LET'S THROW AN APPETIZER PARTY!  
FEE: $85
Spend four weeks making fun and fabulous appetizers using an array of ingredients from cultures across the globe. Learn how to prepare Chinese steam buns filled with shrimp paste; Indian samosas; blini with salmon roe and crème fraîche; cheesecake lollipops; and more. Learn to arrange and garnish platters like a pro, and you'll be ready for any summer party!
HEC C02-31, ETHS, 4 Thu., 6/4, 6:30-8:30 pm, Taves CRN 50057

UNIQUE KITCHEN SKILLS: ARTISAN BREAD  
FEE: $85
The “staff of life” and “manna from heaven” are only two references to the staple that is universally loved and revered. Rising from a piece of dough left on a rock in ancient Egypt, bread has been transformed into as many shapes, textures, flavors and varieties as there are people on the planet. Learn about yeast production and how to use a “starter” or “sour” to create wonderful artisan breads and sourdough loaves. Join us for a whirlwind of bread frenzy as we learn to make bread with a soaker, as well as a cake made with wild yeast and a chocolate sourdough cherry loaf. Chef Susan Taves is a former instructor at CHIC and taught artisan breads at the Institute of Art. She also has completed an intensive bread class in France with award-winning chef and master bread baker Pierre Zimmerman.
HEC C02-32, ETHS, 4 Thu., 7/2, 6:30-8:30, Taves CRN 50058