join us as we explore the cuisine of the Hawaiian Islands we will prepare Mango Macadamia Bread, Waikiki BBQ Pork Ribs, and Macadamia—Coconut Crusted Mahi- Mahi with Polynesian Fruit Salsa. Aloha!

Tropical Island Madness

Ann Rossi **1:00 PM-4:00PM**
 Campus: **Farmington**
 1 Session (220247) \$100.00

Saturday, February 25, 2006

Come away to the Islands! Island cuisine is exotic, fabulous, and easy to prepare once you know how to use the native ingredients and proper cooking techniques. As you cook Sweet Potato Fritters, Ceviche, Coconut Crusted Scallops with Mango Mustard, Jerked Chicken with Ginger Jelly, Guava Glazed Chicken Breasts. with Dark Rum, and Papaya and Chayote Salad, you'll swear that you hear Calypso tunes in the air.

Introduction to Bread Making

Gary Mitchell **9:00 AM-12:00PM**
 Campus: **Farmington**
 1 Session (160101) \$100.00

Saturday, February 25, 2006

It's hard to beat the pleasure of homemade breads. In this beginner's class, you'll be introduced to several kinds of yeast breads, create doughs from various flours, and make Basic Home-Style Bread, Sixty Minute Rolls, French-Style Hearth Bread, Batter Wheat Bread and Challah. You'll leave understanding how yeast works and why.

Guys Cook

Matt Hamel **1:00 PM-4:00PM**
 Campus: **Farmington**
 1 Session (210125) \$85.00

Sunday, February 26, 2006

Guys—Channel your inner Chef and join other guys in this fun and informative class. You and our chef instructor will manage the heat and create food that will impress all who enter your kitchen domain. After this class, you will have a menu and some basic cooking techniques under your belt that will make you the hero in your house. On the menu: Shrimp wrapped in Prociutto, Sun-dried Tomato and Asiago Crostini, Baby Spinach Salad with Pecan Crusted Goat Cheese, Toasted Almond and Honey Braised Chicken, Risotto with Portobellos, Bacon and Fontina Cheese, and Caribbean Rum Bananas.

Quick and Delicious Chicken

Yunay Sawyer **1:00 PM-4:00PM**
 Campus: **Farmington**
 1 Session (100132) \$85.00

Sunday, March 05, 2006

Are you weary of the same chicken dishes? These easy one-pot meals are full of flavor and can be prepared in less than an hour. Chicken Tagine with Chickpeas and Mint, Chicken with Caramelized Onions, Olives and Sage, and Chicken and Prosciutto with White Wine and Rosemary will surely bring them home for dinner.

Tuscan Steakhouse

Jason Rooke **1:00 PM-4:00PM**
 Campus: **Suffield**
 1 Session (100131) \$100.00

Sunday, March 05, 2006

Here is an Italian twist on an American classic. Learn how to transform simple ingredients into an unexpected and elegant dinner menu. Truly a class for adventurous cooks. On the Menu: Bistec alla Pizziola, Pumpkin Risotto, Peas and Pancetta, Mushroom and Parsley, Sautéed Swiss Chard, Grilled Eggplant with Scamorza, and Drunken Chestnuts for dessert.

I Hate to Cook!

Barbara Baran, Barbara Berg
Campus: **Farmington**
1 Session (180101) \$100.00
Saturday, March 11, 2006

Good news!—You don't have to. This class is devoted exclusively to the creative use of pre-cooked, packaged and prepared foods. We will make you aware of some local and regionally available resources. Stocking your pantry and freezer, assembly techniques, quick table setting ideas and simple food presentations. All of this adds up to easy and elegant entertaining.

Miniature Desserts

Micki Wood
Campus: **Farmington**
1 Session (170137) \$85.00
Saturday, March 11, 2006

If you are hosting a bridal shower or an extra special party, this class is sure to get you started. Join our CCI pastry chef as she guides you in the preparation and presentation of lovely finger desserts. Your beautiful tray will include: Strawberry, Kiwi and Raspberry Tartlets, Madeleine's, Almond Macaroons, and Chocolate Dipped Bride and Groom Strawberries.

Week Night Hero

Jason Rooke
Campus: **Farmington**
1 Session (210127) \$85.00
Sunday, March 12, 2006

Do your kids think Chinese take out is home cooking? Want to have better control of what goes into your family's food? If working until 5 PM keeps you from turning on the stove, come let us teach you how to feed your family home cooked meals in under an hour: Lamb Skewers with Curried Couscous, Sautéed Mushrooms with Ham, Lemon Garlic Chicken with Spinach and Raisins, White Bean Soup with Rosemary, Linguine with Prosciutto and Olives and Crostini with Honey and Mascarpone are some of the delicious and different dishes you can make quickly and easily after taking this class.

A Taste of Ireland

Matt Hamel
Campus: **Farmington**
1 Session (220248) \$85.00
Sunday, March 12, 2006

Get ready for a Saint Patrick's Day, filled with authentic Irish cuisine. This class will explore the taste and charm of traditional Irish fare. Join our Irish-American chef as he guides you through a menu that includes: Colcannon, Bubble and Squeak, Traditional Irish Lamb Stew, Beef Braised in Guinness and Irish Soda Bread. With a menu like this, you will not have to depend only "on the luck" of the Irish, you will have the culinary skill to entertain friends and family alike.

Parents and Kids Cook – Movie Night Meals

Dianne Veale
Campus: **Farmington**
1 Session (330120) \$125.00
Saturday, March 18, 2006

Create or continue a special tradition for your family. Along with our chef instructor, you and your child will cook easy and tasty meals that just need a movie or a family game to make your precious family time together sweet and delicious. Coming attractions include: Texas Chili, Confetti Rice, Cornbread, Real Mac and Cheese, Individual Meatloaves, Smashed Potatoes, and Sautéed Green Beans and an Ice Cream Bar for dessert.

Healthy Week Night Meals

Michelle Ades
Campus: **Farmington**
1 Session (150112) \$85.00
Sunday, March 19, 2006

Join us as we show you how to create delicious and healthy meals that are quick to prepare, as well as nutritionally sound. We all want to eat well without sacrificing flavor and variety. This class will show you how to use healthy ingredients and various cooking techniques. You will prepare and enjoy: Honey Hoisin Pork Tenderloin, Crunchy Thai Vegetable Slaw, Roasted Halibut Provençal with Tomatoes, Capers and White Wine, Greek Style Chicken with Artichokes, and Orzo Pilaf with Spinach and Pine Nuts.

Sushi Workshop

Vunay Sawyer
Campus: **Farmington**
1 Session (220118) \$100.00
Sunday, March 19, 2006

We know you can find Sushi everywhere these days, but do you know how easy it is to create beautiful and tasty Sushi at home? In this class we will mix up some rice, get out the bamboo mats and create Japanese Maki Rolls, California Rolls, Nori and Nigri Sushi. Learn this creative Japanese art, as we serve and enjoy these delicious bites with an assortment of dipping sauces and garnishes. Add a little Asian fusion to your next party.

Whole Grain Breadmaking Workshop

Gary Mitchell
Campus: **Farmington**
1 Session (160109) \$85.00
Saturday, March 25, 2006

This class continues the lessons of basic bread baking with a concentration on whole grains. You will learn how to choose different types of flours and a variety of grains to create rustic loaves that will appeal to your eyes as well as your palate. Once you discover how satisfying it is to create your own breads at home, your kitchen will be the place to be.

Teens Cook – Vegetarian

Ken Bergeron
Campus: **Farmington**
1 Session (330123) \$130.00
Sunday, March 26, 2006

Teens – Join us as we cook with the author of "Professional Vegetarian Cooking" (John Wiley & Sons, \$49.95). Vegetarian cuisine is now more popular than ever. Increasing health and ethical concerns- and an appetite for adventure-have sparked a growing interest in delicious vegetarian dishes. This "vegan friendly" class will show you how to use traditional cooking methods and techniques to cook meals bursting with freshness and flavor. Every registration includes a copy of Chef Bergeron's book.

Panini Workshop

John Twichell
Campus: **Farmington**
1 Session (210128) \$85.00
Saturday, April 01, 2006

Dust off the George Foreman! We will show you how easy it is to make panini bread and create the BEST sandwiches your family and friends will enjoy for years to come. With the money you save at the sandwich joint, you may even upgrade to a bigger "George"! On the Menu: Prociutto, Salami and Pepperoni with Provolone, Caramelized Onions Panini, Olive Tapenade, Wild Mushroom, Asparagus and Artichoke with Lemon Panini, Roast Beef, Roquefort, Onion Rings and Whiskey Horseradish Mayonnaise Panini, Chicken BLT's, and Smoked Turkey, Havarti, Fire Roasted Red Peppers with Honey Dijon Mayonnaise.

Let's Do Brunch

Jason Rooke
Campus: **Suffield**
1 Session (290101) \$100.00
Sunday, April 02, 2006

Why limit your dinner parties to the evenings? Learn how breakfast food can be transformed into an elegant meal, while still leaving you the remainder of Sunday to relax and snack on leftovers with the Sunday paper. These dishes are sure to please: Café au lait, Spaghetti alla Carbonara, Port Poached Prunes, French Scrambled Eggs, Brandied French Toast a la Orange, Perfect Pancakes, Irish Oats with Honey, and French Style Omelets.

The A, B, C's of Entertaining

Barbara Baran, Barbara Berg
Campus: **Farmington**
1 Session (180104) \$50.00
Thursday, April 06, 2006

This class is designed for people who feel uncomfortable while entertaining. CCI will teach you the appropriate "how to's" of planning and presenting a successful event, we will help you eliminate your "hosting phobias".

Southern Picnic

Ann Rossi
Campus: **Farmington**
1 Session (210126) \$100.00
Saturday, April 08, 2006

Picnic days will be here sooner than you think. You don't have to live in the South to enjoy really delicious picnic fare. Join us as we prepare a menu of Buttermilk Fried Chicken, Biscuits with Country Ham and Honey Butter, Hoppin' John, Traditional Potato Salad, Sweet Vidalia Onion Salad and Sweet Potato Pie. After this class all you will need is a picnic basket and a park.

Super Saver Meals

Jason Rooke
Campus: **Farmington**
1 Session (100133) \$85.00
Sunday, April 09, 2006

Gas prices got your family's groceries on a budget? The chefs at CCI will teach you how to supercharge the flavor of the fuel you serve your family, while making sure your bank account doesn't go to empty. Learn how and why the cheapest cuts of meat are typically the most flavorful, and how they can be turned into tasty and tender morsels. These dishes are sure to please your family and your wallet: Tropical Shortribs, Tandoori Chicken, Greek Beef Stew, Malaysian Lamb, and Black Currant Pork Chops.

Hors d'Oeuvres for Entertaining

Jason Rooke
Campus: **Suffield**
1 Session (120132) \$100.00
Sunday, April 23, 2006

Do you want to host and entertain your friends, but the thought of a multi-course meal is more than you're looking to undertake? A table of well-designed Hors d'Oeuvres provides a more casual and interactive dynamic than a sit-down meal. Let the chefs at CCI teach you how to provide the centerpiece for your next social gathering with these delicious offerings: Mozzarella en Carrozza, Salted Roasted Almonds with Balsamic Reduction, Bruschetta alla Romana with Homemade Hummus, Hot and Spicy Olives, Roasted Bell Peppers with Anchovy Sauce, Asparagus with Prosciutto and Figs, Shrimp en Salsa Verde, and Green Apple and Roquefort Flatbread.

Connecticut Culinary Institute

230 Farmington Avenue 1760 Mapleton Avenue
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- ▶ Recreational Culinary Classes
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January to April 2006 Schedule of Courses

CS207

Class Times:

Saturday Morning	9-12 noon
Saturday Afternoon	9-12 noon
Sunday Afternoon	1-4pm

Call For Class Availability

Classes are Offered in Farmington and Suffield

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