

**Have a Passion for Cooking?
Explore Our Fun Summer Culinary Classes for Everyone!**

UNA Culinary Arts & the Department of Continuing Education will be offering the following Culinary Classes to the public:

June 6 - June 29, 2017

Instructors: Chef Johnson Ogun & Chef Lewis Yuille

Location: UNA East Campus, Culinary Department

Enjoy learning new food preparation techniques. After preparing your fresh, unique meal the group will enjoy a wonderful dinner together with wine pairing. Don't pass up this opportunity for a stress free, dinner party and new cooking experience. Ask about our discount packages. For more information, please contact Shelia Sisson Butler at 256-765-5987 or sdsisson@una.edu

TOUR DE FRANCE: Prepare and feast on a five course gourmet meal of French cuisine.

JUNE 6 | Tuesday | 5:00 pm - 9:00 pm | Price: \$70

A NIGHT ON THE RHINE: Prepare and sample a variety of Munich munchies. Recipes with a German flare.

JUNE 8 | Thursday | 5:00 pm - 9:00 pm | Price: \$70

A NIGHT IN TUSCANY: Prepare and sample a variety of sauces, homemade pasta and Italian dessert.

JUNE 13 | Tuesday | 5:00 pm - 9:00 pm | Price: \$70

MEDITERRANEAN FLAVOR: Prepare and sample Mediterranean cuisine. Start with salads and end with desserts.

JUNE 15 | Thursday | 5:00 pm - 9:00 pm | Price: \$70

SOUTHERN CUISINE: This cuisine is a blend of three cultures (Native Americans, European and African cultures). The early settler cooks in the southern region learned to "make do" with the most common inexpensive foods. Join us and experience the cultural traditions and ingredients of the south while turning southern basic staples into elegant cuisine.

JUNE 20 | Tuesday | 5:00 pm - 9:00 pm | Price: \$70

TURNING UP THE HEAT: Enhance your skills on the grill. We will create sauces, rubs and marinades. Flames will be turned up on a variety of meats.

JUNE 22 | Thursday | 5:00 pm - 9:00 pm | Price: \$70

NEW ENGLAND CUISINE: Without the help of Native Americans, the pilgrims would have not likely survived when arriving in Massachusetts and settling in Virginia in the early 1600s. Just like the Native American knowledge about the indigenous foods in the area back then, come learn and prepare the abundant dishes and styles of cooking in various parts of the New England states with us.

JUNE 27 | Tuesday | 5:00 pm - 9:00 pm | Price: \$70

LOUISIANA CUISINE: A blend of Cajun and Creole traditions define the cuisine of this region. Cajun foods features the rich and spicy flavors of southern Louisiana and Mississippi residents using the little amount of foods they had to feed large families. Sign-up for this class and explore the rich culture of African ingredients with a twist of French classic cooking techniques.

JUNE 29 | Thursday | 5:00 pm - 9:00 pm | Price: \$70

