



Welcome to the exciting world of good food and good fun in the kitchen.

Oak Hall and the Institute of Culinary Arts of Eastside High School are offering this innovative program for boys and girls, ages 10 and up.

Classes: 7/14/07 - 7/18/07, 8:30 a.m. - 12 noon

Program Cost: \$175 plus \$50 supply fee for each class or \$300 if you take both classes.

Location: Eastside High School (in a full commercial training kitchen with access to a culinary library and culinary arts computer programs)

Transportation: Daily from Oak Hall

Cooking 101 - A Taste of Summer

Students learn garnishes such as apple birds and melon swans while learning knife skills. Crepes will be taught while learning measurements and how to follow recipes . . . and no class would be complete without chocolate. Students will learn by doing-- with guidance of the chef in preparing and cooking. At the end of the class students will taste and enjoy their projects.



Cooking 210 - Advanced Cooking

For the more experienced chef or a returning chef from the Cooking 101 camp! This cooking class gets everyone involved in preparing the food, watching the process and then tasting the results. Class will include breakfast, lunch, dinner, salad, and dessert classes! Recipes will include pasta-making, pastries, taco salads, quesadillas, decorating and sauces. Come experience a complete menu each day.

To Register - contact:

Oak Hall Summer Program
352-332-3609, ext. 246

or

Chef Billie DeNunzio
352-955-6704, ext. 223
ica@sbac.edu