

DISCOVER YOUR INNER CHEF.

CULINARY COURSES AT OCC



GRILLING WITH CHEF DOUG GANHNS CEC

WEDNESDAY, MAY 26 ♦ 6 PM - 10 PM

WEDNESDAY, JUNE 2 ♦ 6 PM - 10 PM

Grilling is an art form that many novice cooks have difficulty perfecting. In this **two-session class**, learn the secrets of successful grilling of poultry, seafood and vegetables. A variety of dishes will be introduced in this class such as: grilled cauliflower with green harissa with marcona almonds and grilled flank steak with coal-roasted vegetables and fingerling potatoes. Learn how to make the perfect grilled chicken breast, how to successfully grill salmon and much more. Understand when to use brines, marinades and compound butters. Master the grill this summer with all Chef Doug's tricks.

PARTICIPANT REQUIREMENTS / RESPONSIBILITIES:

- ♦ Bring a Driver's license or ID to class
- ♦ Follow COVID precautions
- ♦ Dress appropriately. Hair back and covered, apron or covering, no loose clothing

Course Number: CULN-1018
Section Number: T0801
Tuition: \$67

Orchard Ridge Campus
27055 Orchard Lake Rd
J-Building, Room 130
1st floor kitchen, follow signs

WINE 101: HOW TO TASTE WINE LIKE A SOMMELIER

WEDNESDAY, MAY 26 ♦ 7 PM - 9 PM

Learn the five S's of wine. Taste six different styles while learning the basics of wine. Gain an understanding of wine terminology, wine styles and characteristics, and how to read a wine label. Discover how to buy, serve and preserve wine. This fun & educational experience is perfect for the beginner or novice wine lover. Experts will have fun too!

PARTICIPANT REQUIREMENTS / RESPONSIBILITIES:

- ♦ You must be 21 to attend this class
- ♦ Bring a Driver's license or ID to class
- ♦ Follow COVID precautions

Course Number: CULN-1019
Section Number: T0201
Tuition: \$40

Orchard Ridge Campus
27055 Orchard Lake Rd
J-Building, Room 308



Learn more at oaklandcc.edu/ce



**OAKLAND
COMMUNITY
COLLEGE®**
Excellence *Empowered.*®

See page 2 for more classes and information ►

THE FUNDAMENTALS OF FOOD & WINE PAIRING

WEDNESDAY, JUNE 2 ♦ 7 PM - 9 PM

Explore the three fundamental principles of food and wine pairing. Learn the **ONLY** rule of food and wine pairing. Explore why some foods taste so much better with certain wines. In this class, we will sample a sophisticated mix of six exquisite wine and food pairings. Michael Schafer, The Wine Counselor, masterfully blends local and European flavors creating a truly remarkable tasting.

PARTICIPANT REQUIREMENTS / RESPONSIBILITIES:

- ♦ You must be 21 to attend this class
- ♦ Bring a Driver's license or ID to class
- ♦ Follow COVID precautions

Course Number: CULN-1020
Section Number: T0201
Tuition: \$50

Orchard Ridge Campus
27055 Orchard Lake Rd
J-Building, Room 308

TEQUILA TEMPTATIONS

WEDNESDAY, JUNE 16 ♦ 7 PM - 9 PM

Ever wanted to learn about the exciting world of tequila? Learn about and understand the differences between the three categories of this complex mexican spirit: blanco; reposado; and añejo. Taste and be able to identify the distinctive flavors of each type. We are sure you will find them all delectable. Unleash your inner aficionado by sampling two versions of each premium style.

PARTICIPANT REQUIREMENTS / RESPONSIBILITIES:

- ♦ You must be 21 to attend this class
- ♦ Bring a Driver's license or ID to class
- ♦ Follow COVID precautions

Course Number: CULN-1021
Section Number: T0201
Tuition: \$40

Orchard Ridge Campus
27055 Orchard Lake Rd
J-Building, Room 308

SUMMER SALADS WITH CHEF DOUG GANHS CEC

WEDNESDAY, JUNE 9 ♦ 6 PM - 10 PM

Do you want to be able to make some of the great salads you've enjoyed in restaurants? If yes, then this is the class for you. Our very own Chef Doug will teach you how to make a variety of easy and delicious salad dressing and accompaniment to go with many different types of salads: grilled atlantic salmon salad with poached potatoes and marinated baby beans; vietnamese chicken salad with a lovely mango salsa; grilled chop house steak salad and many more.

PARTICIPANT REQUIREMENTS / RESPONSIBILITIES:

- ♦ Bring a Driver's license or ID to class
- ♦ Follow COVID precautions

Course Number: CULN-1022
Section Number: T0401
Tuition: \$60

Orchard Ridge Campus
27055 Orchard Lake Rd
J-Building, Room 130
1st floor kitchen, follow signs

THE BIG 3 OF WHITE WINE GRAPES

WEDNESDAY, JULY 14 ♦ 7 PM - 9 PM

Discover how and why the same grape tastes so different. Taste six different wines from the most popular of grapes: chardonnay; riesling; and sauvignon blanc. Learn about the history of these most popular grapes and what pairs well with them. There will be two very different expressions of each grape to enjoy.

PARTICIPANT REQUIREMENTS / RESPONSIBILITIES:

- ♦ You must be 21 to attend this class
- ♦ Bring a Driver's license or ID to class
- ♦ Follow COVID precautions

Course Number: CULN-1023
Section Number: T0201
Tuition: \$40

Orchard Ridge Campus
27055 Orchard Lake Rd
J-Building, Room 308