

Learn to Cook Like a Pro... From a Pro!

MEET OUR CHEFS!

Chef Henry Hom

Area Corporate Executive Chef with extensive culinary experience that spans the globe. Former Executive Chef at the International Monetary Fund, Federal Reserve Board, American Red Cross, and currently an Executive Chef with Sodexo. His latest accomplishment is working at the 2012 Summer Olympics in London.

Chef Hom is totally passionate about anything culinary, and loves to share that passion with like minded individuals. His cooking philosophy is that food is the common thread for all nationalities and is the intangible fabric that weaves our memories with families and friends. Regardless of your skill level, Chef Hom, will provide you with the techniques, organization, buying tips, garnishing skills, insights, and trade secrets harvested over 30 years in the field.

Let's cook like we mean it!!

Chef Kelly Dietrich

Former Executive Chef, graduate of the Culinary Institute of America and Champlain College with a degree in Culinary Arts and Hospitality Management. Chef Dietrich has owned and operated a successful catering business and Brazilian Style Restaurant. He founded and operated the Culinary School for Kids for 17 years. Chef Dietrich has also hosted a talk radio program and television cooking show. Currently he is involved with several charitable organizations serving and donating meals.

Chef Dietrich now brings all of his talents and past experiences to help you become the best chef you can be. He is passionate about food and wine and sharing these moments with others. Exploring new cuisines and cultures are some of the exciting factors he brings to the table.



CONTINUING EDUCATION



KEISER UNIVERSITY CONTINUING EDUCATION

900 South Babcock Street
Melbourne, Florida 32901
Advance Reservations Required!
Call 321.409.4801
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MENU OF CULINARY CLASSES FALL 2013



KEISER UNIVERSITY CONTINUING EDUCATION

FALL 2013 CULINARY CLASSES

CONTINUING EDUCATION

1-DAY COOKING CLASSES

All classes are hands-on and begin with an introduction to the ingredients, flavor profiles and the various cooking techniques used during the daily lesson. The Chef will demonstrate the steps necessary to create each of the recipes and will guide and assist the participants in making their own dish. All ingredients, supplies, aprons and handouts will be provided including "to go" boxes, so that all menus created can be enjoyed at home!

Saturdays 9:00 AM – 1:00 PM

CHEF HENRY HOM'S CLASSES WILL INCLUDE:

September 14 – Sushi Basics

Sushi demystified, with fundamental techniques for rice and seafood selection, seasoning, cooling, and rolling of basic sushi rolls. Learn what to buy and where to purchase everything necessary to start rolling sushi at home.

September 21 – Southeast Asia

Specialty recipes throughout SE Asia that include Thai Style Chicken Soup (Tom Kha Gai), Fresh Spring Rolls with translucent rice paper wrappers with assorted ingredients, Indonesian Beef Satays, Malaysian Peanut dipping sauce, and Vietnamese Rice Noodle Salad.

October 12 – Taste of India

Indian fundamentals that include Chicken Tikka Masala, Spiced Red Lentils (Masoor Dal), Spicy Mango Chutney, Tandoori Chicken, Basmati Rice Pilaf, Traditional Yogurt Sauce (Raita), and Naan Bread.

October 19 – Taste of Japan

Introduction to Japanese cooking which includes Miso soup, Ramen Noodle Soup, Chicken Teriyaki, Japanese Style breaded Pork Cutlets (Tonkatsu), Japanese rice selection and cooking techniques, and Cold Soba Noodle Salad.

November 9 – Fruit Carving, Garnishing and Plate Decoration

Just in time for the holidays! Fundamental techniques to decorate and elevate your table and culinary creations. Unique fruit carvings and plate decorations to enhance your holiday themes.

November 16 – Date Night

Create a special dinner for 2 or add these recipes to your entertaining repertoire. Chicken Breast stuffed with almonds and pears, assorted upscale appetizers, Roasted Asparagus bundles, Creamed Spinach in puff pastry, Piped Duchess Potatoes, and Chocolate Covered Strawberries with homemade whipped cream.

December 7 – Upscale Appetizers

Spa and resort quality appetizers to enhance all your important functions. Perfect for big events, last minute get togethers, or eclectic dinner parties. Includes Greek Salad Skewers, Petite Grilled Brie Sandwiches with Apricot Jam, Prosciutto Wrapped Greens, Mini Crabmeat and Avocado Quesadillas, Spiced Shrimp and Avocado Toasts, and Vietnamese Summer Rolls.

CHEF KELLY DIETRICH'S CLASSES WILL INCLUDE:

August 24 – South American I

Learn how to make a few varieties of the best salsa with fresh ingredients such as mango, avocado, tomatoes and cilantro. Also includes tasty Latin dishes focused on flavor profiles from Central America using pork and chicken.

September 7 – South American II

You will explore the flavors of Brazil and Argentina including the famous Argentine BBQ. Learn about the various cuts of meat and ways to prepare them. Includes recipes from Rito de Janeiro, Bahia and Southern Brazil along with different marinades for your BBQ.

September 28 – Seafood I

This class teaches you how to select the freshest fish and how to properly filet a fish. Explore a variety of ways to prepare your new filet along with how to poach salmon and decorate it for presentation as well.

October 5 – Seafood II

Now that you have an understanding about selecting the right fish, learn how to prepare some classic dishes. Also featuring shrimp and how to prepare it for stuffed shrimp and scampi.

October 26 – Stocks, Soups and Sauces

Discover the best way to make sauces beginning with the 5 Mother Sauces from which you can make 100's of creative sauces. Learn the basics of making stocks and using them to create perfect broth and creamed soups.

November 2 – Poultry I

Specifics on how to cut up a chicken and the best uses for the various parts of the chicken. Classic dishes to include Chicken Francaise, Chicken Cordon Bleu and Chicken Marsala.

November 30 – Beef 3 Ways

Cooking techniques and what to look for when purchasing beef. Three traditional and unbelievably good recipes which include Beef Stroganoff, Beef Milanesa and a Bacon Wrapped Filet.

December 14 – Holiday Desserts

Treat your family and guests to delicious desserts from around the world. Including Island Rum Cake, Merry Berry Trifle and Gingerbread cakes with cream cheese topping.

Reservations Required

Call Now

321.409.4801

For cooks of all levels!

