

El Centro College in partnership with the Milestone Culinary Arts Center Announces.....



Advance Culinary Continuing Education

Classes are designed to enhance skills and
improve kitchen operations

Training provided by Professional Chefs

SUGAR, FONDANT AND GUM PASTE

This course will teach you to prepare sugar bars, pulling techniques of various sugar flowers and leaves, sugar figure design and sugar casting. Build your skills with different decorating methods. You'll learn how to work with fondant and gum paste, including how to color, marleize, and gum paste flowers.

Register for CHEF2000.52452

Date and Time: TBA

INTERNATIONAL SERIES FRENCH CUISINE

Learn the basic techniques of French cooking, evaluating classic food pairings, kitchen terminology, and perfectly matched seasonings.

This course will cover menu balance from appetizers to desserts and much more.

Register for CHEF2000.52441

Date and Time: TBA

BUTCHERING SERIES ALL ABOUT FISH AND FOWL

This course will cover fish and poultry butchering and processing. Learn how to filet various types of fish, and proper trimming techniques along with maximizing use of product. Poultry such as duck, chicken and turkey is also discussed.

Date and Time: TBA

SAUCES, REDUCTIONS AND EMULSION

By now you have already learned all about stocks so in this course we will cover classic and not so classic sauces along with various types of Weductions ever so popular on today's menus. We will also demystify the making of emulsions.

Register for CHEF2000.52431

CHARCUTERIE SERIES

MEAT CURING

Curing and salting of meats, fish and poultry in today's kitchen although not done for the same reasons as in early times still has many uses in today's kitchen. This course will cover wet curing, dry curing and brining. It is one of the basics elements of charcuterie. Meat, fish and poultry smoking will also BE the most profitable items on your menus.

Register for CHEF2000.52411

Date and Time: TBA

PASTRY SERIES CHOCOLATE ARTISTRY

Professional techniques for creating and decorating fabulous candies from molded treats to delicious truffles. Participants will prepare a work on figure design for evaluation. Topics include the couvertures treatment (fondant working method); heating of the couvertures; the pouring of molds; spreading and simple molds; various shaping; tubes, canes, cones and other forms; various surfaces-effects and structures; various work techniques; and techniques on figure design.

Register for CHEF2000.52461

Date and Time: TBA

SERVICE IN THE DINING ROOM

This course will cover all aspects of proper and traditional service. You will learn all aspects of food service from multi courses elegant dinners to reception service to afternoon tea to buffet service and much more.

Register for RSTO2000.52401

Date and Time: TBA

PASTRY SERIES CLASSIC FRENCH PASTRIES

Think you can only get these great pastries in France? Not so, you can make these in your own kitchen. In this course you will learn how to make the pastries that the French never get tired of eating. From Pithivier to eclairs to tarts to sorbets gateaux and tortes, your dessert menus will get a new look.

Register for CHEF2000.52462

Date and Time: TBA

All classes and registration will take place at:

Milestone Culinary Arts Center -
4531 McKinneyAve.
214-217-2818