

Northeastern Wisconsin Technical College

229 N 14th Ave
Sturgeon Bay, WI 54235

For more information, visit or call:

Sturgeon Bay Campus
229 N 14th Ave
Sturgeon Bay, WI 54235

(920) 746-4900
(888) 385-NWTC ext 4900

Check out our web-site for cooking class information and newsletters.

Log on to: www.nwtc.edu

Then click on these titles to navigate to our cooking site:

- *At NWTC*
- *Places*
- *Sturgeon Bay Campus*
- *Cooking in the Kitchen*

Class size is limited. Register today!

Choose from a variety of classes!

- Baking - Pies/Quiches
- Bread Making
- Breakfast Brunch
- Cake Decorating
- Cupcake Crazy
- Diabetic Cooking
- Holiday Brunches
- International Cooking
 - *Belgium
 - *Chinese
 - *Danish
 - *French
 - *Iberian Peninsula
 - *Mediterranean
 - *Middle Eastern
 - *Peruvian
 - *Vietnamese

- Italian
- Italian Peasant Bread
- Knife Skills
- Learn to Cook
- Low Calorie Meals
- Meal Mania
- Mexican
- Natural Cooking
- Pizza, Panini, & More
- Quick & Easy Desserts
- Seasonal Candy Making
- Southern Cooking
- Stews, Casseroles & More
- Sushi
- Sweet Bread/Coffeecake
- Thai

Sturgeon Bay Campus

Personal Enrichment Classes

WHAT'S COOKING THIS SPRING AT NWTC?

Spring 2012 | Term 2122



Take your cooking skills to a new level!

 **Northeast**
Wisconsin Technical College
Visit our website at www.nwtc.edu

Baking-Pies/Quiches

Catalog #42-303-425

Fee: \$46.96 Seniors 62+ \$19.00

Class #24528

March 20 - April 3, 2012 - Tuesday's
9:00am - 11:40am

Nothing beats homemade pies or quiches and they are so easy to make! Learn to make many different crusts and fillings. Emphasis on economical ingredients and time-saving techniques. Includes low-fat recipes.

Bread Making

Catalog #42-303-432

Fee: \$15.19 Seniors 62+ \$4.00

Class #24538

January 17, 2012 - Tuesday
8:30am - 12:00pm

Class #24555

March 13, 2012 - Tuesday
1:00pm - 4:30pm

There is nothing more satisfying than pulling a beautiful golden loaf of homemade bread out of the oven. Come learn all the best and simplest techniques to create many different breads at this class. Please note that some of the recipes will not be yeast breads.



Breakfast Brunch

Catalog #42-303-403

Fee: \$49.29 Seniors 62+ \$15.73

Class #24956

January 24 - February 1, 2012 - Tuesday/Thursday
9:00am - 11:40am

A wide variety of breakfast and brunch menu ideas with a focus on sound nutritional principles and an emphasis on attractive presentations.

Sushi

Catalog #42-303-458

Fee: \$27.14 Seniors 62+ \$10.36

Class #24547

April 30 & May 2, 2012 - Monday & Wednesday
1:00pm - 3:40pm

Sushi is both healthy and delicious. Learn how to make maki rolls, nigiri sushi and more. Learn simple techniques and tips to make your own sushi at home. It's not just limited to raw fish!

Sweet Bread/Coffeecake

Catalog #42-303-403

Fee: \$22.19 Seniors 62+ \$11.00

Class #24550

May 1, 2012 - Tuesday
1:00pm - 4:30pm



There's nothing better on a cold winter morning than the comforting taste of warm coffeecake and sweet rolls! Join us as we learn some shortcuts for making deliciously delightful Danishes, soothingly sumptuous sweet rolls and magnificently mouthwatering muffins.

Thai

Catalog #42-303-455

Fee: \$27.14 Seniors 62+ \$10.36

Class #24545

May 7 & May 9, 2012 Monday & Wednesday
1:00pm - 3:40pm

Of all the ethnic restaurants in the "big city", I imagine Thai cooking is probably the top choice of most visitors. Well, how about recreating some of the more popular Thai dishes at home? We'll learn how to make Pad Thai and Thai Shrimp and Butternut Squash in Coconut Milk Broth, among others. Let's eat!

**All fees subject to change*

Seasonal Candy Making

Catalog #42-303-439

Fee: \$20.19 Seniors 62+ \$9.00

Class #24540

February 29, 2012 - Wednesday

5:30pm - 9:00pm

Who doesn't love sweets? Learn to create traditional Easter candy including chocolate bunnies, truffles, eggs, and other molded candies. You'll get your sugar fix in this class!

Southern Cooking

Catalog #42-303-448

Fee: \$32.14 Seniors 62+ \$15.36

Class #24542

February 7 & 14, 2012 - Tuesday's

2:00pm - 4:40pm

My roots are in the South, and my favorite cuisine is Southern. Let me share with you my favorite recipes for such dishes as jambalaya, my mom's gumbo, shrimp and grits, and others. My mouth waters just thinking about this session!

Stews, Casseroles & More

Catalog #42-303-453

Fee: \$22.19 Seniors 62+ \$11.00

Class #24543

February 22, 2012 - Wednesday

10:00am - 12:40pm

When it's cold and snowy outside, what's better than the fragrance of a hot, savory supper dish inside?

We will explore the various meats and seasonings of time-tested comfort foods, as well as some more contemporary flavors that will soon become your family's comfort foods.

Timeless Wisdom:

To reduce the fat content, make the soup the day before, chill and scrape off the fat that rises to the top.

If you don't have time to chill the soup, use an unprinted paper towel to soak up oil from the surface.

Cake Decorating

Catalog #42-303-437

Fee: \$27.14 Seniors 62+ \$10.36

Class #24539

February 6 & 13, 2012 - Monday

5:30pm - 8:10pm

Learn how to make cakes for any special occasion, including cake decorating tips, techniques and design.

Class #24556

February 20 & 27, 2012 - Monday

5:30pm - 8:10pm

Take it up a notch with advanced cake decorating tips, techniques and design.

Cupcake Crazy - Kids Only

Catalog #42-303-403

Fee: \$15.19 For ages 6+

Class #24548

February 8, 2011 - Wednesday

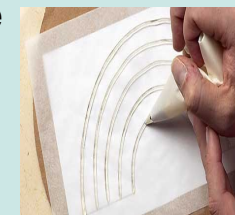
12:30pm - 4:00pm

No school today? Join us for a fun filled day making funky, crazy cupcakes.

How to Transfer a Pattern to a Cake

Step 1

Tape pattern to flat surface, such as a cake circle or the back of a cookie sheet or counter top. Place Parchment Paper over pattern.



Step 2

Using Disposable Decorating Bag or parchment bag filled with Piping Gel and tip 1, trace over pattern.

Step 3

Turn Parchment Paper over and position pattern on iced cake that has crusted. Using a Decorator Brush, gently trace over gel lines. When completed, lift paper. Pattern will be transferred to cake.

Diabetic Cooking

Catalog #42-303-408

Fee: \$20.19 Seniors 62+ \$9.00

Class #24955

January 18, 2012 - Wednesday

1:00pm - 4:30pm

Manage your day-to-day meal plans with diabetic friendly recipes that include entrees and desserts.

Holiday Brunches

Catalog #42-303-443

Fee: \$27.14 Seniors 62+ \$10.36

Class #24541

March 26 & 28, 2012 - Monday & Wednesday

9:00am - 11:40am

The ideal brunch menu combines favorite breakfast and lunch dishes and dresses them up for appeal.

International

Catalog #42-303-403

Fee: \$56.29 Seniors 62+ \$22.73

The making of appetizers, salads, main dishes, bread, and desserts from a variety of countries with each session touching on the traditions and customs of selected countries.

Class #24527

January 23 - February 1, 2012 - Mondays & Wednesdays

5:30pm - 8:10pm

This class will feature: Danish, Chinese, Belgium, and French

Class #24957

February 21 - March 1, 2012

Tuesdays & Thursdays

9:00am - 11:40am

This class will feature cuisine from the Iberian Peninsula

Class #24552

March 5 - March 14, 2012 - Mondays & Wednesdays

5:30pm - 8:10pm

This class will feature: Mediterranean, Peruvian, Vietnamese, & Middle Eastern



Pizza, Panini & More

Catalog #42-303-403

Fee: \$22.19 Seniors 62+ \$11.00

Class #24549

March 21, 2012 - Wednesday

1:00pm - 4:30pm

Forget carryout! Forget delivery! Join us as we explore one of America's favorite dishes! We will be making breakfast pizzas, savory pizzas, sweet dessert pizzas, thin pizzas, deep dish pizza...pizza, pizza and more pizza! To add some variety, we will also add pizza's twin sandwich cousins: the piadina and the pannini! It's a class made to order as we roll up our sleeves and roll out the dough on pizza-making!

Quick & Easy Desserts

Catalog #42-303-413

Fee: \$29.14 Seniors 62+ \$12.36

Class #24554

April 18 & 25, 2012 - Wednesday's

1:00pm - 3:40pm

Desserts don't have to take hours to prepare and involve lengthy, complicated recipes. Create gourmet desserts with our quick and easy recipes.

Pretzel Turtles

20 small mini pretzels
20 chocolate covered caramel candies
20 pecan halves

- Preheat oven to 300 degrees Fahrenheit
- Arrange the pretzels in a single layer on a parchment lined cookie sheet. Place one chocolate covered caramel candy on each pretzel.
- Bake for 4 minutes. While the candy is warm, press a pecan half onto each candy covered pretzel. Cool completely before storing in an airtight container.





Low Calorie Meals

Catalog #42-303-413

Fee: \$29.14 Seniors 62+ \$12.36

Class #24537

February 15, 2012 - Wednesday

9:00am - 12:40pm

Create healthy and sensible menus that will not only satisfy you, but help get you back on track with your weight.

Meal Mania - Kids Only

Catalog #42-303-403

Fee: \$29.52 For ages 6+

Class #24551

March 6, 2012 - Tuesday

12:30pm - 4:00pm

From soup to nuts, anything goes in this class. Lets whip up some excitement and let our imagination go wild!

Mexican

Catalog #42-303-454

Fee: \$27.14 Seniors 62+ \$10.36

Class #24544

April 16 & 23, 2012 - Monday's

5:30pm - 8:10pm

Let's cook up some great Mexican food. A variety of recipes will be shared and enjoyed to get all of us in a fiesta mood. What a colorful way to cook!

Natural Cooking

Catalog #42-303-483

Fee: \$37.56 Seniors 62+ \$4.00

Class #24532

April 2 - April 11, 2012 - Mondays & Wednesdays

5:30pm - 8:10pm

Natural versus man-made, low processed versus highly processed food, modifying recipes to make them healthier, food preparation guidelines, and sources of natural food products.

Italian

Catalog #42-303-456

Fee: \$27.14 Seniors 62+ \$10.36

Class #24546

May 14 & 16, 2012 - Monday & Wednesday

5:30pm - 8:10pm

Learn to cook and eat some of the best Italian cuisine from soups to pasta to salads and desserts.

Italian Peasant Bread

Catalog #42-303-400

Fee: \$15.19 Seniors 62+ \$4.00

Class #24525

April 24, 2012 - Tuesday

1:00pm - 3:40pm

Making genuine Italian country bread that is crusty with a soft inside-FAT FREE! Please note that some or all of the recipes may not be yeast breads.

Knife Skills

Catalog #42-303-408

Fee: \$15.19 Seniors 62+ \$4.00

Class #25060

January 10, 2012 - Tuesday

5:00pm - 8:30pm

Class #25061

May 8, 2012 - Tuesday

1:00pm - 4:30pm

Knife skills are essential in the kitchen. Learn how to slice and dice your food items to speed up preparation and how to properly handle a knife.

Learn to Cook

Catalog #42-303-402


Fee: \$36.90 Seniors 62+ \$8.94

Class #24526

January 9 - January 16, 2012 - Mondays & Wednesday

9:00am - 11:40am

An introduction to cooking including menu planning, food selection, table setting, kitchen equipment, and cooking terms. Emphasis on food preparation using the oven, microwave, and stove top.





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