



***Southeast Culinary and Hospitality College
Bristol Banquet and Catering Services***

At the Historic Piedmont Post Office
100 Piedmont Avenue, Bristol, VA 24201
Phone: (276) 591-5699 Fax: (276) 591-5677
www.southeastculinary.edu

Fun Classes For Fall 2011

Classes are 6-9 pm \$ 30.00 each unless otherwise noted

Thursday October 6, 2011 -- Grilling Techniques --- The grill can be an intimidating cooking tool. The class will go over basic grilling techniques and cooking procedures and culminate with the secrets that the pros use. Matt Henry will be your instructor.

Monday October 17, 2011 -- Beauty Advise --- Top stylist Shanna Nelson will instruct you on how to wear your hair for your face shape, the proper makeup, clothing and more. She will work with you from her stock of makeup or, you may bring your



own.

Thursday October 20, 2011 -- Japanese cuisine --- Chef Joe Deel will take you on a oriental journey with his Japanese Cuisine. You will learn and enjoy tantalizing dishes to share with guest and family.

Tuesday October 24, 2011 -- Halloween Treats for Children to Make --- Halloween is such a fun time for children. It is a good time for children to enjoy our treat Making class. They will learn how to make and share fun treats with their



friends.

Thursday October 27, 2011 -- The Joys of Sushi --- Chef Joe Deel will explorer the many dishes of sushi. He will teach you how to prepare and serve this wonderful dish.



Tuesday November 1, 2011 -- Holiday Floral Arrangements --- Do you enjoy decorating your home, office or church, please join us for this exciting class. An expert florist will be here to teach you how to match colors, flowers, and anything that you would like for your creation.

Thursday November 3, 10 and 17th, 2011 -- Jassen Campbell's Cooking at Home (Three part series) \$ 120.00

(Part 1) Chef Jassen Campbell will share methods for bringing together great quality ingredients and proven cooking techniques to consistently create delicious results at home. He will explore exciting new flavor combinations while learning key professional cooking skills, like how to properly season dishes like a pro and sear seafood properly every time. You will also learn how to best sauté pan-roast and braise meats like an expert. This is a hands-on class. **Limited to 8 people.**

Thursday November 10, 2011 ---- Jassen Campbell's Cooking at Home ---(part 2) Continue this Low Country cooking experience.

Thursday November 17, 2011 -- Jason Campbell's Cooking at Home --- (part 3) This is the perfect finish to a tasty, delightful course. Chef Jassen will teach you how to enjoy all of your creations.

Tuesday November 8, 2011 --- **Vegan Cooking** --- If you would like to take a healthy Approach to your diet; come join Chef Joe Deel on a Vegan journey. He will show you how to prepare meals with veggies and no animal products.

Monday November 14, 2011 --- **Are You Ready to Retire ?** --- Do you have Everything you need ready for your retirement? Have you examined all the options? Come talk to Robin Ferrell about business opportunities, investments and long term plans. This will help prepare for the future. \$ 20.00



Tuesday November 15, 2011 --- **Holiday Baking** --- Just in time for Thanksgiving. Learn how to make pumpkin rolls, pumpkin pies, cranberry sauce, and much more.

Chef Joe Deel will give you new ideas to share and enjoy.

Thursday November 17, 2011 --- **Jassen Campbell's Cooking at Home (Part three)** --- Finish this wonderful, tasty course with a night of delight. Enjoy all of the great ideals that Chef Jassen has taught you. Try these at home, and impress your family and friends.

Friday November 18, 2011 --- **A Low Country Thanksgiving Meal**

Join Chef Jassen Campbell, a Low Country native of 15 years, as he teaches some classes with a twist. – Whatever your Thanksgiving tradition, there always seems room on the table for something new. And unless you hail from coastal South Carolina or Georgia, traditional Low Country cooking probably fills the bill.



Thursday December 1, 2011 --- **Holiday Swags** --- This class will bring back memories from days gone by. Bring your old scarfs, bits of cloth and ties. We will Be making holiday swags with a touch of elegance. Whether you would like a mantel Swag or one for your Christmas tree, this is a fun way to remember the good old days.



Thursday December 8, 2011 --- **Cooking with Tasty Sauces** --- Chef Joe Deel, Will show you how to make tasty dishes with many different sauces. You will learn how to cook and serve these sauces and add them to any meal.

Tuesday December 13, 2011 --- **Pizza Pizzazz** --- Children will learn how to make pizza and enjoy a fun evening with their friends. This class is a fun way to do something with your favorite meal . Build your own pizza after learning to bake dough and pick from different cheese and toppings. Children of all ages will enjoy this glass.

Wednesday December 14, 2011 --- **Pastry baking with Chef Norman** --- Chef Norman will teach you how to make pie crust and various pastries. He will also give you recipes to feel these with creamy delights.

Thursday December 15, 2011 --- **Soups to go With Any Meal** --- Chef Joe Deel has some recipes for soup that will keep you warm and taste so delightful. Please join him as he teaches you how to prepare these.

Monday December 19, 2011 --- **Digital Photography** --- The holidays are here and what better way to capture those moments, than with great pictures. Emily Wheat will teach you how to download your pictures, edit and print your images. Come join her and enjoy your holiday pic.

Tuesday December 20, 2011 --- **Cookie Exchange** --- What is more fun than an old fashion cookie exchange? Chef Norman and Cathy Riddle will make some great tasting cookies and give you recipes to take home. Please bring 2 dozen cookies and the recipes.

APPLICATION FORM

Name: _____
Phone: _____ Cell Number: _____
Classes registering for: _____

**Please send application and payment to the above address.
Payment required to book classes. Refunds are not given with less than 72 hours notice before class date. We have to have this policy because we buy supplies based on class enrollment. Credit for a future class can be given.**

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Accredited by the Commission of the Council on Occupational Education.