



Look What's Cooking at Owens...

INTRO TO FLOODED COOKIES

Have fun learning the techniques professionals use to make their sugar cookies look so amazing in a relaxed atmosphere. Each student will learn how to make the various consistencies of royal icing; the dos and don'ts of tinting and flavoring the icing, and multiple flooded techniques. Each student will have at least 8 spring themed cookies to practice on and take home, please bring your own container to take your cookies home and an apron.

51024 Sat 3/10 9 a.m. - 12 p.m. Perrysburg \$59

INTERMEDIATE FLOODED COOKIES

If you are taking the flooded cookie class, you may as well sign up for the intermediate class too. Most students do! In this class, students build on the techniques learned in the intro class. Basic techniques are expanded into more complex and intricate designs in three technique stations. Each station has a particular set of tools and ingredients and students are free to spend as much time at any station as they like, within class time limits. Please bring an apron and a container to take your cookies home.

51025 Sat 3/24 9 a.m. - 12 p.m. Perrysburg \$69

ADVANCED FLOODED COOKIES *SPRING SPECTACULAR*

Join Chef Amy and create exquisite "Spring" works of art. Building on all you've learned in the required previous classes, push your cookie creativity to new levels as we get more precise with icing consistency, use smaller tips and practice new piping techniques and more complex designs. Bring your patience, your creativity and your Spring Fever!

51026 Sat 4/21 9 a.m. - 12 p.m. Perrysburg \$69

CHEFMAKER: MORE THAN JUST COOKING

This cooking class is designed to help understand and then improve techniques of food production. Chef John Mihaly combines cooking knowledge with skill development to demonstrate vegetable and meat processing, kitchen organization, purchasing and storing of fresh foods, and recipe analysis. Once registered, email John (chefmakerbooks@aol.com) your favorite or most challenging recipe to be discussed in class, and bring along a favorite knife or two to practice with. Students will prepare a lunch following the lecture.

51053 Sat 2/10 10 a.m. - 1 p.m. Perrysburg \$79

500 WAYS TO SERVE CHICKEN

Student will learn to process a whole chicken into usable meat cuts, then make stocks and sauces and discuss a variety of cooking methods. The goal will be to translate professional food production techniques into use for the home kitchen. There is no skill or experience requirements - only the desire and interest in learning how to serve quality meals using fresh, natural ingredients. Instructor: Chef John Mihaly

51093 Sat 3/3 10 a.m. - 1 p.m. Perrysburg \$79

NEW! HEALTHIER COOKING TECHNIQUES

Is your New Year's resolution to be a healthier version of yourself? Whether it's low carb, low cal or low fat, Chef Brandi will teach you better options in this hands-on class to make some of your favorite foods to keep your healthier lifestyle on track.

51220 Tue 2/6 6 - 9 p.m. Perrysburg \$79

All culinary classes are held at the Culinary Arts Center located at our Perrysburg campus. Please bring an apron with you and wear closed-toe shoes with a rubber sole to class.



OWENS
COMMUNITY COLLEGE

REGISTER TODAY! • www.owensworks.com • (567) 661-7357