

Culinary Classes



APRIL 2016



Ventura Adult and Continuing Education (VACE), part of Ventura Unified School District, offers cooking classes on Saturdays at Ventura High School.

All classes are Hands-On: Our local professional chefs demonstrate cooking techniques, share *valuable* tips and assist you through recipes as you improve your culinary skills. You will work independently or in teams of no more than two (maximum of 10 students per class). And the best part is - *you* eat what you prepare!

How much do they cost? Each three-hour class is \$85 per person. Save \$30 with a discount package: \$225 for any three classes (taken within three months). There are no registration fees for single or packaged classes. Cash, checks, and credit cards are accepted. Gift Certificates are available.



How do I register? The place to register is *different* from the class location.

Register in person at least **two** days in advance in VACE's main office at 5200 Valentine Rd (near Ivy Lawn).

Where are the classes? The classes are held in Ventura High School's - Culinary Arts kitchens. The school is located at the corner of Main & Catalina Street. The classroom runs along Main Street, Room 83 (this is not the cafeteria area) Sorry, walk-ins are not permitted.

Cancellations: VACE does not offer refunds but honors a 48-hour cancellation policy in order to reschedule your reservation. A minimum of 3 students is necessary to hold a class. Credit toward future classes or full refunds will be given if the class is cancelled by VACE.

Students must be at least 18 years of age.

April 16, 1 to 4 pm – Knife Skills 101

Chef Amy Tyrrell

A **MUST** class for all!

Learn and practice knife skills while making some good eats!

April 23, 1 to 4 pm – Japanese Cuisine

Chef Amy Tyrrell

Futomaki Sushi, Chicken Teriyaki Bowls and Teriyaki Sauce & Glaze from scratch.

April 30, 1 to 4 pm – Chocolates 101

Chef Ali Smith

Tasting, Tempering, and Chocolate Confections.

Learn to dip, drizzle and fill your own chocolate creations!



MAY 2016

May 14, 1 to 4 pm – Indian Cuisine

Chef Amy Tyrrell

Get inspired and learn the classic techniques of India.

Chicken Vindaloo, Mango Cilantro Rice, Carrot Padachi and Nam

May 21, 1 to 4 pm – Bar-B-Que 101

Chef Liz Burnette

Learn the *secret* of grilling Chicken & Beef to perfection as well as making your own savory B-B-Que Sauce and tantalizing Marinade to kick it up a notch!

BBQ grills will be available on site.

JUNE 2016



June 4, 1 to 4 pm – Italian Favorites

Chef Amy Tyrrell

Learn how to create incredible Italian favorites from scratch!

Gnocchi (Italian potato Ricotta dumpling) with handmade Alfredo and Bolognese Sauce.

June 11, 1 to 4 pm – Fish Frenzy

Chef Amy Tyrrell

Join us as we venture upstream to create savory fish favorites.

Grilled Salmon with a Miso Glaze, Shrimp with Lime Ginger Sauce and Coconut Rice.

Join our Email list!

Questions? Contact Pat Doler, Culinary Arts Coordinator

Ventura Adult and Continuing Education

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