

2010 Secrets of a Chef



- Short cooking classes scheduled to fit your busy life style.
- Small class sizes for more one on one time with our Chefs
- All Classes are by a \$50 pre-paid reservation only.
- Contact Chef Patrick Morris at pmorris@plattcollege.org or 405-628-9933
- Visit www.plattcolleges.edu for updates



January 23 / 11 am – 2 pm: Basic Skills

This class will cover those culinary basics that are the foundation to great cooking. Learn how to cut vegetables, butcher a whole chicken, make your own stocks, and put it to use for an entrée.



February 20 / 11 am – 2 pm: Super Specialty Soups

Gumbo, chowders, and bisques, oh my! You don't have to brave the winter with soups from a can. Chef Brad will teach you how to make great soups at home.



March 20 / 11 am – 2 pm: Tasty Spanish Tapas

Do you like hosting parties? Tired of the same ol' chips, dips, and wings? Chef Pat will show some new and exciting appetizers from Spain.



April 24 / 11 am – 2 pm: International Tidbits

Hop around the globe with us. This class will cover a few dishes selected from the traditional fare of several countries. Chef Saeed will be your guide through these great dishes.



May 22 / 11 am – 2 pm: Dining on the Champs-Élysées

Ah Paris, the city of romance, designer clothing, and grand cuisine. Come and learn some of the classics of this great city with Chef Tito.



June 26 / 11 am – 2 pm: Kids in the Kitchen - Part 1 Super Snacks

June brings the first of three classes for kids. This class will teach the kids how to prepare healthy snacks that are easy and delicious.



July 24 / 11 am – 2pm: Kids in the Kitchen – Part 2 Pizza Party

This installment of our kid's classes Chef Katy will show you how to make pizza at home. This is a great family bonding activity that keep them smiling until the sandman comes.



August 21 / 11 am – 2 pm: Kids in the Kitchen – Beginning to Bake

Who needs an Easy-Bake Oven? Chef Katy will show the kids how to make cookies and cakes the right way. After this you might need to lock up the flour and sugar.



September 25 / 11 am – 2 pm: Football Feasting – Beyond the Tailgate

Down! Set! EAT! Here comes football season. Learn how to wow your friends before the whistle blows. Chef Pat will dial up the touchdown play. You just have to get to the end-zone.



October 23 / 11 am – 2pm: Ghouls, Goblins, and Goodies – Halloween Party Food

If you want to throw a true monster mash then this class is for you. Learn some spine-tingling good food for this Halloween.



November 20 / 11 am – 2 pm: Turkey and all the Trimmings

Thinking of cooking Thanksgiving dinner for the first time? Looking to change some things from last year? Chef Arly will show you how to make that classic American Dinner everyone will talk about all winter.



December 11 / 11 am – 2 pm: Holiday Gifts

Need to find some gifts fast? Chef Katy will teach you a few great gift ideas that come from your home kitchen.