



Spotlight

FILL-UP on one-night workshops with Chef Rebecca



New Greek Night

Materials \$

Take a culinary journey to Greece. Learn how to cook classic Greek favorites like souvlaki, spanakopita, baklava and many other dishes.

See page 23 to register online, by phone, or mail; call the Provider, Rebecca Smith, at 410-935-8198 for more information.

Wake Forest HS | 6:30-9:30 PM | T | 6/26 | \$49

New Taco Tuesday

Materials \$

Spice up your Taco Tuesdays. Learn how to make fresh homemade corn tortillas from scratch. Trade in your boring ground beef, lettuce and tomatoes for yummy fillings and toppings such as grilled steak, chimichurri sauce and pickled onions.

See page 23 to register online, by phone, or mail; call the Provider, Rebecca Smith, at 410-935-8198 for more information.

Wake Forest HS | 6:30-9:30 PM | T | 6/5 | \$49

SHARPEN your knife skills



Basic Knife Skills

Materials \$

Slice, chop, mince, dice, brunoise, batonnet, and julienne your way to cutting perfection. In this class, learn the basic care and handling of various knives, so you feel confident maneuvering on the cutting board like a pro. Learn which knife works best for you and hear tips to keep your cutlery sharp. Bring your own knives, if you have them. Otherwise, the chef will have knives you may use.

See page 23 to register online, by phone, or mail; call the Provider, Foodamentally Sound, at 919-272-3827 for more information.

Sanderson HS | 6:30-9:30 PM | T | 7/24 | \$33



How to Operate A Home-Based Bakery Micro Course

How to Operate a Home-Based Bakery-Micro Course is designed for bakers who want to learn to operate a successful home-based bakery. The class curriculum will cover the Department of Agriculture's compliance regulations and the kitchen inspection process; recipe development and packaging requirements; food storage, food safety and sanitation; online sales, along with practical advertising suggestions; and strategies for marketing your home-based bakery.

See page 23 to register online, by phone, or mail; call the Provider, Foodpreneur Institute, at 919-412-9158 for more information.

Reedy Crk MS | 6:30-9:00 PM | Th | 6/5-6/26 | \$174