

LOOK WHAT'S COOKING AT OWENS!

NEW! BAKING THERAPY

"It's a thing. Really. Go look it up, I'll wait." – Chef Amy
Spend some time with Chef Amy Morford in Owens' professional baking facility and find new paths to personal peace and contentment, while enjoying the comforts of fresh baked goods!

All culinary classes are held at Owens' state-of-the-art Culinary Arts Center located on the Toledo-area Campus in Perrysburg Township. Please bring an apron with you and wear closed-toe shoes with a rubber sole to class.

Baking Therapy

NEW! LEAN BREADS

Learn the fundamentals of lean bread production: yeast is a living organism, how to knead and why we do it; proof is in the final bread! With a better understanding of the how's and why's of bread production, bread from scratch can become a soothing routine to your daily grind. All students will go home with bread to loaf around with.

51002	Sat	1/25	9 a.m. - 12 p.m.	Perrysburg	\$59
51003	Tue	1/28	6:30 - 9:30 p.m.	Perrysburg	\$59

NEW! CHOCOLATE TRUFFLES

In this session each student will learn the basics of truffle production, including the how's and why's of adding flavor and texture. Various finishing and garnishing techniques will finish off your truffles for an indulgent box of chocolates to take home with you.

51004	Sat	2/15	10 a.m. - 12 p.m.	Perrysburg	\$54
51005	Tue	2/18	7 - 9 p.m.	Perrysburg	\$54

NEW! ENRICHED BREADS

Unlike lean breads, enriched breads contain sugar and butter, and sometimes a whole lot of sugar and butter! Easter brunch is just around the corner, come get your Zen on in the sweet, buttery cinnamon-y drenched atmosphere of the baking kitchen while learning how to turn enriched breads into cinnamon rolls, and breakfast treats.

51006	Sat	3/21	9 a.m. - 12 p.m.	Perrysburg	\$59
51007	Tue	3/24	6:30 - 9:30 p.m.	Perrysburg	\$59

NEW! PASTRY ART THERAPY

Explore the combination of art therapy and baking therapy in this demo and hands on class. Experiment with color mixing with icing as your medium, blend nuanced shades, and lose yourself in spring color! Then take those colors and learn how to pipe abstract flowers and designs. All work will be done on a palate, with a small cake to finish on and take home.

51009	Sat	4/25	9 a.m. - 12 p.m.	Perrysburg	\$59
51010	Tue	4/28	6:30 - 9:30 p.m.	Perrysburg	\$59

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 appropriate consistencies of royal icing; the do's and don'ts of tinting and flavoring the icing, and multiple flooded techniques. Each student will have at least eight holiday-themed cookies to practice on and take home. Please bring your own container and an apron.

51008	Sat	1/25	2 - 5 p.m.	Perrysburg	\$59
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INTERMEDIATE FLOODED COOKIE CLASS

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.

51011	Sat	3/21	2 - 5 p.m.	Perrysburg	\$59
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OWENS
COMMUNITY COLLEGE

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Cooking

NEW! SOUPS AND CHOWDERS

Looking to add some excitement to your home menus? Soups and Chowders will introduce you to both classic and contemporary dishes! These recipes work great as a stand-alone meal or as a different way to use leftovers. The class will explore clear soups, purees, cream soups and chili. The class will conclude with a tasting that includes homemade baguettes! Presented by Chef Samantha Gill

51211 Tue 2/4 6-9 p.m. Perrysburg \$69

NEW! PIEROGIES 101

This class will serve as an introduction to making of the timeless Polish classic, pierogies. We will prepare the dough, make the fillings, form the dumplings and cook them the proper way. We will then sit down to sample our wares with all the appropriate garnishes. You will imagine yourself strolling the streets of the old-time Polish village after this class. Presented by Chef Ed Gozdowski and Chef Matt Campbell

51018 Sat 2/22 9 a.m. - 12 p.m. Perrysburg \$69

CULINARY KNIFE SKILLS

This class will help you take your knife skills to the next level! The evening will focus on proper selection, care and storage of cutlery; then move into the kitchen where we will get cutting! The class will cover workstation organization, safety, everyday knife cuts and lots of practice time. The evening will end with a light dinner prepared by the class. Presented by Chef

Samantha Gill

51059 Tue 2/18 6-9 p.m. Perrysburg \$79

KETO/LOW-CARB

Interested in learning about low carbohydrate cooking but don't know where to start? Already enjoying a low-carb lifestyle, but want to take your meals to the next level? Join our chefs as we explore a variety of recipes, preparation methods and ingredients that support the low-carb lifestyle. If you are interested in low carbohydrate eating for wellness, personal interest or athletic performance, this class is for you! Presented by Chef Brandi Smith

51060 Thu 1/30 6-9 p.m. Perrysburg \$79

NEW! FOOD SAFETY FOR HOME

What is the difference between a "food expiration date" and a "best by date"? How long do you need to cook chicken to make sure it is safe? How do you use that food thermometer that is in the back of your kitchen cabinet? Does the thermometer even read the correct temperature? What is the best way to cool and store leftovers?

Through classroom time and hands-on activities, this class will introduce you to the food safety essentials for the home cook and help you prepare safe, wholesome food for your family. Presented by Chef Bill Powell

51212 Tue 3/10 6-8 p.m. Perrysburg \$49

DATE NIGHT

Nothing brings people together like food. Whether you are looking for a first date idea or you and your significant other need a fun night out, this class is for you!

Each couple will prepare a three-course meal

followed with a yummy dessert. Couples will finish the evening by enjoying the prepared meal. Presented by Chef Brandi and Chef Bill

51012 Fri 2/28 6-9 p.m. Perrysburg \$160/couple

WE ALL SCREAM FOR ICE CREAM

Have you ever wondered what it takes to make summer's favorite sweet treat? Join us as we go through different methods of making this frozen delight! You will also learn how to make a few of your favorite toppings. All of your hard work will pay off with a homemade sundae at the end of class! Presented by Chef Brandi Smith

51061 Tue 4/14 6-9 p.m. Perrysburg \$59

GRILL MASTER

Dust off that grill and get ready for summer! Chef Bill will help you hone your grilling skills and get ready to impress at your next cookout. Learn about new versions of trusty classics, how to grill perfect veggies, and even how to make a pizza or dessert on the grill! Closed-toed shoes please. Feel free to bring your own aprons and grilling tools. Presented by Chef Bill Powell

51062 Thu 4/23 6-9 p.m. Perrysburg \$79



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