



April 2009	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1 Cold Soups	2 Knife Skills Workshop with Forschner	3 Tour of Venezuela 	4 Private Function
	5 Brunch In Paris	6 Office Hours	7 Private Function	8 Classic Sandwiches	9 Knife Skills Workshop II	10 Casablanca 	11 Hot Peppers 101
	12 Closed Happy Easter	13 Office Hours	14 Chili Madness	15 Introductory Sushi	16 Restaurant Wars	17 Private Function	18 Private Function
	19 Dinner for Breakfast	20 Private Function	21 Elicia Blackhurst Pasta Fresca	22 Organic Earth Day	23 Restaurant Wars	24 Private Function	25 Under the Sea
	26 Quick & Elegant Tea Cakes	27 Office Hours	28 Carolina BBQ's	29 Dwight Young's Cast Iron Cooking	30 Restaurant Wars		

April 2009 | CLASS DETAILS

 - Denotes Hands On Class  - Denotes Demo Class  - Denotes Seated Service

4/16,23,30	Please listen to WKEE morning show segment "The Culinary Expert" presented by Executive Chef Dodson at 7:50a.m. for more details.	4/15	Introduction to Sushi  Learn the basics to rolling your own sushi. Mix and match your favorite fillings to create Japanese masterpieces. 6-8pm \$30
4/01	Cold Soups  Celebrate Spring with new spins on traditional cold soups such as Southwestern Gazpacho, Corn Vichyssoise, and Strawberry Balsamic Soup. 6-8pm \$25	4/19	Dinner for Breakfast?  We all love to occasionally indulge in traditional breakfast food for dinner, but in this class we are going to show you how to do the opposite. Come and learn to turn your favorite lunch and dinner foods into new breakfast favorites, with recipes like Breakfast Pizza, Breakfast Burgers, and Breakfast Pronto Pups. 1-3pm \$30
4/02	Knife Skills with Forschner  Forschner Brand knives representative will be here as Executive Chef Bill Dodson teaches knife history, safety, and demonstration of proper knife techniques. 6-8pm \$25	4/21	Pasta with Elicia  Learn how to make your own pasta! Let student Chef Elicia Blackhurst teach you how to make three different pastas from scratch including; Fettuccine Alfredo, Shrimp & Angel Hair Pasta in a Tomato-Chili Cream Sauce, and Cheese Ravioli with Pesto Sauce. 6-8pm \$30
4/03	Tour of Venezuela  Join us for a four course meal from South America included a Trio of Arepas, Chicken & Cheese Soup, Red Snapper with Black Beans & Rice, and Caramel Flan. 6-8pm \$30 per person (Adults Only Please)	4/22	Organic Earth Day  Celebrate Earth Day with Gourmet Pizza, Spicy Asian Soup, and a Poached Pear Dessert, all made with organic fruits and vegetables and free range poultry products. 6-8pm \$30
4/05	Brunch in Paris  Brunch is one of our favorite meals here at the CCI, so come join us and learn to make some traditional Parisian fare; with such dishes as an authentic Quiche Lorraine, a crispy Monte Cristo Sandwich, and a sweet and tender White Chocolate Soufflé. 1-3pm \$25	4/25	Under the Sea  A taste of the tropics with succulent seafood dishes, such as; Shrimp & Avocado Quesadillas, Lime Scallops, and Quick & Easy Ceviche. 1-3pm \$30
4/08	Classic Sandwiches  Create your favorite sandwiches with classical and alternative approaches. Philly Cheese Steak, Irish Reuben's, and New Orleans Po'boy. 6-8pm \$30	4/26	Quick & Easy Tea Cakes  Whether you are serving coffee, tea, or hot cocoa these sweet treats will make a wonderful accompaniment to any gathering. Learn to make a Coconut Marzipan Cake, Banana Sour Cream Cake, and a spicy Mexican Chocolate Cake to impress the guests at your next outing. 1-3pm \$30
4/09	Knife Skills Workshop II  Chef Bill Dodson will teach part two of this series which will include advanced garde manger skills, mushroom fluting, tourne's, decorative cuts and garnishes. 6-8pm \$25	4/28	Carolina BBQ  Learn how to make authentic BBQ from North Carolina. We will cover Eastern Vinegar Sauce, Piedmont Ketchup Sauce, and Southern Mustard Sauce. You will never think of BBQ the same again. 6-8pm \$30
4/10	Casablanca Night  Moroccan four course meal inspired from the timeless classic movie Casablanca. Mr. Rick's Lamb Cigars, Chicken Endive Salad, Surf & Turf Kebabs over traditional Cous Cous, and Date Stuffed Mamouls Butter Cookies. 6-8pm \$30 per person (Adults Only Please)	4/29	Cast Iron Cooking  Join student Chef Dwight Young for some "good ol' cast iron cookin'" Dishes will include Braised Chicken with Cranberries and Brown Rice, Smokey Shrimp on Toasted Bread, and Cast Iron Apple Cobbler. 6-8pm \$30
4/11	Hot Peppers 101  Warm up with versatile ways to use peppers. Get educated on types of peppers and how to use them, including fresh, dried, and liquid pepper sauces. 1-3pm \$25		
4/14	Chili Madness  Get an early start this year on your chili making skills. We will make Smoky Red Chili, White Chili and Caribbean Chili. 6-8pm \$30		