

Kids Regular Cooking Schedule

*Classes will be held on Mondays or Tuesdays. Please note that Monday class will still be held on most Monday holidays (excluding Halloween & Christmas)

September	
Sep 4-5	Chocolate Chip Cookies
Sep 11-12	Minestrone
Sep 18-19	Lemon Orzo Salad
Sep 25-26	Lettuce Wraps

January	
Jan 8-9	Beef Stir Fry
Jan 15-16	Fettuccini Alfredo
Jan 22-23	Navajo Tacos
Jan 29-30	Scones

October	
Oct 2-3	Sticky Finger Chicken
Oct 9-10	Stir Fried Rice
Oct 16-17	Mac n Cheese
Oct 23-24	Pumpkin Whoopie Pies
Oct 30-31	NO CLASS - HALLOWEEN

February	
Feb 5-6	Valentine Pie Pops
Feb 12-13	Chocolate Hearts
Feb 19-20	Creamy Garlic Chicken
Feb 26-27	Soft pretzels

November	
Nov 6-7	Muffins
Nov 13-14	Quiche
Nov 20-21	Dinner Rolls
Nov 27-28	Zupa Toscana

March	
Mar 4-5	Spinach Artichoke Dip
Mar 11-12	Cake Pops
Mar 18-19	Risotto
Mar 25-26	Bolognese

December	
Dec 4-5	Cheeseburger Kolaches
Dec 11-12	Christmas Trees
Dec 18-19	Gingerbread Houses
Dec 25-26	NO CLASS - CHRISTMAS
Jan 1-2	Quickbreads

April	
Apr 1-2	NO CLASS—SPRING BREAK
Apr 8-9	Eggs Benedict
Apr 15-16	Homemade Pasta
Apr 22-23	Sausage & Gravy
Apr 29-30	Blackened Chicken Caesar Salad

May	
May 6-7	Panzanella
May 13-14	Focaccia
May 20-21	Potstickers
May 27-28	Ultimate French Toast

2023-2024

Baking Class Schedule

*Classes will be held every Thursday with exception of the dates highlighted

September	
Sep 7	Old Fashioned Sugar Cookies
Sep 14	Plum Bars & Ice Cream
Sep 21	Lemon Ricotta Cake
Sep 28	Mini Peach Cobblers

October	
Oct 5	Caramel Apple Cheesecake, 1
Oct 12	Caramel Apple Cheesecake, 2
Oct 19	Caramel Apple Cheesecake, 3
Oct 26	Pumpkin Donuts

November	
Nov 2	Muffins
Nov 9	Banana Cream Pie
Nov 16	Million Dollar Poundcake
Nov 23	NO CLASS - THANKSGIVING
Nov 30	Orange Cranberry Scones

December	
Dec 7	Toffee Bars
Dec 14	Ischl Tartlets
Dec 21	Oh Henry Bars
Dec 28	NO CLASS - CHRISTMAS
Jan 4	Sticky Toffee Pudding

January	
Jan 11	Cupcake wars 1
Jan 18	Cupcake wars 2
Jan 25	Cupcake wars 3
Feb 1	Cinnamon rolls

February	
Feb 8	PB&J Cookies
Feb 15	Fountain Cakes 1
Feb 22	Fountain Cakes 2
Feb 29	Liquid chocolate cakes w/ vanilla bean whipped cream

March	
Mar 7	Quickbreads
Mar 14	S'mores Pops
Mar 21	Cake decorating 1
Mar 28	Cake decorating 2

April	
Apr 4	NO CLASS—SPRING BREAK
Apr 11	Lemon bars
Apr 18	Carrot Cake Cupcakes
Apr 25	Toffee Cheesecake Bars
May 2	Mini Key Lime Pies

May	
May 9	Orange Olive Oil Cakes
May 16	Crème Brulee Cookies
May 23	Snickers Blondies
May 30	Coffee Cake

2023-2024

Kids Level 2 Cooking Schedule

*This class will be held on Wednesdays. The week's that will corresponding with each month's 4 week billing cycle are shown below.

September	December	March
Sep 6	Dec 6	Mar 6
Sep 13	Dec 13	Mar 13
Sep 20	Dec 20	Mar 20
Sep 27	Dec 27 – No Class	Mar 27
October	Jan 3	April
Oct 4	January	Apr 3 – No Class
Oct 11	Jan 10	Apr 10
Oct 18	Jan 17	Apr 17
Oct 25	Jan 24	Apr 24
November	Jan 31	May 1
Nov 1	February	May
Nov 8	Feb 7	May 8
Nov 15	Feb 14	May 15
Nov 22 – No Class	Feb 21	May 22
Nov 29	Feb 28	May 29

An official menu will not be posted for this class. We will begin this class with knife skills and will cover all the essential cooking methods and skills throughout the semester. Recipes will vary from week to week depending on the individual classes and a variety of competitions, testing, and other individualized lessons will be incorporated.