

## February 2020

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p>9</p>	<p>10</p> <p><b>#6256 at 9:30 AM</b> PASTRY 2: 10-week Advanced Baking Series</p>  <p> Waiting List</p>	<p>11</p> <p><b>#6346 at 10:00 AM</b> COOKING 101 SERIES: 4 Weeks of Techniques &amp; Recipes</p>  <p>1 opening available</p> <p><b>#6336 at 7:00 PM</b> THE SANTA MONICA CHOCOLATE SOCIETY: A Lover's Chocolate Tasting</p>  <p> Waiting List</p>	<p>12</p> <p><b>#6958 at 10:00 AM</b> PRIVATE PARTY</p>  <p><b>#6457 at 6:30 PM</b> GOURMANDISE TECHNIQUE: Classic Sauces &amp; Side Dishes</p>  <p>7 openings available</p> <p><b>#6523 at 7:00 PM</b> SOUPS &amp; STEWS: Cozy up to these warm and hearty recipes!</p>  <p>4 openings available</p>	<p>13</p> <p><b>#6761 at 10:00 AM</b> VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine</p>  <p>7 openings available</p> <p><b>#6363 at 6:30 PM</b> VALENTINE'S COUPLES NIGHT: Fresh Pasta with your Love</p>  <p>1 opening available</p> <p><b>#6362 at 7:00 PM</b> VALENTINE'S COUPLES NIGHT: Bistro in Paris</p>  <p> Waiting List</p>	<p>14</p> <p><b>#6250 at 10:00 AM</b> VALENTINE'S DAY Doughnuts &amp; Fritters</p>  <p>3 openings available</p> <p><b>#6252 at 11:00 AM</b> VALENTINE'S DAY French Macarons: The Italian method</p>  <p>1 opening available</p> <p><b>#7018 at 6:30 PM</b> PRIVATE PARTY</p>  <p><b>#6361 at 7:00 PM</b> VALENTINE'S COUPLES NIGHT: A Romantic Steak Dinner</p>  <p> Waiting List</p>	<p>15</p> <p><b>#6578 at 9:30 AM</b> KIDS BAKING: Valentine's Day Treats!</p>  <p> Waiting List</p> <p><b>#6853 at 11:00 AM</b> PRIVATE PARTY</p>  <p><b>#6860 at 2:00 PM</b> PRIVATE PARTY</p>  <p><b>#6834 at 3:00 PM</b> PRIVATE PARTY</p>  <p><b>#6364 at 6:30 PM</b> VALENTINE'S COUPLES NIGHT: Bistro in Paris</p>  <p> Waiting List</p> <p><b>#6365 at 7:00 PM</b> VALENTINE'S COUPLES NIGHT: Fresh Pasta with your Love</p>  <p> Waiting List</p>
<p>16</p> <p><b>#6358 at 9:00 AM</b> LEARN TO COOK: A 10-Week Pro Series</p>	<p>17</p> <p><b>#6256 at 9:30 AM</b> PASTRY 2: 10-week Advanced Baking Series</p>	<p>18</p> <p><b>#6346 at 10:00 AM</b> COOKING 101 SERIES: 4 Weeks of Techniques &amp; Recipes</p>	<p>19</p> <p><b>#6961 at 10:00 AM</b> PRIVATE PARTY</p>	<p>20</p> <p><b>#6384 at 9:30 AM</b> SOURDOUGH 101: Wild Yeast Breads &amp; Jam</p>	<p>21</p> <p><b>#6247 at 9:30 AM</b> BREADS: Brioche, Babka &amp; Challah!</p>	<p>22</p> <p><b>#6439 at 9:30 AM</b> KIDS COOKING: The Taco Truck</p>



Waiting List

**#6211 at 9:30 AM**  
PASTRY 1: 10-week  
Basics of Baking  
Series



Waiting List

**#6427 at 1:30 PM**  
GOURMANDISE  
TECHNIQUE: Fish



Waiting List

**#6876 at 2:00 PM**  
SOUPS & STEWS:  
Cozy up to these  
warm and hearty  
recipes!



9 openings available

**#6603 at 5:30 PM**  
HOW TO BAKE &  
DECORATE A  
BIRTHDAY CAKE



Waiting List

**#6960 at 6:00 PM**  
PRIVATE PARTY



Waiting List

**#7012 at 2:00 PM**  
PRIVATE PARTY



1 opening available

**#7013 at 2:00 PM**  
PRIVATE PARTY



**#7015 at 6:00 PM**  
PRIVATE PARTY



**#6403 at 7:00 PM**  
TRADE ROUTE TALKS:  
The History of  
Chocolate



9 openings available



**#7014 at 2:00 PM**  
PRIVATE PARTY



**#6814 at 6:00 PM**  
GOURMANDISE  
TECHNIQUE: Knife  
Skills



Waiting List

**#6533 at 6:30 PM**  
MOROCCAN  
CLASSICS: Shared  
Plates



7 openings available



Waiting List

**#6761 at 10:00 AM**  
VEGETARIAN  
COOKING SERIES: 4  
Weeks of World  
Cuisine



7 openings available

**#6954 at 2:00 PM**  
PRIVATE PARTY



**#7016 at 6:00 PM**  
PRIVATE PARTY



**#6540 at 7:00 PM**  
CRAFTING  
COCKTAILS: The  
Classics with Matthew  
Biancaniello



1 opening available



8 openings available

**#6825 at 10:00 AM**  
DANISH PASTRIES:  
Laminated Danishes,  
Braids and Glazes



11 openings available

**#6739 at 2:00 PM**  
FRENCH TARTS



7 openings available

**#7011 at 2:00 PM**  
PRIVATE PARTY



**#6554 at 7:00 PM**  
THE SHELLFISH  
CLASS



Waiting List



Waiting List

**#6780 at 10:30 AM**  
PRIVATE PARTY



**#6964 at 1:00 PM**  
PRIVATE PARTY



**#6648 at 1:30 PM**  
THE CHOCOLATE  
CLASS: Tempering,  
Dipping & Molding  
Chocolate



Waiting List

**#6486 at 6:30 PM**  
COUPLES NIGHT:  
Meze (Mediterranean  
Small Plates)



Waiting List

23

**#6358 at 9:00 AM**  
LEARN TO COOK: A  
10-Week Pro Series



Waiting List

**#6211 at 9:30 AM**  
PASTRY 1: 10-week  
Basics of Baking  
Series

24

**#6256 at 9:30 AM**  
PASTRY 2: 10-week  
Advanced Baking  
Series



Waiting List

**#6710 at 6:30 PM**  
PRIVATE PARTY

25

**#6346 at 10:00 AM**  
COOKING 101  
SERIES: 4 Weeks of  
Techniques & Recipes



1 opening available

**#6786 at 6:30 PM**  
COOKING 101  
SERIES: 4 Weeks of

26

**#6962 at 10:00 AM**  
PRIVATE PARTY



**#6458 at 6:30 PM**  
GOURMANDISE  
TECHNIQUE: Beef

27

**#6761 at 10:00 AM**  
VEGETARIAN  
COOKING SERIES: 4  
Weeks of World  
Cuisine



7 openings available

**#6493 at 6:30 PM**  
FAVORITE FRENCH

28

**#6829 at 10:00 AM**  
BAGELS & PRETZELS



14 openings available

**#6979 at 2:00 PM**  
MASTERING  
COOKIES: from  
Chocolate Chip to  
Linzer Cookies

29

**#6441 at 9:30 AM**  
KIDS BAKING: French  
Macarons



Waiting List

**#6966 at 10:30 AM**  
PRIVATE PARTY



Waiting List

**#6420 at 1:30 PM**  
GOURMANDISE  
TECHNIQUE: Chicken



8 openings available

**#6719 at 2:00 PM**  
CREAM PUFFS,  
ECLAIRS AND  
RELIGIEUSES



Waiting List

**#6762 at 5:30 PM**  
PRIVATE PARTY



Techniques & Recipes



4 openings available

**#6965 at 7:00 PM**  
PRIVATE PARTY



9 openings available

**#6563 at 7:00 PM**  
REGIONAL CUISINES  
OF MEXICO: A Taste  
of Baja



16 openings available

STOVETOP DINNERS



4 openings available

**#7017 at 6:30 PM**  
PRIVATE PARTY



15 openings available

**#6764 at 6:30 PM**  
SOUTHERN FRIED  
CHICKEN DINNER



6 openings available



**#6967 at 2:00 PM**  
PRIVATE PARTY



**#6823 at 2:30 PM**  
CUSTARDS &  
SOUFFLES



**#6797 at 6:30 PM**  
THAI STREET FOOD



Waiting List

## March 2020

### Sunday

**#6358 at 9:00 AM**  
LEARN TO COOK: A  
10-Week Pro Series



Waiting List

**#6211 at 9:30 AM**  
PASTRY 1: 10-week  
Basics of Baking  
Series



Waiting List

**#6418 at 1:30 PM**  
GOURMANDISE  
TECHNIQUE: Knife  
Skills



### Monday

**#6256 at 9:30 AM**  
PASTRY 2: 10-week  
Advanced Baking  
Series



Waiting List

**#6349 at 10:00 AM**  
COOKING 101  
SERIES: 4 Weeks of  
Techniques & Recipes



11 openings available

**#6968 at 6:00 PM**  
PRIVATE PARTY

### Tuesday

**#6969 at 4:00 PM**  
PRIVATE PARTY



**#6786 at 6:30 PM**  
COOKING 101  
SERIES: 4 Weeks of  
Techniques & Recipes



4 openings available

**#6337 at 7:30 PM**  
THE SANTA MONICA  
CHOCOLATE SOCIETY:  
The Dark Side of  
Chocolate



### Wednesday

**#6963 at 10:00 AM**  
PRIVATE PARTY



### Thursday

**#6761 at 10:00 AM**  
VEGETARIAN  
COOKING SERIES: 4  
Weeks of World  
Cuisine



7 openings available

**#6552 at 7:00 PM**  
TAPAS: Shared Plates  
from the Iberian  
Peninsula



2 openings available

### Friday

**#6870 at 9:30 AM**  
INTRO TO FRENCH  
MACARONS: The  
French Method



13 openings available

**#6720 at 10:00 AM**  
CREAM PUFFS,  
ECLAIRS AND  
RELIGIEUSES



11 openings available

**#6859 at 1:30 PM**  
PRIVATE PARTY



**#6736 at 2:00 PM**  
BREADS: Brioche,

### Saturday

**#6443 at 9:30 AM**  
KIDS COOKING:  
Artisanal Pizza  
Workshop



8 openings available

**#6972 at 3:00 PM**  
PRIVATE PARTY









**#6973 at 3:00 PM**  
PRIVATE PARTY



**#6757 at 6:30 PM**  
REGIONAL INDIAN



<p> Waiting List</p> <p><b>#6601 at 2:30 PM</b> SOURDOUGH 2: Porridge Breads, Seeded and Sprouted Loaves</p>  <p> Waiting List</p> <p><b>#6602 at 5:00 PM</b> COOKING THE BOOKS: Cooking from Ottolenghi's Plenty</p>  <p>11 openings available</p>	 <p><b>#6347 at 6:30 PM</b> VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine</p>  <p>5 openings available</p>	<p>6 openings available</p>			<p>Babka &amp; Challah!</p>  <p>10 openings available</p>	<p>CUISINE: A Vegetarian Punjabi Menu</p>  <p> Waiting List</p>
<p><b>#6358 at 9:00 AM</b> LEARN TO COOK: A 10-Week Pro Series</p>  <p> Waiting List</p> <p><b>#6211 at 9:30 AM</b> PASTRY 1: 10-week Basics of Baking Series</p>  <p> Waiting List</p> <p><b>#6422 at 1:30 PM</b> GOURMANDISE TECHNIQUE: Classic Sauces &amp; Side Dishes</p>  <p> Waiting List</p> <p><b>#6951 at 2:00 PM</b> PRIVATE PARTY</p>  <p><b>#6877 at 6:30 PM</b> SPECIALTY PIZZA WORKSHOP</p>  <p>6 openings available</p>	<p><b>#6256 at 9:30 AM</b> PASTRY 2: 10-week Advanced Baking Series</p>  <p> Waiting List</p> <p><b>#6349 at 10:00 AM</b> COOKING 101 SERIES: 4 Weeks of Techniques &amp; Recipes</p>  <p>11 openings available</p> <p><b>#6347 at 6:30 PM</b> VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine</p>  <p>5 openings available</p>	<p><b>#6786 at 6:30 PM</b> COOKING 101 SERIES: 4 Weeks of Techniques &amp; Recipes</p>  <p>4 openings available</p> <p><b>#6404 at 7:00 PM</b> TRADE ROUTE TALKS: Rice</p>  <p>7 openings available</p>	<p><b>#6460 at 6:30 PM</b> GOURMANDISE TECHNIQUE: Eggs!</p>  <p>16 openings available</p>	<p><b>#6494 at 6:30 PM</b> MEZE (Mediterranean Small Plates)</p>  <p>10 openings available</p> <p><b>#6561 at 7:00 PM</b> REGIONAL CUISINES OF MEXICO: A Taste of Oaxaca</p>  <p>7 openings available</p>	<p><b>#6871 at 9:30 AM</b> FRENCH MACARONS: The Italian Method</p>  <p>14 openings available</p> <p><b>#6503 at 10:00 AM</b> CANNING 101: Making Jams, Preserves and Pickles</p>  <p>13 openings available</p> <p><b>#6593 at 2:00 PM</b> CLASSIC PIES</p>  <p>12 openings available</p> <p><b>#6481 at 6:30 PM</b> COUPLES NIGHT: Handmade Pastas</p>  <p> Waiting List</p>	<p><b>#6370 at 9:30 AM</b> KIDS COOKING: St. Patrick's Day Brunch</p>  <p>7 openings available</p> <p><b>#6824 at 1:30 PM</b> DANISH PASTRIES: Laminated Danishes, Braids and Glazes</p>  <p>9 openings available</p> <p><b>#6368 at 6:30 PM</b> COUPLES NIGHT: Whiskey Club Dinner</p>  <p> Waiting List</p>
<p><b>#6385 at 9:30 AM</b></p>	<p><b>#6349 at 10:00 AM</b></p>	<p><b>#6366 at 6:30 PM</b></p>	<p><b>#6497 at 6:30 PM</b></p>	<p><b>#6541 at 7:00 PM</b></p>	<p><b>#6872 at 10:00 AM</b></p>	<p><b>#6878 at 9:30 AM</b></p>

<p><b>SOURDOUGH 101:</b> Wild Yeast Breads &amp; Jam</p>  <p>1 opening available</p> <p><b>#6424 at 1:30 PM</b> GOURMANDISE TECHNIQUE: Eggs!</p>  <p>16 openings available</p> <p><b>#6581 at 5:00 PM</b> FLOURLESS CAKES</p>  <p>12 openings available</p> <p><b>#6367 at 6:00 PM</b> ST PATRICK'S DAY: Beer Brats!</p>  <p>16 openings available</p>	<p><b>COOKING 101</b> SERIES: 4 Weeks of Techniques &amp; Recipes</p>  <p>11 openings available</p> <p><b>#6881 at 10:00 AM</b> PRIVATE PARTY</p>  <p><b>#6347 at 6:30 PM</b> VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine</p>  <p>5 openings available</p>	<p><b>ST PATRICK'S DAY:</b> Beer Brats!</p>  <p>16 openings available</p> <p><b>#6786 at 6:30 PM</b> COOKING 101 SERIES: 4 Weeks of Techniques &amp; Recipes</p>  <p>4 openings available</p>	<p><b>FRESH PASTA</b> WORKSHOP</p>   <p>Waiting List</p>	<p><b>CRAFTING</b> COCKTAILS: Farmers Market Infusions and Foams with Matthew Biancaniello</p>  <p>6 openings available</p>	<p><b>FRESH PASTA &amp; SEASONAL SAUCES</b></p>  <p>15 openings available</p> <p><b>#6476 at 6:30 PM</b> COUPLES NIGHTS:A Night in Havana</p>  <p>2 openings available</p> <p><b>#6556 at 7:00 PM</b> IZAKAYA: Japanese Small Plates</p> <p>5 openings available</p>	<p><b>PARENT &amp; CHILD:</b> Baking for Breakfast</p>  <p>3 openings available</p> <p><b>#6454 at 10:00 AM</b> BRUNCH: The Great British Brunch-Off</p>  <p>12 openings available</p> <p><b>#6796 at 6:30 PM</b> COUPLES NIGHT: Thai Street Food</p>   <p>Waiting List</p> <p><b>#6765 at 7:00 PM</b> SOUTHERN FRIED CHICKEN DINNER</p>  <p>14 openings available</p>
<p><b>22</b> <b>#6801 at 10:00 AM</b> FRESH PASTA WORKSHOP</p>  <p>2 openings available</p> <p><b>#6426 at 1:30 PM</b> GOURMANDISE TECHNIQUE: Beef</p>  <p>16 openings available</p> <p><b>#6599 at 2:30 PM</b> COOKING THE BOOKS: Cooking from Bestia</p>  <p>1 opening available</p>	<p><b>23</b> <b>#6349 at 10:00 AM</b> COOKING 101 SERIES: 4 Weeks of Techniques &amp; Recipes</p>  <p>11 openings available</p> <p><b>#6347 at 6:30 PM</b> VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine</p>  <p>5 openings available</p>	<p><b>24</b> <b>#6352 at 6:00 PM</b> CHOCOLATE WORKSHOP: Make Craft Chocolates from Bean to Bar</p>  <p>8 openings available</p> <p><b>#6557 at 6:30 PM</b> COOKING AT THE CHEF'S TABLE with Chef Charles Olalia of Ma'am Sir</p>  <p>11 openings available</p>	<p><b>25</b> <b>#6352 at 6:00 PM</b> CHOCOLATE WORKSHOP: Make Craft Chocolates from Bean to Bar</p>  <p>8 openings available</p> <p><b>#6461 at 6:30 PM</b> GOURMANDISE TECHNIQUE: Fish</p>  <p>10 openings available</p>	<p><b>26</b> <b>#6560 at 6:30 PM</b> REGIONAL CUISINES OF MEXICO: A Taste of the Yucatan</p>  <p>10 openings available</p>	<p><b>27</b> <b>#6722 at 10:00 AM</b> BREAD 101: Simple Breads from Scratch</p>  <p>7 openings available</p> <p><b>#6740 at 1:30 PM</b> INTRO TO CHEESEMAKING: from Creme Fraiche to Chevre and Burrata</p>  <p>9 openings available</p> <p><b>#6799 at 7:00 PM</b> COUPLES NIGHT: Cooking Inspired from Bestia's Cookbook</p>   <p>Waiting List</p>	<p><b>28</b> <b>#6445 at 9:30 AM</b> KIDS BAKING: Breads!</p>  <p>12 openings available</p> <p><b>#6474 at 6:30 PM</b> COUPLES NIGHT: The Whole Branzino</p>  <p>6 openings available</p>
<p><b>29</b> <b>#6830 at 9:30 AM</b> BAGELS &amp; PRETZELS</p>  <p>12 openings available</p> <p><b>#6594 at 10:00 AM</b> CLASSIC PIES</p>	<p>30</p>	<p><b>31</b> <b>#6844 at 10:00 AM</b> KIDS BAKING: Bagels!</p>  <p>12 openings available</p>				


























11 openings available

#6428 at 1:30 PM  
GOURMANDISE  
TECHNIQUE: Fish



16 openings available

April 2020

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			<p>1</p> <p>#6845 at 10:00 AM KIDS BAKING: Crepes!</p>  <p>KIDS Class</p> <p>11 openings available</p>	<p>2</p> <p>#6389 at 6:30 PM THE WHOLE PASSOVER DINNER with KCRW's Evan Kleiman</p>  <p>12 openings available</p>	<p>3</p> <p>#6867 at 9:30 AM CUSTARDS, MERINGUES &amp; SOUFFLES</p>  <p>14 openings available</p> <p>#6847 at 10:00 AM KIDS COOKING: Southern Chicken Dinner</p>  <p>KIDS Class</p> <p>16 openings available</p> <p>#6483 at 6:30 PM COUPLES NIGHT: CHINESE DUMPLINGS</p>  <p> Waiting List</p>	<p>4</p> <p>#6447 at 9:30 AM KIDS COOKING: Fresh Pasta Workshop</p>  <p>KIDS Class</p> <p>11 openings available</p> <p>#6478 at 6:30 PM COUPLES NIGHT: FRENCH BISTRO</p>  <p>5 openings available</p> <p>#6517 at 7:00 PM SUSHI 101</p>  <p>1 opening available</p>
<p>5</p> <p>#6583 at 9:30 AM BREAKFAST PASTRIES: Cofffee Cake, Muffins &amp; Scones</p>  <p>15 openings available</p> <p>#6504 at 10:00 AM CANNING 101: Making Jams, Preserves and Pickles</p>  <p>13 openings available</p> <p>#6737 at 1:30 PM BREADS: Brioche, Babka &amp; Challah!</p>	<p>6</p> <p>#6387 at 9:30 AM BREAD CAMP: Wild Yeast Breads, Jams &amp; Cheesemaking</p>  <p>10 openings available</p> <p>#6816 at 9:30 AM TEEN PRO CHEF SERIES: Mastering World Cuisines</p>  <p>16 openings available</p> <p>#6818 at 1:30 PM TEEN PRO CHEF SERIES: World Cuisines 2</p>	<p>7</p> <p>#6387 at 9:30 AM BREAD CAMP: Wild Yeast Breads, Jams &amp; Cheesemaking</p>  <p>10 openings available</p> <p>#6816 at 9:30 AM TEEN PRO CHEF SERIES: Mastering World Cuisines</p>  <p>16 openings available</p> <p>#6818 at 1:30 PM TEEN PRO CHEF SERIES: World Cuisines 2</p>	<p>8</p> <p>#6387 at 9:30 AM BREAD CAMP: Wild Yeast Breads, Jams &amp; Cheesemaking</p>  <p>10 openings available</p> <p>#6816 at 9:30 AM TEEN PRO CHEF SERIES: Mastering World Cuisines</p>  <p>16 openings available</p> <p>#6818 at 1:30 PM TEEN PRO CHEF SERIES: World Cuisines 2</p>	<p>9</p> <p>#6816 at 9:30 AM TEEN PRO CHEF SERIES: Mastering World Cuisines</p>  <p>16 openings available</p> <p>#6818 at 1:30 PM TEEN PRO CHEF SERIES: World Cuisines 2</p>  <p>16 openings available</p> <p>#6851 at 2:30 PM KIDS COOKING: How to Pack a Picnic</p>	<p>10</p> <p>#6816 at 9:30 AM TEEN PRO CHEF SERIES: Mastering World Cuisines</p>  <p>16 openings available</p> <p>#6509 at 10:00 AM BAKING WITH CHOCOLATE</p>  <p>13 openings available</p> <p>#6818 at 1:30 PM TEEN PRO CHEF SERIES: World Cuisines 2</p>	<p>11</p> <p>#6449 at 9:30 AM KIDS MAKE DINNER! The Roasted Chicken Menu</p>  <p>KIDS Class</p> <p>12 openings available</p> <p>#6374 at 10:00 AM BRUNCH: Classic Springtime Entertaining</p>  <p>16 openings available</p> <p>#6649 at 2:00 PM THE CHOCOLATE</p>



 <p>4 openings available</p> <p><b>#6376 at 2:00 PM</b> THE WHOLE PASSOVER DINNER with KCRW's Evan Kleiman</p>  <p>13 openings available</p> <p><b>#6873 at 6:30 PM</b> INTRO TO FRENCH MACARONS: The French Method</p>  <p>11 openings available</p>	 <p>16 openings available</p> <p><b>#6848 at 2:30 PM</b> KIDS BAKING: Breakfast Pastries</p>  <p>14 openings available</p>	 <p>16 openings available</p> <p><b>#6849 at 2:30 PM</b> KIDS COOKING: Vegetarian Dinner</p>  <p>16 openings available</p> <p><b>#6779 at 6:30 PM</b> COOKING AT THE CHEF'S TABLE with Chef Nyeshia Arrington</p>  <p>14 openings available</p>	 <p>16 openings available</p> <p><b>#6850 at 2:30 PM</b> KIDS COOKING: A Very French Dinner</p>  <p>12 openings available</p>	 <p>10 openings available</p> <p><b>#6917 at 6:30 PM</b> SPECIALTY PIZZA WORKSHOP</p>  <p>16 openings available</p>	 <p>16 openings available</p> <p><b>#6791 at 6:30 PM</b> COUPLES NIGHT: Handmade Pastas</p>  <p>3 openings available</p>	<p>CLASS: Tempering, Dipping &amp; Molding Chocolate</p>  <p>9 openings available</p>
<p>12</p>	<p><b>13</b></p> <p><b>#6819 at 9:30 AM</b> TEEN PRO CHEF SERIES: Learn to Cook in A Week</p>  <p>15 openings available</p>	<p><b>14</b></p> <p><b>#6819 at 9:30 AM</b> TEEN PRO CHEF SERIES: Learn to Cook in A Week</p>  <p>15 openings available</p> <p><b>#6410 at 7:00 PM</b> THE SANTA MONICA CHOCOLATE SOCIETY: Confections from Santa Barbara to Madison, WI</p>  <p>15 openings available</p>	<p><b>15</b></p> <p><b>#6819 at 9:30 AM</b> TEEN PRO CHEF SERIES: Learn to Cook in A Week</p>  <p>15 openings available</p>	<p><b>16</b></p> <p><b>#6819 at 9:30 AM</b> TEEN PRO CHEF SERIES: Learn to Cook in A Week</p>  <p>15 openings available</p> <p><b>#6918 at 6:30 PM</b> COUPLES NIGHT: CHINESE DUMPLINGS</p>  <p>7 openings available</p>	<p><b>17</b></p> <p><b>#6862 at 9:00 AM</b> SOURDOUGH 101: Wild Yeast Breads &amp; Jam</p>  <p>9 openings available</p> <p><b>#6819 at 9:30 AM</b> TEEN PRO CHEF SERIES: Learn to Cook in A Week</p>  <p>15 openings available</p> <p><b>#6490 at 6:30 PM</b> FISH: The Whole Branzino</p>  <p>7 openings available</p>	<p><b>18</b></p> <p><b>#6978 at 9:00 AM</b> MASTERING COOKIES: from Chocolate Chip to Linzer Cookies</p>  <p>16 openings available</p> <p><b>#6353 at 9:30 AM</b> CHOCOLATE WORKSHOP: Make Craft Chocolates from Bean to Bar</p>  <p>9 openings available</p> <p><b>#6485 at 6:30 PM</b> COUPLES NIGHT: Korean BBQ</p>  <p>1 opening available</p> <p><b>#7007 at 7:00 PM</b> COOKING THE BOOKS: Cooking Inspired by Gjelina</p>  <p>14 openings available</p>
<p><b>19</b></p> <p><b>#6721 at 8:30 AM</b> SOURDOUGH 2: Porridge Breads, Seeded and Sprouted Loaves</p> 	<p>20</p>	<p><b>21</b></p> <p><b>#6836 at 10:00 AM</b> COOKING 101 SERIES: 4 Weeks of Techniques &amp; Recipes</p>	<p><b>22</b></p> <p><b>#6562 at 6:30 PM</b> REGIONAL CUISINES OF MEXICO: A Taste of Oaxaca</p>  <p>14 openings available</p>	<p><b>23</b></p> <p><b>#6879 at 10:00 AM</b> VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine</p>	<p><b>24</b></p> <p><b>#6487 at 6:30 PM</b> COUPLES NIGHT: Meze (Mediterranean Small Plates)</p>  <p>6 openings available</p>	<p><b>25</b></p> <p><b>#6451 at 9:30 AM</b> KIDS COOKING: Sushi!</p> 

6 openings available

**#6353 at 9:30 AM**  
CHOCOLATE  
WORKSHOP: Make  
Craft Chocolates from  
Bean to Bar



9 openings available

**#6831 at 2:00 PM**  
CREAM PUFFS,  
ECLAIRS AND  
RELIGIEUSES



14 openings available

**#6874 at 6:30 PM**  
FRENCH MACARONS:  
The Italian Method



16 openings available



12 openings available

**#6405 at 7:00 PM**  
TRADE ROUTE TALKS:  
Herbs



13 openings available

**#6909 at 7:00 PM**  
GOURMANDISE  
TECHNIQUE: Chicken



11 openings available

**#6498 at 6:30 PM**  
FRESH PASTA  
WORKSHOP



9 openings available

**#6542 at 7:00 PM**  
CRAFTING  
COCKTAILS: Liqueurs  
and Liquid Tasting  
Menus with Matthew  
Biancaniello



11 openings available

5 openings available

**#6974 at 2:00 PM**  
PASTA 2.0: Egg Yolk  
Ravioli & Orecchiette



16 openings available

**#6794 at 6:30 PM**  
COUPLES NIGHT:  
Spanish Tapas



6 openings available

26

**#6766 at 10:30 AM**  
BRUNCH: Fried  
Chicken & Waffles!



11 openings available

**#6547 at 11:00 AM**  
DEMO AND BOOK  
SIGNING: Annemarie  
Ahearn for Maine's  
Salt Water Farm



21 openings available

**#6741 at 1:30 PM**  
INTRO TO  
CHEESEMAKING: from  
Creme Fraiche to  
Chevre and Burrata



8 openings available

**#6915 at 2:00 PM**  
THE SHELLFISH  
CLASS



12 openings available

**#6843 at 5:30 PM**  
VEGETARIAN  
COOKING SERIES: 4  
Weeks of World  
Cuisine

27

**#6835 at 6:30 PM**  
COOKING 101  
SERIES: 4 Weeks of  
Techniques & Recipes



12 openings available

28

**#6836 at 10:00 AM**  
COOKING 101  
SERIES: 4 Weeks of  
Techniques & Recipes



12 openings available

29

**#6815 at 6:30 PM**  
GOURMANDISE  
TECHNIQUE: Knife  
Skills



16 openings available

30

**#6879 at 10:00 AM**  
VEGETARIAN  
COOKING SERIES: 4  
Weeks of World  
Cuisine



11 openings available











12 openings available













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May 2020






































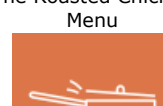



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					<p><b>1</b></p> <p><b>#6889 at 9:30 AM</b> SOURDOUGH 101: Wild Yeast Breads &amp; Jam</p>  <p>10 openings available</p> <p><b>#6798 at 6:30 PM</b> THAI STREET FOOD</p>  <p>16 openings available</p>	<p><b>2</b></p> <p><b>#6891 at 2:00 PM</b> THAI STREET FOOD</p>  <p>16 openings available</p> <p><b>#6795 at 6:30 PM</b> COUPLES NIGHT: Southern Fried Chicken Dinner</p>  <p>8 openings available</p> <p><b>#6800 at 7:00 PM</b> COOKING THE BOOKS: Cooking from Bestia</p>  <p>12 openings available</p>
<p><b>3</b></p> <p><b>#6941 at 2:00 PM</b> SIMPLE SUPPERS: Classic Dinners in Under 1 Hour</p>  <p>15 openings available</p> <p><b>#6947 at 2:30 PM</b> GOURMANDISE TECHNIQUE: Knife Skills</p>  <p>16 openings available</p> <p><b>#6843 at 5:30 PM</b> VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine</p>  <p>12 openings available</p>	<p><b>4</b></p> <p><b>#6835 at 6:30 PM</b> COOKING 101 SERIES: 4 Weeks of Techniques &amp; Recipes</p>  <p>12 openings available</p>	<p><b>5</b></p> <p><b>#6836 at 10:00 AM</b> COOKING 101 SERIES: 4 Weeks of Techniques &amp; Recipes</p>  <p>12 openings available</p> <p><b>#6407 at 7:00 PM</b> TRADE ROUTE TALKS: Ancient Grains of Mexico</p>  <p>15 openings available</p>	<p><b>6</b></p> <p><b>#6910 at 6:30 PM</b> GOURMANDISE TECHNIQUE: Classic Sauces &amp; Side Dishes</p>  <p>14 openings available</p>	<p><b>7</b></p> <p><b>#6879 at 10:00 AM</b> VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine</p>  <p>11 openings available</p> <p><b>#6936 at 7:00 PM</b> WINES OF THE WORLD: The Loire Valley</p> 	<p><b>8</b></p> <p><b>#6793 at 6:30 PM</b> COUPLES NIGHT: FRENCH BISTRO</p>  <p>7 openings available</p>	<p><b>9</b></p> <p><b>#6378 at 9:30 AM</b> KIDS BAKING: Mother's Day Brunch</p>  <p>10 openings available</p> <p><b>#6890 at 10:00 AM</b> BREADS: Brioche, Babka &amp; Challah!</p>  <p>12 openings available</p>




<p><b>10</b></p> <p><b>#6863 at 9:30 AM</b> SOURDOUGH 101: Wild Yeast Breads &amp; Jam</p>  <p>10 openings available</p> <p><b>#6883 at 10:00 AM</b> THE CHOCOLATE CLASS: Tempering, Dipping &amp; Molding Chocolate</p>  <p>14 openings available</p> <p><b>#6843 at 5:30 PM</b> VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine</p>  <p>12 openings available</p>	<p><b>11</b></p> <p><b>#6835 at 6:30 PM</b> COOKING 101 SERIES: 4 Weeks of Techniques &amp; Recipes</p>  <p>12 openings available</p>	<p><b>12</b></p> <p><b>#6836 at 10:00 AM</b> COOKING 101 SERIES: 4 Weeks of Techniques &amp; Recipes</p>  <p>12 openings available</p>	<p><b>13</b></p> <p><b>#6903 at 6:30 PM</b> SUSHI 101</p>  <p>16 openings available</p>	<p><b>14</b></p> <p><b>#6879 at 10:00 AM</b> VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine</p>  <p>11 openings available</p> <p><b>#6892 at 6:30 PM</b> SPECIALTY PIZZA WORKSHOP</p>  <p>16 openings available</p>	<p><b>15</b></p> <p><b>#6880 at 9:30 AM</b> INTRO TO CHEESEMAKING: from Creme Fraiche to Chevre and Burrata</p>  <p>16 openings available</p> <p><b>#6893 at 6:30 PM</b> FRESH PASTA WORKSHOP</p>  <p>16 openings available</p>	<p><b>16</b></p> <p><b>#6911 at 2:00 PM</b> GOURMANDISE TECHNIQUE: Knife Skills</p>  <p>16 openings available</p> <p><b>#7008 at 6:30 PM</b> COOKING THE BOOKS: Cooking Inspired by Gjellina</p>  <p>14 openings available</p>
<p><b>17</b></p> <p><b>#6980 at 10:00 AM</b> MASTERING COOKIES: from Chocolate Chip to Linzer Cookies</p>  <p>16 openings available</p> <p><b>#6948 at 2:30 PM</b> GOURMANDISE TECHNIQUE: Fish</p>  <p>15 openings available</p> <p><b>#6843 at 5:30 PM</b> VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine</p>  <p>12 openings available</p>	<p><b>18</b></p> <p><b>#6835 at 6:30 PM</b> COOKING 101 SERIES: 4 Weeks of Techniques &amp; Recipes</p>  <p>12 openings available</p>	<p><b>19</b></p>	<p><b>20</b></p>	<p><b>21</b></p> <p><b>#6895 at 6:30 PM</b> FAVORITE FRENCH STOVETOP DINNERS</p>  <p>16 openings available</p>	<p><b>22</b></p> <p><b>#6897 at 9:30 AM</b> SCANDINAVIAN PASTRIES</p>  <p>14 openings available</p> <p><b>#6505 at 10:00 AM</b> CANNING 101: Making Jams, Preserves and Pickles</p>  <p>14 openings available</p> <p><b>#6901 at 6:30 PM</b> IZAKAYA: Japanese Small Plates</p> <p>12 openings available</p>	<p><b>23</b></p> <p><b>#6792 at 6:30 PM</b> COUPLES NIGHT: Handmade Pastas</p>  <p>5 openings available</p>
<p><b>24</b></p> <p><b>#6868 at 10:00 AM</b> CUSTARDS, MERINGUES &amp; SOUFFLES</p>  <p><b>#6975 at 2:00 PM</b></p>	<p><b>25</b></p>	<p><b>26</b></p>	<p><b>27</b></p> <p><b>#6913 at 6:30 PM</b> COUPLES NIGHT: Korean BBQ</p>  <p>8 openings available</p>	<p><b>28</b></p> <p><b>#6900 at 6:30 PM</b> MEZE (Mediterranean Small Plates)</p>  <p>16 openings available</p>	<p><b>29</b></p> <p><b>#6864 at 9:30 AM</b> SOURDOUGH 2: Porridge Breads, Seeded and Sprouted Loaves</p>  <p>10 openings available</p>	<p><b>30</b></p> <p><b>#6899 at 9:30 AM</b> CUSTARDS, MERINGUES &amp; SOUFFLES</p>  <p>16 openings available</p>







<b>PASTA 2.0: Egg Yolk Ravioli &amp; Orecchiette</b>  16 openings available					<b>#6898 at 6:30 PM</b> <b>COUPLES NIGHT:</b> Whiskey Club Dinner  1 opening available	
<b>31</b> <b>#6921 at 10:00 AM</b> <b>INTRO TO FRENCH MACARONS:</b> The French Method  14 openings available						
<b>#6923 at 10:00 AM</b> <b>WHOLE GRAIN BAKING:</b> Breakfast Pastries with Grist & Toll Flour  15 openings available						



































June 2020						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1	2	3	4	<b>5</b> <b>#6904 at 6:30 PM</b> <b>COUPLES NIGHT:</b> Sushi 101  8 openings available	<b>6</b> <b>#6884 at 10:00 AM</b> <b>CHOCOLATE WORKSHOP:</b> Make Craft Chocolates from Bean to Bar  8 openings available
<b>7</b> <b>#6865 at 9:00 AM</b> <b>SOURDOUGH 101:</b> Wild Yeast Breads & Jam  10 openings available  <b>#6884 at 10:00 AM</b> <b>CHOCOLATE WORKSHOP:</b> Make Craft Chocolates from Bean to Bar  8 openings available  <b>#6943 at 3:30 PM</b> <b>SIMPLE SUPPERS:</b> Classic Recipes in Under 30 Minutes  14 openings available  <b>#6929 at 4:00 PM</b>	8	<b>9</b> <b>#6408 at 7:00 PM</b> <b>TRADE ROUTE TALKS:</b> The Bittersweet History of Tomatoes  16 openings available	<b>10</b> <b>#6907 at 6:30 PM</b> <b>FRESH PASTA WORKSHOP</b>  16 openings available	<b>11</b> <b>#6905 at 6:30 PM</b> <b>FISH:</b> The Whole Branzino  16 openings available  <b>#6937 at 7:00 PM</b> <b>WINES OF THE WORLD:</b> Piemonte, Italy  12 openings available	<b>12</b> <b>#6866 at 9:00 AM</b> <b>SOURDOUGH 101:</b> Wild Yeast Breads & Jam  10 openings available  <b>#6920 at 6:30 PM</b> <b>COUPLES NIGHT:</b> Spanish Tapas  8 openings available	<b>13</b> <b>#6919 at 6:30 PM</b> <b>COUPLES NIGHT:</b> CHINESE DUMPLINGS  6 openings available













<p><b>CANNING 101:</b> Making Jams, Preserves and Pickles</p>  <p>14 openings available</p>						
<p><b>14</b> #6922 at 10:00 AM FRENCH MACARONS: The Italian Method</p>  <p>16 openings available</p> <p>#6924 at 2:00 PM SUMMER PIES</p>  <p>16 openings available</p> <p>#7009 at 2:30 PM COOKING THE BOOKS: Cooking Inspired by Gjolina</p>  <p>14 openings available</p> <p>#6934 at 6:00 PM INTRO TO CHEESEMAKING: from Creme Fraiche to Chevre and Burrata</p>  <p>16 openings available</p>	<p><b>15</b> #6981 at 9:00 AM KIDS COOKING: The Taco Truck</p>  <p>KIDS Class</p> <p>16 openings available</p> <p>#6744 at 9:30 AM TEEN PRO CHEF SERIES: Learn to Cook in A Week</p>  <p>16 openings available</p> <p>#6775 at 2:00 PM TEEN PRO CHEF SERIES: Mastering World Cuisines</p>  <p>16 openings available</p>	<p><b>16</b> #6982 at 9:00 AM KIDS BAKING: Crepes!</p>  <p>KIDS Class</p> <p>13 openings available</p> <p>#6744 at 9:30 AM TEEN PRO CHEF SERIES: Learn to Cook in A Week</p>  <p>16 openings available</p> <p>#6775 at 2:00 PM TEEN PRO CHEF SERIES: Mastering World Cuisines</p>  <p>16 openings available</p>	<p><b>17</b> #6846 at 9:00 AM KIDS COOKING: Ravioli</p>  <p>KIDS Class</p> <p>16 openings available</p> <p>#6744 at 9:30 AM TEEN PRO CHEF SERIES: Learn to Cook in A Week</p>  <p>16 openings available</p> <p>#6775 at 2:00 PM TEEN PRO CHEF SERIES: Mastering World Cuisines</p>  <p>16 openings available</p> <p>#6912 at 6:30 PM GOURMANDISE TECHNIQUE: Fish</p>  <p>Fish</p> <p>16 openings available</p>	<p><b>18</b> #6983 at 9:00 AM KIDS COOKING: Brunch!</p>  <p>KIDS Class</p> <p>16 openings available</p> <p>#6744 at 9:30 AM TEEN PRO CHEF SERIES: Learn to Cook in A Week</p>  <p>16 openings available</p> <p>#6775 at 2:00 PM TEEN PRO CHEF SERIES: Mastering World Cuisines</p>  <p>16 openings available</p>	<p><b>19</b> #6984 at 9:00 AM KIDS COOKING: Artisanal Pizza Workshop</p>  <p>KIDS Class</p> <p>6 openings available</p> <p>#6744 at 9:30 AM TEEN PRO CHEF SERIES: Learn to Cook in A Week</p>  <p>16 openings available</p> <p>#6775 at 2:00 PM TEEN PRO CHEF SERIES: Mastering World Cuisines</p>  <p>16 openings available</p> <p>#6906 at 6:30 PM COUPLES NIGHT: Thai Street Food</p>  <p>7 openings available</p>	<p><b>20</b> #6812 at 2:00 PM SEAFOOD GUMBO FEAST!</p>  <p>10 openings available</p> <p>#6908 at 6:30 PM COUPLES NIGHT: Handmade Pastas</p>  <p>8 openings available</p>
<p><b>21</b> #6887 at 9:00 AM BUTCHERING WORKSHOP: THE WHOLE PIG</p>  <p>14 openings available</p> <p>#6946 at 9:30 AM SOURDOUGH 101: Wild Yeast Breads &amp; Jam</p>  <p>10 openings available</p>	<p><b>22</b> #6753 at 9:00 AM SOURDOUGH 101: Wild Yeast Breads &amp; Jam</p>  <p>10 openings available</p> <p>#6746 at 9:30 AM TEEN PRO PASTRY SERIES</p>  <p>16 openings available</p> <p>#6985 at 1:30 PM KIDS COOKING: Southern Chicken Dinner</p>  <p>KIDS Class</p> <p>16 openings available</p>	<p><b>23</b> #6749 at 9:00 AM PIE BOOTCAMP with Evan Kleiman and Clemence Gossett</p>  <p>16 openings available</p> <p>#6746 at 9:30 AM TEEN PRO PASTRY SERIES</p>  <p>16 openings available</p> <p>#6986 at 1:30 PM KIDS COOKING: A Very French Dinner</p>  <p>KIDS Class</p> <p>16 openings available</p>	<p><b>24</b> #6749 at 9:00 AM PIE BOOTCAMP with Evan Kleiman and Clemence Gossett</p>  <p>16 openings available</p> <p>#6746 at 9:30 AM TEEN PRO PASTRY SERIES</p>  <p>16 openings available</p> <p>#6987 at 1:30 PM KIDS COOKING: Vegetarian Dinner</p>  <p>KIDS Class</p> <p>16 openings available</p> <p>#6916 at 6:30 PM</p>	<p><b>25</b> #6749 at 9:00 AM PIE BOOTCAMP with Evan Kleiman and Clemence Gossett</p>  <p>16 openings available</p> <p>#6746 at 9:30 AM TEEN PRO PASTRY SERIES</p>  <p>16 openings available</p> <p>#6988 at 1:30 PM KIDS MAKE DINNER! The Roasted Chicken Menu</p>  <p>KIDS Class</p> <p>16 openings available</p>	<p><b>26</b> #6749 at 9:00 AM PIE CAMP with Evan Kleiman and Clemence Gossett</p>  <p>16 openings available</p> <p>#6746 at 9:30 AM TEEN PRO PASTRY SERIES</p>  <p>16 openings available</p> <p>#6998 at 1:30 PM KIDS MAKE DINNER! The Italian Feast</p>  <p>KIDS CLASS</p> <p>16 openings available</p> <p>#6914 at 6:30 PM</p>	<p><b>27</b> #6902 at 6:30 PM COUPLES NIGHT: Izakaya-Japanese Small Plates</p> <p>8 openings available</p>







			<b>THE SHELLFISH CLASS</b>  12 openings available	<b>#6976 at 6:30 PM</b> <b>PASTA 2.0: Egg Yolk Ravioli &amp; Orecchiette</b>  16 openings available	<b>COUPLES NIGHT: Korean BBQ</b>  5 openings available
<b>28</b> <b>#6506 at 10:00 AM</b> <b>CANNING 101: Making Jams, Preserves and Pickles</b>  14 openings available  <b>#6894 at 2:00 PM</b> <b>DONUTS, DOUGHNUTS AND FRITTERS</b>  13 openings available  <b>#6949 at 2:30 PM</b> <b>GOURMANDISE TECHNIQUE: Knife Skills</b>  16 openings available  <b>#6930 at 6:30 PM</b> <b>BAKING WITH CHOCOLATE</b>  16 openings available	<b>29</b> <b>#6838 at 9:30 AM</b> <b>TEENS ONLY: Bread 101</b>  16 openings available  <b>#6991 at 10:00 AM</b> <b>KIDS BAKING: Cream Puffs &amp; Eclairs</b>  16 openings available	<b>30</b> <b>#6992 at 10:00 AM</b> <b>KIDS BAKING: French Macarons</b>  15 openings available			

July 2020						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			<b>1</b> <b>#6840 at 9:30 AM</b> <b>TEENS ONLY: Moroccan Cooking</b>  16 openings available  <b>#6994 at 10:00 AM</b> <b>KIDS BAKING: The Pie Class</b>  16 openings available	<b>2</b> <b>#6758 at 9:00 AM</b> <b>SOURDOUGH 2: Porridge Breads, Seeded and Sprouted Loaves</b>  9 openings available  <b>#6841 at 9:30 AM</b> <b>TEENS ONLY: French Macarons</b>  16 openings available	<b>3</b> <b>#6380 at 9:30 AM</b> <b>THE BAKE &amp; TAKE 4TH OF JULY PIE CLASS!</b>  16 openings available  <b>#6842 at 9:30 AM</b> <b>TEENS ONLY: Pies!</b>  16 openings available  <b>#6381 at 2:30 PM</b> <b>THE BAKE &amp; TAKE 4TH OF JULY PIE CLASS!</b>	<b>4</b>










					 16 openings available	
<b>5</b> <b>#6925 at 9:30 AM</b> <b>BREADS: Brioche, Babka &amp; Challah!</b>  12 openings available <b>#6926 at 2:00 PM</b> <b>HOW TO BAKE &amp; DECORATE A BIRTHDAY CAKE</b>  14 openings available	<b>6</b> <b>#6750 at 8:00 AM</b> <b>CROISSANT CAMP! 3 days of Laminated Doughs &amp; Pastries</b>  10 openings available <b>#6789 at 9:00 AM</b> <b>Pro Pastry Summer Intensive (Pro Pastry 1 &amp; 2)</b>  12 openings available <b>#6752 at 1:00 PM</b> <b>TEEN PRO PASTRY SERIES</b>  16 openings available <b>#6751 at 2:30 PM</b> <b>TEEN PRO CHEF SERIES: Learn to Cook in A Week</b>  16 openings available	<b>7</b> <b>#6750 at 8:00 AM</b> <b>CROISSANT CAMP! 3 days of Laminated Doughs &amp; Pastries</b>  10 openings available <b>#6789 at 9:00 AM</b> <b>Pro Pastry Summer Intensive (Pro Pastry 1 &amp; 2)</b>  12 openings available <b>#6752 at 1:00 PM</b> <b>TEEN PRO PASTRY SERIES</b>  16 openings available <b>#6751 at 2:30 PM</b> <b>TEEN PRO CHEF SERIES: Learn to Cook in A Week</b>  16 openings available <b>#6977 at 7:00 PM</b> <b>TRADE ROUTE TALKS: Digging into Peanuts</b>  16 openings available	<b>8</b> <b>#6750 at 8:00 AM</b> <b>CROISSANT CAMP! 3 days of Laminated Doughs &amp; Pastries</b>  10 openings available <b>#6789 at 9:00 AM</b> <b>Pro Pastry Summer Intensive (Pro Pastry 1 &amp; 2)</b>  12 openings available <b>#6752 at 1:00 PM</b> <b>TEEN PRO PASTRY SERIES</b>  16 openings available <b>#6751 at 2:30 PM</b> <b>TEEN PRO CHEF SERIES: Learn to Cook in A Week</b>  16 openings available	<b>9</b> <b>#6789 at 9:00 AM</b> <b>Pro Pastry Summer Intensive (Pro Pastry 1 &amp; 2)</b>  12 openings available <b>#6752 at 1:00 PM</b> <b>TEEN PRO PASTRY SERIES</b>  16 openings available <b>#6751 at 2:30 PM</b> <b>TEEN PRO CHEF SERIES: Learn to Cook in A Week</b>  16 openings available	<b>10</b> <b>#6789 at 9:00 AM</b> <b>Pro Pastry Summer Intensive (Pro Pastry 1 &amp; 2)</b>  12 openings available <b>#6752 at 1:00 PM</b> <b>TEEN PRO PASTRY SERIES</b>  16 openings available <b>#6751 at 2:30 PM</b> <b>TEEN PRO CHEF SERIES: Learn to Cook in A Week</b>  16 openings available	<b>11</b>
<b>12</b> <b>#6927 at 10:00 AM</b> <b>FRENCH TARTS</b>  16 openings available <b>#6931 at 2:30 PM</b> <b>DANISH PASTRIES: Laminated Danishes, Braids and Glazes</b>  14 openings available	<b>13</b> <b>#6789 at 9:00 AM</b> <b>Pro Pastry Summer Intensive (Pro Pastry 1 &amp; 2)</b>  12 openings available <b>#6995 at 10:00 AM</b> <b>KIDS COOKING: Fresh Pasta Workshop</b>  16 openings available	<b>14</b> <b>#6789 at 9:00 AM</b> <b>Pro Pastry Summer Intensive (Pro Pastry 1 &amp; 2)</b>  12 openings available <b>#6996 at 10:00 AM</b> <b>KIDS BAKING: French Macarons</b>  16 openings available	<b>15</b> <b>#6789 at 9:00 AM</b> <b>Pro Pastry Summer Intensive (Pro Pastry 1 &amp; 2)</b>  12 openings available <b>#7000 at 10:00 AM</b> <b>KIDS COOKING: Chinese Takeout</b>  16 openings available	<b>16</b> <b>#6789 at 9:00 AM</b> <b>Pro Pastry Summer Intensive (Pro Pastry 1 &amp; 2)</b>  12 openings available <b>#6989 at 10:00 AM</b> <b>KIDS COOKING: How to Pack a Picnic</b>  16 openings available <b>#6939 at 7:00 PM</b>	<b>17</b> <b>#6789 at 9:00 AM</b> <b>Pro Pastry Summer Intensive (Pro Pastry 1 &amp; 2)</b>  12 openings available <b>#7001 at 10:00 AM</b> <b>KIDS BAKING: The Pie Class</b>  16 openings available	<b>18</b>



				<div>WINES OF THE WORLD: American wines</div> <div></div> <div>12 openings available</div>		
<div>#6928 at 10:00 AM</div> <div>CUSTARDS, MERINGUES &amp; SOUFFLES</div> <div></div> <div>#6945 at 2:30 PM</div> <div>SIMPLE SUPPERS: More Dinners in Under 30 Minutes</div> <div></div> <div>16 openings available</div>	<div>#6777 at 9:30 AM</div> <div>TEEN PRO CHEF SERIES: World Cuisines 2</div> <div></div> <div>16 openings available</div> <div>#7002 at 9:30 AM</div> <div>KIDS BAKING: Cookies and Bars</div> <div></div> <div>16 openings available</div> <div>#6767 at 1:30 PM</div> <div>TEEN PRO CHEF SERIES: Learn to Cook in A Week</div> <div></div> <div>15 openings available</div>	<div>#6777 at 9:30 AM</div> <div>TEEN PRO CHEF SERIES: World Cuisines 2</div> <div></div> <div>16 openings available</div> <div>#6767 at 1:30 PM</div> <div>TEEN PRO CHEF SERIES: Learn to Cook in A Week</div> <div></div> <div>15 openings available</div>	<div>#6777 at 9:30 AM</div> <div>TEEN PRO CHEF SERIES: World Cuisines 2</div> <div></div> <div>16 openings available</div> <div>#6767 at 1:30 PM</div> <div>TEEN PRO CHEF SERIES: Learn to Cook in A Week</div> <div></div> <div>15 openings available</div>	<div>#6777 at 9:30 AM</div> <div>TEEN PRO CHEF SERIES: World Cuisines 2</div> <div></div> <div>16 openings available</div> <div>#6767 at 1:30 PM</div> <div>TEEN PRO CHEF SERIES: Learn to Cook in A Week</div> <div></div> <div>15 openings available</div>	<div>#6777 at 9:30 AM</div> <div>TEEN PRO CHEF SERIES: World Cuisines 2</div> <div></div> <div>16 openings available</div> <div>#6767 at 1:30 PM</div> <div>TEEN PRO CHEF SERIES: Learn to Cook in A Week</div> <div></div> <div>15 openings available</div>	25
<div>#6950 at 10:00 AM</div> <div>SUMMER PIES</div> <div></div> <div>16 openings available</div> <div>#6932 at 2:30 PM</div> <div>SCANDINAVIAN PASTRIES</div> <div></div> <div>14 openings available</div>	27	<div>#7003 at 9:30 AM</div> <div>KIDS BAKING: Breakfast Pastries</div> <div></div> <div>16 openings available</div>	<div>#7004 at 9:30 AM</div> <div>KIDS BAKING: French Macarons</div> <div></div> <div>16 openings available</div>	<div>#7005 at 9:30 AM</div> <div>KIDS BAKING: Bagels!</div> <div></div> <div>13 openings available</div>	<div>#7006 at 9:30 AM</div> <div>KIDS BAKING: Cakes &amp; Cupcakes</div> <div></div> <div>11 openings available</div>	

August 2020						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
2	<b>3</b> <b>#6768 at 9:30 AM</b> TEEN BAKING SERIES  16 openings available <b>#6776 at 2:00 PM</b> TEEN PRO CHEF SERIES: World Cuisines 2  16 openings available	<b>4</b> <b>#6768 at 9:30 AM</b> TEEN BAKING SERIES  16 openings available <b>#6776 at 2:00 PM</b> TEEN PRO CHEF SERIES: World Cuisines 2  16 openings available	<b>5</b> <b>#6768 at 9:30 AM</b> TEEN BAKING SERIES  16 openings available <b>#6776 at 2:00 PM</b> TEEN PRO CHEF SERIES: World Cuisines 2  16 openings available	<b>6</b> <b>#6768 at 9:30 AM</b> TEEN BAKING SERIES  16 openings available <b>#6776 at 2:00 PM</b> TEEN PRO CHEF SERIES: World Cuisines 2  16 openings available	<b>7</b> <b>#6768 at 9:30 AM</b> TEEN BAKING SERIES  16 openings available <b>#6776 at 2:00 PM</b> TEEN PRO CHEF SERIES: World Cuisines 2  16 openings available	8

<b>9</b> <b>#6888 at 9:00 AM</b> <b>BUTCHERING</b> <b>WORKSHOP: THE</b> <b>WHOLE PIG</b>  14 openings available	<b>10</b> <b>#6778 at 9:30 AM</b> <b>TEEN PRO CHEF</b> <b>SERIES: World</b> <b>Cuisines 2</b>  16 openings available	<b>11</b> <b>#6778 at 9:30 AM</b> <b>TEEN PRO CHEF</b> <b>SERIES: World</b> <b>Cuisines 2</b>  16 openings available	<b>12</b> <b>#6778 at 9:30 AM</b> <b>TEEN PRO CHEF</b> <b>SERIES: World</b> <b>Cuisines 2</b>  16 openings available	<b>13</b> <b>#6778 at 9:30 AM</b> <b>TEEN PRO CHEF</b> <b>SERIES: World</b> <b>Cuisines 2</b>  16 openings available	<b>14</b> <b>#6778 at 9:30 AM</b> <b>TEEN PRO CHEF</b> <b>SERIES: World</b> <b>Cuisines 2</b>  16 openings available
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September 2020						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<b>13</b> <b>#6826 at 9:00 AM</b> <b>LEARN TO COOK: A</b> <b>10-Week Pro Series</b>  12 openings available  <b>#6715 at 9:30 AM</b> <b>PASTRY 2: 10-week</b> <b>Advanced Baking</b> <b>Series</b>  7 openings available	<b>14</b> <b>#6787 at 9:30 AM</b> <b>PASTRY 1: 10-week</b> <b>Basics of Baking</b> <b>Series</b>  11 openings available  <b>#6827 at 6:00 PM</b> <b>LEARN TO COOK: A</b> <b>10-Week Pro Series</b>  12 openings available	<b>15</b>	<b>16</b>	<b>17</b>	<b>18</b>	<b>19</b>
<b>20</b> <b>#6826 at 9:00 AM</b> <b>LEARN TO COOK: A</b> <b>10-Week Pro Series</b>  12 openings available  <b>#6715 at 9:30 AM</b> <b>PASTRY 2: 10-week</b> <b>Advanced Baking</b> <b>Series</b>  7 openings available	<b>21</b> <b>#6787 at 9:30 AM</b> <b>PASTRY 1: 10-week</b> <b>Basics of Baking</b> <b>Series</b>  11 openings available  <b>#6827 at 6:00 PM</b> <b>LEARN TO COOK: A</b> <b>10-Week Pro Series</b>  12 openings available	<b>22</b>	<b>23</b>	<b>24</b>	<b>25</b>	<b>26</b>
<b>27</b> <b>#6826 at 9:00 AM</b> <b>LEARN TO COOK: A</b> <b>10-Week Pro Series</b>  12 openings available  <b>#6715 at 9:30 AM</b> <b>PASTRY 2: 10-week</b>	<b>28</b> <b>#6787 at 9:30 AM</b> <b>PASTRY 1: 10-week</b> <b>Basics of Baking</b> <b>Series</b>  11 openings available  <b>#6827 at 6:00 PM</b> <b>LEARN TO COOK: A</b> <b>10-Week Pro Series</b>					



Advanced Baking Series



7 openings available



12 openings available

October 2020						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p><b>4</b></p> <p><b>#6826 at 9:00 AM</b> LEARN TO COOK: A 10-Week Pro Series</p>  <p>12 openings available</p> <p><b>#6715 at 9:30 AM</b> PASTRY 2: 10-week Advanced Baking Series</p>  <p>7 openings available</p>	<p><b>5</b></p> <p><b>#6787 at 9:30 AM</b> PASTRY 1: 10-week Basics of Baking Series</p>  <p>11 openings available</p> <p><b>#6827 at 6:00 PM</b> LEARN TO COOK: A 10-Week Pro Series</p>  <p>12 openings available</p>	<p><b>6</b></p>	<p><b>7</b></p>	<p><b>8</b></p>	<p><b>9</b></p>	<p><b>10</b></p>
<p><b>11</b></p> <p><b>#6826 at 9:00 AM</b> LEARN TO COOK: A 10-Week Pro Series</p>  <p>12 openings available</p> <p><b>#6715 at 9:30 AM</b> PASTRY 2: 10-week Advanced Baking Series</p>  <p>7 openings available</p>	<p><b>12</b></p> <p><b>#6787 at 9:30 AM</b> PASTRY 1: 10-week Basics of Baking Series</p>  <p>11 openings available</p> <p><b>#6827 at 6:00 PM</b> LEARN TO COOK: A 10-Week Pro Series</p>  <p>12 openings available</p>	<p><b>13</b></p>	<p><b>14</b></p>	<p><b>15</b></p>	<p><b>16</b></p>	<p><b>17</b></p>
<p><b>18</b></p> <p><b>#6826 at 9:00 AM</b> LEARN TO COOK: A 10-Week Pro Series</p>  <p>12 openings available</p> <p><b>#6715 at 9:30 AM</b> PASTRY 2: 10-week Advanced Baking Series</p>	<p><b>19</b></p> <p><b>#6787 at 9:30 AM</b> PASTRY 1: 10-week Basics of Baking Series</p>  <p>11 openings available</p> <p><b>#6827 at 6:00 PM</b> LEARN TO COOK: A 10-Week Pro Series</p>	<p><b>20</b></p>	<p><b>21</b></p>	<p><b>22</b></p>	<p><b>23</b></p>	<p><b>24</b></p>











7 openings available

12 openings available

<b>25</b> <b>#6826 at 9:00 AM</b> LEARN TO COOK: A 10-Week Pro Series  12 openings available	<b>26</b> <b>#6787 at 9:30 AM</b> PASTRY 1: 10-week Basics of Baking Series  11 openings available  <b>#6827 at 6:00 PM</b> LEARN TO COOK: A 10-Week Pro Series  12 openings available
<b>#6715 at 9:30 AM</b> PASTRY 2: 10-week Advanced Baking Series  7 openings available	

# November 2020

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<b>1</b> <b>#6826 at 9:00 AM</b> LEARN TO COOK: A 10-Week Pro Series  12 openings available  <b>#6715 at 9:30 AM</b> PASTRY 2: 10-week Advanced Baking Series  7 openings available	<b>2</b> <b>#6787 at 9:30 AM</b> PASTRY 1: 10-week Basics of Baking Series  11 openings available  <b>#6827 at 6:00 PM</b> LEARN TO COOK: A 10-Week Pro Series  12 openings available	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>
<b>8</b> <b>#6826 at 9:00 AM</b> LEARN TO COOK: A 10-Week Pro Series  12 openings available  <b>#6715 at 9:30 AM</b> PASTRY 2: 10-week Advanced Baking Series	<b>9</b> <b>#6787 at 9:30 AM</b> PASTRY 1: 10-week Basics of Baking Series  11 openings available  <b>#6827 at 6:00 PM</b> LEARN TO COOK: A 10-Week Pro Series	<b>10</b>	<b>11</b>	<b>12</b>	<b>13</b>	<b>14</b>



7 openings available

12 openings available

**15**  
#6826 at 9:00 AM  
LEARN TO COOK: A  
10-Week Pro Series



12 openings available

#6715 at 9:30 AM  
PASTRY 2: 10-week  
Advanced Baking  
Series



7 openings available

**16**  
#6787 at 9:30 AM  
PASTRY 1: 10-week  
Basics of Baking  
Series



11 openings available

#6827 at 6:00 PM  
LEARN TO COOK: A  
10-Week Pro Series



12 openings available

## Class/Date

6256

Mon, Feb 10 2020 @  
9:30 AM



## Description

### PASTRY 2: 10-week Advanced Baking Series

This 10-week series is designed for the beginner or intermediate culinary student or baking enthusiast looking to improve on the basics of baking and pastry. These four-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 12 students.

Our classes are crafted to teach the basic chemistry of baking as well as techniques you'll use both at home and in a professional kitchen. As with all our classes, everything you learn will be made from scratch, from the graham crust on your cheesecakes to the candied lemon zest on your lemon bars. We encourage you to bring a food-safe container to class to bring home your delicious work. Certificates of completion will be awarded at the end of the series.

**CLASS MEETS FROM 9am-1PM**

**EVERY MONDAY FOR 10 WEEKS**

**Day 1: Mousses and Souffles.** Whip, beat and fold! Learn the secrets to perfect souffles and smooth as silk mousses. Chocolate Souffle, Cheese Souffle, Lemon Mousse and Honey Chocolate mousse; Pate a Bombe.

**Day 2: Egg-leavened Cakes.** Perfect your genoise and pair it with a lighter-than-air Dacquoise. A lemon-scented Chiffon Cake with Bavarian Cream will make your swoon...

**Day 3: Fruit Mousse Cakes.** Pair your egg-leaved cake with handmade Ladyfingers and seasonal Berry Mousses for spectacular results.

**Day 4: Yeasted Doughs.** From dinner rolls to sticky buns, you'll explore the rich doughs that make breakfast and dinner so much sweeter.

**Day 5: Savory Breads.** Lean doughs are vessels for all things savory. You'll create your own focaccia and pizza, as well as handmade pita bread, to pair with your housemade cheese.

**Day 6: Petit Fours** Small bites make big impressions, and attention to finishing details are key. We will make Orange Blossom Madeleines, Classic Petit Fours with a Chocolate MIRrored Glaze, Lacey Tuile Cookies and Brown Butter Financiers.

## Openings / Price / Location

Waiting List

**\$1350.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**Day 7: Cake Decorating:** Get great a piping and learn new, modern designs for buttercream cakes with clean lines that will impress.

**Day 8: Truffles, Marshmallows and Infused Toffees:** Create a candy wonderland with our favorite base recipes. You'll make your own custom ganaches for truffles, embed toffees with your favorite flavors and make batches of marshmallows to rival any you've ever had!

**Day 9: Macarons:** Perfect the French Method as you make Vanilla Bean, Pistachio and Hazelnut Macarons with custom ganaches and buttercreams to sandwich them with.

**Day 10: Making Chocolate Basics** Learn the basics of chocolate tempering and make some beautiful treats including rochers and chocolate lollipops!

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The Professional Baking Series take place at our new, state-of-the-art cooking school at the Santa Monica Place Mall. There is plenty of parking on the third level directly behind the school. In order to qualify for a certificate of completion, all classes need to be attended.

While we provide all ingredients, please note that it is helpful for all students to have the following tools to bring with them to class: 12 ramekins (about 5 oz. size), a shallow-dish pie tin and light-colored aluminum cake pan measuring 6" and 8" by 3" tall. This will allow you to bake in your own containers and transport your goods home without unmolding many of your items before they have sufficiently cooled.

Please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please.  
Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

## Class/Date

## Description

## Openings / Price / Location

### COOKING 101 SERIES: 4 Weeks of Techniques & Recipes

This 4-week series is designed to teach culinary fundamentals to establish your foundational cooking skills. You will work at your own station under the guidance of our Chef Instructor who will teach classic techniques, and give you a great series of recipes to add to your repertoire. Bring containers to class - you'll love your next day lunches!

#### THIS CLASS MEETS EVERY TUESDAY MORNING

For 4 weeks from 10:00-1:00pm

**Day 1: Knife Skills: Soups & Salads.** Sharpen your knife skills and learn to make four classic dishes that make perfect lunches and sides (while learning two awesome do-ahead dressings). Ginger Kale Salad, Farmers Market Chopped Salad, Tuscan Vegetable Soup, Tomato Bisque.

**Day 2: Poultry:** Learn to use various parts of the chicken while making 4 complete dinners. Moroccan Braised Chicken with Orange Scented Couscous, Turkey Ricotta Meatballs with Sage and Roasted Sweet Potatoes, Grainy Mustard Chicken Gratin with Roasted Broccoli.

**Day 3: Meats:** Herbed Pork Tenderloin with Creamy Polenta & Caramelized Onions, Beef Bourguignon, Hoisin Beef with Scallion Pancakes and Spicy Slaw.

**Day 4: Fish:** Grilled Albacore on Greek Orzo, Maple Pecan Salmon, Pan-Sauteed Mahi Mahi Tacos with Fresh Pineapple and Cilantro Mint Pesto.

*Menu items subject to change. If you need to substitute an ingredient, call the school to let us know. You can make up to one class in the series should you miss one.*

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This class takes place at our state-of-the-art cooking school at the Santa Monica Place Shopping Center. There is plenty of parking in Parking Structure 7 off Broadway directly behind the school, best level to park on is Level 4 if possible. Please arrive on time in comfortable attire and close-toed shoes.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your class or receive an account credit. Ages 16 and up.

## Class/Date

## Description

## Openings / Price / Location

6336

THE SANTA MONICA CHOCOLATE SOCIETY: A Lover's Chocolate Tasting

 Waiting List

6346

Tue, Feb 11 2020 @  
10:00 AM



1 opening available

\$625.00

Chef May Hennemann

Santa Monica Place



Tue, Feb 11 2020 @  
7:00 PM



The Santa Monica Chocolate Society gathers every month to celebrate and savor the finest, rarest and tastiest chocolate on Earth. Once a month, Gourmandise chocolate expert Ruth Kennison opens her wondrous cabinet of carefully curated bean-to-bar chocolates from around the world for thoughtful tastings and discussions. Each class features a different theme; from chocolate tastings to guest chocolate makers, confectioners or cacao bean farmers to flavor hunters. No bonbon will be left behind. You can expect to taste a minimum of 5 exquisite chocolates.

\$45.00

Chocolatier Ruth Kennison  
Santa Monica Place

**THEME:**

A sensual experience for our Valentine's tasting will push beyond mere flavor with a "Taste with Color" workshop inspired by London-based cocoa adventurer Hazel Lee. This fun and interactive evening will have you tasting chocolate and then painting beautiful watercolors based on what you are tasting. Along with caramel and berry notes in our chocolate sampling, we'll look for deep reds and vibrant cool indigo and tropical canary with a color-sensory art-based exercise. Single origin bars as well as confections will be on the tasting menu!

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Cacao is grown 10-20 degrees north and south of the Equator. Traditionally, countries that grew cacao did not produce chocolate, and there are many reasons for that, ranging from environmental factors to geopolitics. Countries that grow cacao are now, thanks to direct trade and the growth of the craft chocolate movement, producing some of the most interesting single-origin chocolate on the market. This is good news for chocolate lovers but, more importantly, for the local growers and suppliers in their respective regions. Find out why and how delicious chocolate made in the countries they are grown in can taste!

\* Please refrain from wearing colognes, perfume or scented lotions before class \*

**THIS IS A 2 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up**

**Class/Date**

**Description**

**Openings / Price / Location**

6958

Wed, Feb 12 2020 @  
10:00 AM



Book us for your next special event: team building; holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food as you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email [Claire@TheGourmandiseSchool.com](mailto:Claire@TheGourmandiseSchool.com) for availability, details and options, or call the school at (310) 656 - 8800.

\$0.00

Guest Chef

Santa Monica Place

**Class/Date**

**Description**

**Openings / Price / Location**

6457

Wed, Feb 12 2020 @  
6:30 PM



**GOURMANDISE TECHNIQUE: Classic Sauces & Side Dishes**

Learn the secrets of a perfect pan sauce, as well as a variety of make-ahead sauces to enhance poultry, meat, fish and vegetables dishes in this three hour class.

*Roux*

*Bechamel (with Penne)*

*Veloute (Pan Sauce with Roasted Chicken)*

*Hollandaise (with Asparagus)*

*Aioli (Roasted Potato Salad)*

*Chicken with Balsamic Port Reduction*

*Romesco Sauce (with Roasted Vegetables)*

7 openings available

\$95.00

Chef May Hennemann

Santa Monica Place

**THIS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, otherwise we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Class/Date****Description****Openings / Price / Location****SOUPS & STEWS: Cozy up to these warm and hearty recipes!**

Let's warm up our kitchens with classic and new soups and stews! You'll learn super-quick recipes and some low and slow ones to fill your fridge and kitchens with the flavors of winter.

*Spiced Turmeric Chicken Soup for the Soul*  
*Smoky Tomato Soup with Parmesan Crisps*  
*Spinach Soup with Garlic Croutons*  
*Sweet Potato Chili*  
*Italian Stew*

6523



Wed, Feb 12 2020 @  
7:00 PM

**THIS CLASS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

**4 openings available**

**\$125.00**

**Chef Eve Bergazyn**

**Santa Monica Place**

**Class/Date****Description****Openings / Price / Location****VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine**

Join us for a four-week intensive cooking series focused on plant-based meals. Chef John will weave in classic cooking techniques with his vast collection of recipes to give you a varied rotation of easy-to-make meals. Each week will focus on a different cuisine and how to stock your pantry accordingly.

**Week 1: Japanese Cuisine**

Congee with Shitake & Greens  
 Weeknight Vegetable Ramen with 6-Minute Egg  
 Ginger Cauliflower Gyoza  
 Soba Noodle Bowl with Teriyaki Carrots & Furikake

**Week 2: Middle Eastern Cuisine**

Falafel on Whole Grain Pita with Quick Pickled Veggies  
 Hummus with Charred Eggplant & Preserved Lemon  
 Roasted Cabbage with Aleppo Yogurt  
 Green Rice Bowl with Sumac Carrots

**Week 3: Indian Cuisine**

Chickpea & Butternut Squash Tikka Masala  
 Turmeric Rice with Jeweled Roast Root Vegetables  
 Creamy Vegan Saag with Three Greens  
 Whole Grain Samosas with Mint Chutney  
 Carrot & Lentil Dal with Fried Ginger

**Week 4: Mexican Cuisine**

Chard & Goat Cheese Tacos with Fresh Tortillas  
 Winter Vegetable Pasole with Lime Avocado Crema & Pepitas  
 Black Bean & Greens Tamales with Tomatillo Salsa  
 Mushroom Mole Enchiladas with Pickled Cabbage  
 Jamaica Iced Tea

**THESE ARE EACH THREE HOUR CLASSES**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

**7 openings available**

**\$525.00**

**Chef John Pitblado**

**Santa Monica Place**

6761



Thu, Feb 13 2020 @  
10:00 AM

**Class/Date****Description****Openings / Price / Location****VALENTINE'S COUPLES NIGHT: Fresh Pasta with your Love**

Happy Valentine's Day! Celebrate the evening with your sweet date and collaborate to

6363

Thu, Feb 13 2020 @  
6:30 PM

**1 opening available**

**\$225.00**



create a romantic meal together. Bring your love and your appetite and let us handle the rest (the wine is up to you, the stemware is provided by us).

*Fresh Pasta Dough  
Seasonal Pasta Dough  
Housemade Ricotta  
Farmers Market Salad  
Butterscotch Budino*

**THIS IS A 3 HOUR CLASS**

**\*Price is per couple\***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 21 and up.**

**Chef Eve Bergazyn**  
**Santa Monica Place**

**Class/Date**

**Description**

**Openings / Price / Location**

**VALENTINE'S COUPLES NIGHT: Bistro in Paris**

Happy Valentine's Day! Celebrate the evening with your sweet date and collaborate to create a romantic meal together. Bring your love and your appetite and let us handle the rest (the wine is up to you, the stemware is provided by us).

*Steak au Poivre  
Classic Cold-oil French Fries  
Little Gem Salad  
Tarte Tatin*

**THIS IS A 3 HOUR CLASS**

**\*Price is per couple\***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 21 and up.**



**Waiting List**

**\$225.00**

**Chef John Pitblado**  
**Santa Monica Place**

**6362**

**Thu, Feb 13 2020 @  
7:00 PM**



**Class/Date**

**Description**

**Openings / Price / Location**

**VALENTINE'S DAY Doughnuts & Fritters**

Behold the wonder of pillowy, glazed and powdered donuts! Join us for four hours of sinful indulgence as we mix, fry, fill and dunk donuts of all kinds. You'll walk in and make our classic Yeasted Brioche Doughnut Dough, and while it rises, we'll turn our attention to our famous Apple Fritters. You'll fry up the fritters and dunk them in a Apple Cider Glaze, then work on our custom fillings for the doughnuts (Boston Cream, anyone)? After a quick break, you'll roll out and cut out your yeasted doughnuts, cut out donut holes and work the remaining dough into twists. We'll let these doughnuts rise one last time as we heat the oil back up and mix together our chocolate, strawberry and maple glazes, ready for dipping and filling! YES!

*Yeast-risen Doughnuts  
Apple Fritters  
Boston Cream Doughnuts  
Vanilla Pastry Cream  
Classic Glaze  
Chocolate Glazed Doughnuts  
Maple glazed doughnuts*

**THIS IS A 3.5 HOUR CLASS**

**\$125.00**

**Pastry Chef Rose Lawrence**  
**Santa Monica Place**

**6250**

**Fri, Feb 14 2020 @  
10:00 AM**



Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

**Ages 16 and up. Classes are BYOB & BYOC** (Bring Your Own Container!).

## Class/Date

## Description

## Openings / Price / Location

### VALENTINE'S DAY French Macarons: The Italian method

Whisk yourself into a Paris patisserie as you learn to whip, fold and pipe your way to Macaron perfection. We will begin the class with a demonstration and then break out to make two different flavors of shells using the French method. Once your batter is ready, you'll learn how pipe like a pro. We will let the macarons rest before baking and jump right into our fillings! Our macarons will be sandwiched with three different fillings, from an infused milk chocolate ganache to a creamy classic sea salt caramel.

*Vanilla Bean Macarons*  
*Green Tea (Matcha) Macarons*  
*Milk and Dark Chocolate Ganaches*  
*Salted Caramel Cream Filling*

**THIS IS A 3 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**This is a vegetarian class.**

**Ages 16 and up. Classes are BYOB.**

**1 opening available**

**\$95.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**6252**

**Fri, Feb 14 2020 @ 11:00 AM**



## Class/Date

## Description

## Openings / Price / Location

### PRIVATE PARTY

Book us for your next special event: team building; holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food as you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email [Claire@TheGourmandiseSchool.com](mailto:Claire@TheGourmandiseSchool.com) for availability, details and options, or call the school at (310) 656 - 8800.

**\$0.00**

**Guest Chef**

**Santa Monica Place**

**7018**

**Fri, Feb 14 2020 @ 6:30 PM**



## Class/Date

## Description

## Openings / Price / Location

### VALENTINE'S COUPLES NIGHT: A Romantic Steak Dinner

Happy Valentine's Day! Celebrate the evening with your sweet date and collaborate to create a romantic meal together. Bring your love and your appetite and let us handle the rest (the wine is up to you, the stemware is provided by us).

*Classic New York Strip Steak*  
*Gnocchi with Porcini Mushroom Sauce*  
*Frisee Salad*  
*Chocolate Souffles*

**THIS IS A 3 HOUR CLASS**

**\*Price is per couple\***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Waiting List**

**\$225.00**

**Chef Eve Bergazyn**

**Santa Monica Place**

**6361**

**Fri, Feb 14 2020 @ 7:00 PM**





Ages 21 and up.

**Class/Date**

**Description**

**Openings / Price / Location**

**KIDS BAKING: Valentine's Day Treats!**

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.



**Waiting List**

**\$75.00**

**Chef Eve Bergazyn**

**Santa Monica Place**

**6578**

**Sat, Feb 15 2020 @ 9:30 AM**



*Heart-Shaped Strawberry Scones  
Chocolate-Dipped Meringue Kisses  
Heart-y Brownies*

**THIS IS A 2.5 HOUR CLASS**  
**\*Must wear closed toe shoes\***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Class/Date**

**Description**

**Openings / Price / Location**

**PRIVATE PARTY**

**6853**

**Sat, Feb 15 2020 @ 11:00 AM**



Book us for your next special event: team building; holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food as you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email [Claire@TheGourmandiseSchool.com](mailto:Claire@TheGourmandiseSchool.com) for availability, details and options, or call the school at (310) 656 - 8800.

**\$0.00**

**Guest Chef**

**Santa Monica Place**

**Class/Date**

**Description**

**Openings / Price / Location**

**PRIVATE PARTY**

**6860**

**Sat, Feb 15 2020 @ 2:00 PM**



Book us for your next special event: team building; holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food as you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email [Claire@TheGourmandiseSchool.com](mailto:Claire@TheGourmandiseSchool.com) for availability, details and options, or call the school at (310) 656 - 8800.

**\$0.00**

**Guest Chef**

**Santa Monica Place**

**Class/Date**

**Description**

**Openings / Price / Location**

**PRIVATE PARTY**

**6834**

**Sat, Feb 15 2020 @ 3:00 PM**



Book us for your next special event: team building; holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food as you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email [Claire@TheGourmandiseSchool.com](mailto:Claire@TheGourmandiseSchool.com) for availability, details and options, or call the school at (310) 656 - 8800.

**\$0.00**

**Guest Chef**

**Santa Monica Place**

**Class/Date**

**Description**

**Openings / Price / Location**

**VALENTINE'S COUPLES NIGHT: Bistro in Paris**



**Waiting List**

**\$225.00**

**Chef Eve Bergazyn**

**Santa Monica Place**

**6364**

**Sat, Feb 15 2020 @ 6:30 PM**



Happy Valentine's Day! Celebrate the evening with your sweet date and collaborate to create a romantic meal together. Bring your love and your appetite and let us handle the rest (the wine is up to you, the stemware is provided by us).

*Steak au Poivre  
Classic Cold-oil French Fries  
Little Gem Salad  
Tarte Tatin*

**THIS IS A 3 HOUR CLASS**

**\*Price is per couple\***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 21 and up.**

## Class/Date

## Description

## Openings / Price / Location

### VALENTINE'S COUPLES NIGHT: Fresh Pasta with your Love

Happy Valentine's Day! Celebrate the evening with your sweet date and collaborate to create a romantic meal together. Bring your love and your appetite and let us handle the rest (the wine is up to you, the stemware is provided by us).

*Fresh Pasta Dough  
Seasonal Pasta Dough  
Housemade Ricotta  
Farmers Market Salad  
Butterscotch Budino*

**THIS IS A 3 HOUR CLASS**

**\*Price is per couple\***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 21 and up.**

 **Waiting List**

**\$225.00**

**Chef May Hennemann**

**Santa Monica Place**

**6365**



**Sat, Feb 15 2020 @  
7:00 PM**

## Class/Date

## Description

## Openings / Price / Location

### LEARN TO COOK: A 10-Week Pro Series

Take your cooking to the next level with this 10-week, technique-based series that will teach you to begin cooking intuitively. Your chef instructor will provide a comprehensive lecture and demonstration of one or more dishes, followed by the hands-on portion of cooking class to master techniques. Each student will work at their own station to maximize their learning experience.

You are offered 1 complimentary "make up" class if you miss a class, which we offer as a credit for a class on our schedule for a similar lesson.

**THIS CLASS MEETS EVERY SUNDAY MORNING**

**For 10 Weeks from 9:00am to 12:30pm**

#### Week 1: KNIFE SKILLS

Seasonal Salads

#### Week 2: STOCKS/BROTHS/SOUPS

Tomato Bisque

Mushroom Velouté

Minestrone

#### Week 3: DAIRY/EGGS

Seasonal Frittata

 **Waiting List**

**\$1400.00**

**Chef Eve Bergazyn**

**Santa Monica Place**

**6358**



**Sun, Feb 16 2020 @  
9:00 AM**

Fresh Ricotta  
Eggs Benedict

#### **Week 4: SAUCES**

Romesco Sauce  
Béchamel Sauce  
Pan Sauce  
Macaroni & Cheese  
Steak Diane

#### **Week 5: VEGETABLES**

Roasted Cauliflower with Salsa Verde  
Braised Peppers  
Beer Battered Onion Rings  
Mushroom Toasts  
Roasted Beet Salad

#### **Week 6: PASTA/POLENTA/GNOCCHI**

Spaghetti All'amatriciani  
Classic Potato Gnocchi with Pesto  
Polenta with Spicy Sausage and Braised Fennel

#### **WEEK 7: Whole Grains/Legumes**

Roasted Garlic Hummus/Seasonal Crudité  
Curry Quinoa with Beluga Lentils  
Sicilian Farro  
Black Bean Turkey Chili

#### **WEEK 8: Chicken**

Za'atar Chicken Breast with Tomato Cucumber Salad  
Crispy Fried Chicken Legs  
Chicken Meatballs

#### **WEEK 9: Meat**

Braised Hoisin Short Ribs with Horseradish Mashed Potatoes  
Seared Filets with Reduction Sauce and Pommes Frites  
Pork Milanese with Arugula Salad

#### **WEEK 10: Fish**

Ginger Salmon with Cucumber Salad  
Almond-Crusted White Fish  
Crab Cakes with Remoulade  
Smokey Shrimp Tacos

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This series take place at our state-of-the-art kitchen at the Santa Monica Place Mall.  
We are located on the third floor next to The Curious Palate and Arclight movie

theatres. There is plenty of parking on level 4 of the parking structures 7 or 8. Please arrive on time in comfortable attire and close-toed shoes and avoid heavy perfumes and colognes. You are offered 1 complimentary "make up" class if you miss a class, which we offer as a credit for a class on our schedule of similar lesson. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

## Class/Date

6211

Sun, Feb 16 2020 @  
9:30 AM



## Description

### PASTRY 1: 10-week Basics of Baking Series

#### Professional Pastry Program Level 1

This 10-week series is designed for the novice culinary student or home baker looking to learn the basics of the art of baking and pastry. These four-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 10 students.

Our classes are crafted to teach the basic chemistry of baking as well as techniques you'll use both at home and in a professional kitchen. As with all our classes, everything you learn will be made from scratch, from the graham crust on your cheesecakes to the candied lemon zest on your lemon bars. We encourage you to bring a food-safe container to class to bring home your delicious work. Certificates of completion will be awarded at the end of the series.

#### THIS CLASS MEETS EVERY SUNDAY

#### For 10 WEEKS FROM 930AM-130PM

#### Day 1: Introduction to Basic Techniques

Start the series off by learning about the chemistry of baking. We will explore how flour, sugar, eggs and other ingredients work in your recipes. The proper use of pastry bags, reading formulas and the importance of mise-en-place will be discussed. Students will receive textbooks and chef coats.

#### Day 2: Muffins, Quickbreads and Poundcakes

We will explore three different techniques and learn about ratios to create rich baked goods for breakfast, lunch and dessert.

#### Day 3: Cookies, Brownies and Bars

Make the perfect batch of cookies for consistently even baking and great results every time.

#### Day 4: Egg-based Desserts

Learn to bake velvety smooth egg based desserts that range from creme brulee to classic chocolate puddings.

#### Day 5: Pâte à Choux

Pâte à Choux or Choux dough is a light pastry dough used to make an amazing variety of dishes. You'll make this versatile dough two ways one sweet and one savory.

#### Day 6: Seasonal Fruit and Vegetable Desserts

You'll learn proper techniques for macerating, reducing and pureeing to make a quick Coulis and seasonal desserts.

#### Day 7: Cheesecakes

Whether you like them light and airy or dense and creamy cheesecakes are a year round favorite and often tough to master for new chefs. You'll learn all the tips and tricks to master this egg based dessert.

#### Day 8: Tarts

Love a cookie crunch filling with a custard or fruit filling? We'll learn the proper way to press crust into a pan and master baking crusts blind and with filling.

#### Day 9: Pies

We'll tackle making the perfect pie dough and then crimp, fold and lattice our dough into beautiful pies

#### Day 10: Cake Baking:

Learn the difference between High-Ratio and Sponge cakes. Cakes will be baked, cut, filled and frosted in class.

## Openings / Price / Location



Waiting List

\$1350.00

Pastry Chef Clémence Gossett

Santa Monica Place



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**The Professional Baking Series** take place at our new, state-of-the-art cooking school at the Santa Monica Place Mall. There is plenty of parking on the third level directly behind the school. In order to qualify for a certificate of completion, all classes need to be attended.

While we provide all ingredients, please note that it is helpful for all students to have the following tools to bring with them to class: 12 ramekins (about 2 oz. size), a shallow-dish pie tin and a light-colored aluminum cake pan measure 6 or 8" by 3" tall. This will allow you to bake in your own containers and transport your goods home without unmolding many of your items before they have sufficiently cooled.

Please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

## Class/Date

## Description

## Openings / Price / Location

### GOURMANDISE TECHNIQUE: Fish

Nothing fishy about this class! Join us for an informative and hand-on class on the basics of selecting, storing and cooking fish successfully. You'll walk in and learn how to differentiate between fillets and steaks and make a variety of fish dishes and sauces using three different techniques. Our fish is sourced from Santa Monica Seafood and may be changed based on seasonality.

Sear, sauté and braise:  
*Miso Seared Salmon*

*Braised Seabass Provençal*  
*Sautéed Branzino with Sage and White Beans*

### THIS IS A 3 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

 **Waiting List**

**\$125.00**

**Chef Nigel Henderson**

**Santa Monica Place**

**6427**

**Sun, Feb 16 2020 @  
1:30 PM**



## Class/Date

## Description

## Openings / Price / Location

### SOUPS & STEWS: Cozy up to these warm and hearty recipes!

Let's warm up our kitchens with classic and new soups and stews! You'll learn super-quick recipes and some low and slow ones to fill your fridge and kitchens with the flavors of winter.

*Spiced Turmeric Chicken Soup for the Soul*  
*Smoky Tomato Soup with Parmesan Crisps*  
*Spinach Soup with Garlic Croutons*  
*Sweet Potato Chili*  
*Italian Meatball Soup*

### THIS CLASS IS A 3 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

**9 openings available**

**\$125.00**

**Chef Eve Bergazyn**

**Santa Monica Place**

**6876**

**Sun, Feb 16 2020 @  
2:00 PM**



## Class/Date

## Description

## Openings / Price / Location

### HOW TO BAKE & DECORATE A BIRTHDAY CAKE

**6603**

Sun, Feb 16 2020 @  
5:30 PM



Learn to master the art of making a simple, beautiful birthday or special occasion cake. We will greet you with a pre-baked cake (let us know if you prefer chocolate or vanilla) and whisk you in to learn how to perfect cakes from scratch. The batter we make in class will be turned into cupcakes- ready for you to practice your piping with. Once our cupcakes are baked, we'll turn our attention to the cakes and learn to split them into perfectly even layers. You will then make frosting, crumb coat your cake and learn the basics of piping while the cakes chill in the fridge. Once the cakes are set and cupcakes are beautifully decorated, we'll return to the cakes and learn to create all-over patterns, from ombre effects to large rosettes and contiguous ruffles. Sprinkles are optional!

*Classic Yellow Cake  
Devil's Food Cake  
Swiss Buttercream*

**THIS IS A 4 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**



Waiting List

**\$125.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**Class/Date**

**Description**

**Openings / Price / Location**

**6960**

Sun, Feb 16 2020 @  
6:00 PM



Book us for your next special event: team building; holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food as you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email [Claire@TheGourmandiseSchool.com](mailto:Claire@TheGourmandiseSchool.com) for availability, details and options, or call the school at (310) 656 - 8800.

**\$0.00**

**Guest Chef**

**Santa Monica Place**

**Class/Date**

**Description**

**Openings / Price / Location**

**6256**

Mon, Feb 17 2020 @  
9:30 AM



**PASTRY 2: 10-week Advanced Baking Series**

This 10-week series is designed for the beginner or intermediate culinary student or baking enthusiast looking to improve on the basics of baking and pastry. These four-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 12 students.

Our classes are crafted to teach the basic chemistry of baking as well as techniques you'll use both at home and in a professional kitchen. As with all our classes, everything you learn will be made from scratch, from the graham crust on your cheesecakes to the candied lemon zest on your lemon bars. We encourage you to bring a food-safe container to class to bring home your delicious work. Certificates of completion will be awarded at the end of the series.



Waiting List

**\$1350.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**CLASS MEETS FROM 9am-1PM**

**EVERY MONDAY FOR 10 WEEKS**

**Day 1: Mousses and Souffles.** Whip, beat and fold! Learn the secrets to perfect souffles and smooth as silk mousses. Chocolate Souffle, Cheese Souffle, Lemon Mousse and Honey Chocolate mousse; Pate a Bombe.

**Day 2: Egg-leavened Cakes.** Perfect your genoise and pair it with a lighter-than-air Dacquoise. A lemon-scented Chiffon Cake with Bavarian Cream will make your swoon...

**Day 3: Fruit Mousse Cakes.** Pair your egg-leaved cake with handmade Ladyfingers and seasonal Berry Mousses for spectacular results.

**Day 4: Yeasted Doughs.** From dinner rolls to sticky buns, you'll explore the rich doughs that make breakfast and dinner so much sweeter.

**Day 5: Savory Breads.** Lean doughs are vessels for all things savory. You'll create your own focaccia and pizza, as well as handmade pita bread, to pair with your housemade cheese.

**Day 6: Petit Fours** Small bites make big impressions, and attention to finishing details are key. We will make Orange Blossom Madeleines, Classic Petit Fours with a Chocolate Mirrored Glaze, Lacey Tuile Cookies and Brown Butter Financiers.

**Day 7: Cake Decorating:** Get great a piping and learn new, modern designs for buttercream cakes with clean lines that will impress.

**Day 8: Truffles, Marshmallows and Infused Toffees:** Create a candy wonderland with our favorite base recipes. You'll make your own custom ganaches for truffles, embed toffees with your favorite flavors and make batches of marshmallows to rival any you've ever had!

**Day 9: Macarons:** Perfect the French Method as you make Vanilla Bean, Pistachio and Hazelnut Macarons with custom ganaches and buttercreams to sandwich them with.

**Day 10: Making Chocolate Basics** Learn the basics of chocolate tempering and make some beautiful treats including rochers and chocolate lollipops!

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The Professional Baking Series take place at our new, state-of-the-art cooking school at the Santa Monica Place Mall. There is plenty of parking on the third level directly behind the school. In order to qualify for a certificate of completion, all classes need to be attended.

While we provide all ingredients, please note that it is helpful for all students to have the following tools to bring with them to class: 12 ramekins (about 5 oz. size), a shallow-dish pie tin and light-colored aluminum cake pan measuring 6" and 8" by 3" tall. This will allow you to bake in your own containers and transport your goods home without unmolding many of your items before they have sufficiently cooled.

Please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please.  
Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

## Class/Date

## Description

## Openings / Price / Location

7012

Mon, Feb 17 2020 @  
2:00 PM



Book us for your next special event: team building; holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food as you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email Claire@TheGourmandiseSchool.com for availability, details and options, or call the school at (310) 656 - 8800.

\$0.00

Guest Chef

Santa Monica Place

## Class/Date

## Description

## Openings / Price / Location

6346

Tue, Feb 18 2020 @  
10:00 AM



### COOKING 101 SERIES: 4 Weeks of Techniques & Recipes

This 4-week series is designed to teach culinary fundamentals to establish your foundational cooking skills. You will work at your own station under the guidance of our Chef Instructor who will teach classic techniques, and give you a great series of recipes to add to your repertoire. Bring containers to class - you'll love your next day lunches!

1 opening available

\$625.00

Guest Chef

Santa Monica Place

### THIS CLASS MEETS EVERY TUESDAY MORNING

For 4 weeks from 10:00-1:00pm

**Day 1: Knife Skills: Soups & Salads.** Sharpen your knife skills and learn to make four classic dishes that make perfect lunches and sides (while learning two awesome do-ahead dressings). Ginger Kale Salad, Farmers Market Chopped Salad, Tuscan Vegetable Soup, Tomato Bisque.

**Day 2: Poultry:** Learn to use various parts of the chicken while making 4 complete dinners. Moroccan Braised Chicken with Orange Scented Couscous, Turkey Ricotta Meatballs with Sage and Roasted Sweet Potatoes, Grainy Mustard Chicken Gratin with Roasted Broccoli.

**Day 3: Meats:** Herbed Pork Tenderloin with Creamy Polenta & Caramelized Onions, Beef Bourguignon, Hoisin Beef with Scallion Pancakes and Spicy Slaw.

**Day 4: Fish:** Grilled Albacore on Greek Orzo, Maple Pecan Salmon, Pan-Sauteed Mahi Mahi Tacos with Fresh Pineapple and Cilantro Mint Pesto.

*Menu items subject to change. If you need to substitute an ingredient, call the school to let us know. You can make up to one class in the series should you miss one.*

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This class takes place at our state-of-the-art cooking school at the Santa Monica Place Shopping Center. There is plenty of parking in Parking Structure 7 off Broadway directly behind the school, best level to park on is Level 4 if possible. Please arrive on time in comfortable attire and close-toed shoes.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your class or receive an account credit. Ages 16 and up.

## Class/Date

## Description

## Openings / Price / Location

7013

Tue, Feb 18 2020 @ 2:00 PM



Book us for your next special event: team building; holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food as you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email [Claire@TheGourmandiseSchool.com](mailto:Claire@TheGourmandiseSchool.com) for availability, details and options, or call the school at (310) 656 - 8800.

\$0.00

Guest Chef

Santa Monica Place

## Class/Date

## Description

## Openings / Price / Location

7015

Tue, Feb 18 2020 @ 6:00 PM



Book us for your next special event: team building; holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food as you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email [Claire@TheGourmandiseSchool.com](mailto:Claire@TheGourmandiseSchool.com) for availability, details and options, or call the school at (310) 656 - 8800.

\$0.00

Guest Chef

Santa Monica Place

## Class/Date

## Description

## Openings / Price / Location

### TRADE ROUTE TALKS: The History of Chocolate

Join Maite Gomez-Rejon for a series of monthly discussions about agriculture, trade and how our taste for foods have changed the landscape of our world. Students are greeted with a topical appetizer and, after the conversation, participate in the hands-on cooking of a dish which uses the theme of the day as the main attraction.

### THEME:

Chocolate is one of our very favorite subjects, and we're so lucky to be able to partner up with our very own Ruth Kennison for this special edition of our Trade Route Talks. Maite and Ruth will lead you through a fascinating tour of the history of cacao, its migration from Mesoamerica to Europe and its colonies changed the way we eat and drink this potent seed.

### MENU:

Chocolate Tasting

\* Please refrain from wearing colognes, perfume or scented lotions before class \*

9 openings available

6403

Tue, Feb 18 2020 @ 7:00 PM



Maite's Bio:

Maite Gomez-Rejón has a BFA from the University of Texas at Austin, an MFA from the School of the Art Institute of Chicago and a *Grande Diplome* from the French Culinary Institute in New York City. Since 1995 Maite has worked in the education departments of the Metropolitan Museum of Art, Museum of Modern Art, and the J. Paul Getty Museum and has worked as a private chef and caterer. In 2007 Maite founded ArtBites, art and culinary history combined with hands-on cooking instruction which she teaches at museums and cultural centers across the country. Maite has been a guest on the *Today Show*, featured in *Food & Wine* magazine, and interviewed on KCRWs *Good Food* and NPRs *Splendid Table*. She is a contributor to *Life & Thyme*, *Eaten Magazine*, and other publications. Her essay, "Mexico's Early Cookbooks," is forthcoming in the Oxford Research Encyclopedia of Latin American History.

\$65.00

Chef & Historian Maite Gomez-Rejon

Santa Monica Place

### THIS IS A 2 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

Ages 16 and up

## Class/Date

## Description

## Openings / Price / Location



6961

## PRIVATE PARTY

\$0.00

Guest Chef

Santa Monica Place

Openings / Price /  
Location

Class/Date

Description

## PRIVATE PARTY

7014

\$0.00

Guest Chef

Santa Monica Place

Openings / Price /  
Location

Class/Date

Description

## GOURMANDISE TECHNIQUE: Knife Skills

Hone your skills in this most important cooking technique class. Knowing how to handle and care for your knives the right way will change how you cook. Great for novice and frequent cooks, this class focuses on proper handling of a knife, making clean cuts, feeling confident with various knives and how to care for them. Watch, learn and practice your new found skills by putting together a delicious dinner menu!

*Asian Chicken Slaw**Quinoa Taboule**Rosemary Roasted Carrots**Country Fried Potatoes**Fresh Fruit Crumble*

## THIS IS A 3 HOUR CLASS

 Waiting List

\$105.00

Chef Carol Cotner Thompson

Santa Monica Place

6814



Our classes are held in commercial kitchens, and we provide everything you need. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

Ages 16 and up.

Class/Date

Description

## MOROCCAN CLASSICS: Shared Plates

We're so excited to welcome Chef Yasmina Ksikes to the team! Join Chef for three hours of cooking, small-plates style. You'll uncover the spices, flavors and history behind the cuisine of Morocco and learn the secrets of entertaining with simple, do-ahead tricks of the trade.

*Kefta Tagine**Roasted pepper taktouka**Fool ( fava beans )**Barba (beet salad )**Baghrir (semolina crepes)*

## THIS CLASS IS A 3 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

Ages 16 and up.

6533

Openings / Price /  
Location

7 openings available

\$125.00

Chef Yasmina Ksikes

Santa Monica Place

Class/Date

Description

**Class/Date****Description****Openings / Price /  
Location****SOURDOUGH 101: Wild Yeast Breads & Jam**

Gather 'round as we knead, stretch, fold and proof our way to great, round hand crafted loaves. Bring containers or paper bags with you to transport your breads home (beret and bicycle optional). You'll also learn to make your own sourdough starter.

Learn the Science Behind:

*Wild Yeast  
Fermentation  
Hydration and Extraction*

Make:

*Wild Yeast Culture  
Sourdough Starter  
Sprouted Wheat*

Bake:

*Classic Whole Grain Sourdough Bread  
Sprouted Wheat Boule  
Hazelnut Fig Loaf*

**Waiting List****\$250.00****Pastry Chef Clémence Gossett****Santa Monica Place****6384****Thu, Feb 20 2020 @  
9:30 AM****THIS IS A 6 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation

**This is a vegetarian class.****Ages 16 and up. Classes are BYOB.****Class/Date****Description****Openings / Price /  
Location****VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine****7 openings available****\$525.00****Chef John Pitblado****Santa Monica Place****6761****Thu, Feb 20 2020 @  
10:00 AM**

Join us for a four-week intensive cooking series focused on plant-based meals. Chef John will weave in classic cooking techniques with his vast collection of recipes to give you a varied rotation of easy-to-make meals. Each week will focus on a different cuisine and how to stock your pantry accordingly.

**Week 1: Japanese Cuisine**

Congee with Shitake & Greens  
Weeknight Vegetable Ramen with 6-Minute Egg  
Ginger Cauliflower Gyoza  
Soba Noodle Bowl with Teriyaki Carrots & Furikake

**Week 2: Middle Eastern Cuisine**

Falafel on Whole Grain Pita with Quick Pickled Veggies  
Hummus with Charred Eggplant & Preserved Lemon  
Roasted Cabbage with Aleppo Yogurt  
Green Rice Bowl with Sumac Carrots

**Week 3: Indian Cuisine**

Chickpea & Butternut Squash Tikka Masala  
Turmeric Rice with Jeweled Roast Root Vegetables  
Creamy Vegan Saag with Three Greens  
Whole Grain Samosas with Mint Chutney  
Carrot & Lentil Dal with Fried Ginger

**Week 4: Mexican Cuisine**

Chard & Goat Cheese Tacos with Fresh Tortillas  
Winter Vegetable Pasole with Lime Avocado Crema & Pepitas  
Black Bean & Greens Tamales with Tomatillo Salsa  
Mushroom Mole Enchiladas with Pickled Cabbage  
Jamaica Iced Tea

**THESE ARE EACH THREE HOUR CLASSES**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

## Class/Date

## Description

## Openings / Price / Location

6954

Thu, Feb 20 2020 @  
2:00 PM



Book us for your next special event: team building; holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food as you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email [Claire@TheGourmandiseSchool.com](mailto:Claire@TheGourmandiseSchool.com) for availability, details and options, or call the school at (310) 656 - 8800.

\$0.00

Guest Chef

Santa Monica Place

## Class/Date

## Description

## Openings / Price / Location

7016

Thu, Feb 20 2020 @  
6:00 PM



Book us for your next special event: team building; holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food as you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email [Claire@TheGourmandiseSchool.com](mailto:Claire@TheGourmandiseSchool.com) for availability, details and options, or call the school at (310) 656 - 8800.

\$0.00

Guest Chef

Santa Monica Place

## Class/Date

## Description

## Openings / Price / Location

### CRAFTING COCKTAILS: The Classics with Matthew Biancaniello

Join Chef and Mixologist Matthew Biancaniello for a series of classes unlocking the secrets of crafting cocktails. You will be greeted with some small bites before delving into the world of liquors, syrups and spirits.

The Manhattan  
Old Fashioned

Classic Martini  
Daquiris

### THIS IS A 2 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 21 and up**

1 opening available

\$105.00

Mixologist Matthew Biancaniello

Santa Monica Place

6540

Thu, Feb 20 2020 @  
7:00 PM



## Class/Date

## Description

## Openings / Price / Location

### BREADS: Brioche, Babka & Challah!

Butter, butter, butter, bread, chocolate and more butter. We're mixing, kneading and shaping a variety of stunning breads, from braids to twists and the classic French Brioche a Tete. This class includes fresh milling of flour, a sweet and easy lesson on the science of yeast, gluten and shaping. Be sure to bring a reusable bag to bring home your stunning loaves!

Chocolate Babka  
Butter Brioche  
Classic Braided Challah

### This is a 4 hour class

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

8 openings available

\$125.00

Pastry Chef Clémence Gossett

Santa Monica Place

6247

Fri, Feb 21 2020 @  
9:30 AM



## Class/Date

## Description

## Openings / Price / Location

6825

**DANISH PASTRIES: Laminated Danishes, Braids and Glazes**

11 openings available

Fri, Feb 21 2020 @  
10:00 AM

Let's laminate! Join Chef John for four hours of butter, yeast and lamination as you learn to perfect spirals, danishes, pinwheels and more!

*Classic Danish Pastry*  
*Cheese and Fruit Fillings*  
*Savory Spirals*  
*Almond Braids*  
*Royal Icing*

**THIS IS A 4 HOUR CLASS**



Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC** (Bring Your Own Container!).

**\$115.00**

**Chef John Pitblado**

**Santa Monica Place**

**Class/Date**

**Description**

**Openings / Price /  
Location**

**FRENCH TARTS**

Master the sweet perfection of classic French tarts in this three-hour class.

*Classic, flaky press-in tart dough*  
*Fresh Berry French Fruit Tarts*  
*Passionfruit Meringue Tarts*

**THIS CLASS IS A 3 HOUR CLASS**

**7 openings available**

**\$95.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**6739**

Fri, Feb 21 2020 @  
2:00 PM



Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

***This is a vegetarian class.***

**Ages 16 and up.**

**Class/Date**

**Description**

**Openings / Price /  
Location**

**PRIVATE PARTY**

**7011**

Fri, Feb 21 2020 @  
2:00 PM



Book us for your next special event: team building; holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food as you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email [Claire@TheGourmandiseSchool.com](mailto:Claire@TheGourmandiseSchool.com) for availability, details and options, or call the school at (310) 656 - 8800.

**\$0.00**

**Guest Chef**

**Santa Monica Place**

**Class/Date**

**Description**

**Openings / Price /  
Location**

**THE SHELLFISH CLASS**

 **Waiting List**

**6554**

Fri, Feb 21 2020 @  
7:00 PM



You've asked for years and we heard you! Join Chef May for a deep dive into the world of shellfish.

*Scallop Crudo*  
*Steamed Mussels and Fries (Moules Frites)!*  
*Roasted Clams with Chorizo Breadcrumbs*  
*Grilled Gochujang Glazed Shrimp and Marinated Cucumbers*  
*Lime Chiffon Cake*

**THIS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer

**\$135.00**

**Chef May Hennemann**

**Santa Monica Place**



or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

## Class/Date

## Description

## Openings / Price / Location

### KIDS COOKING: The Taco Truck

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

*Homemade Tortillas  
Carne Asada  
Grilled Guacamole  
Pico de Gallo  
Churros*



**Waiting List**

**\$75.00**

**Chef Eve Bergazyn**

**Santa Monica Place**

**6439**

**Sat, Feb 22 2020 @  
9:30 AM**



**THIS IS A 2.5 HOUR CLASS for AGES 6-12**

Our classes are held in commercial kitchens, and we provide everything you need. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

## Class/Date

## Description

## Openings / Price / Location

### PRIVATE PARTY

**6780**

**Sat, Feb 22 2020 @  
10:30 AM**



Book us for your next special event: team building; holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food as you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email [Claire@TheGourmandiseSchool.com](mailto:Claire@TheGourmandiseSchool.com) for availability, details and options, or call the school at (310) 656 - 8800.

**\$0.00**

**Guest Chef**

**Santa Monica Place**

## Class/Date

## Description

## Openings / Price / Location

### PRIVATE PARTY

**6964**

**Sat, Feb 22 2020 @  
1:00 PM**



Book us for your next special event: team building; holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food as you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email [Claire@TheGourmandiseSchool.com](mailto:Claire@TheGourmandiseSchool.com) for availability, details and options, or call the school at (310) 656 - 8800.

**\$0.00**

**Guest Chef**

**Santa Monica Place**

## Class/Date

## Description

## Openings / Price / Location

### THE CHOCOLATE CLASS: Tempering, Dipping & Molding Chocolate

**6648**

**Sat, Feb 22 2020 @  
1:30 PM**



It's time to get your Willy Wonka on! Chocolatier and renowned chocolate expert Ruth Kenninson will take you through a chocolate tasting, then have you tempering using the Tabling, Seeding and Direct methods. You will be dipping, pouring and spreading the tempered chocolate into a variety of custom confections. Each student will leave with an impressive array of handmade chocolates.

*Elegant Mendiants (Piped and Embellished Chocolate Discs)  
Fruit & Nut Chocolate Bark  
Chocolate Bowls  
Chocolate Dipped Pretzels  
Crispy Rice Rochers  
Chocolate Dipped Seasonal Fruits*



**Waiting List**

**\$125.00**

**Chocolatier Ruth Kenninson**

**Santa Monica Place**

### THIS IS A 4 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

### Class/Date

### Description

### Openings / Price / Location

#### COUPLES NIGHT: Meze (Mediterranean Small Plates)

Let us whisk you away to the Mediterranean as you prepare a meal inspired by the small plates dotting the sea.

*Rice Pilaf*  
*Homemade Pita Bread*  
*Classic Hummous*  
*Moroccan Mint Tea*  
*Warm Spiced Olives \* Sumac-Roasted Chickpeas*  
*Lebanese Tabbouleh*  
*Baba Ganouj*  
*Kefte (Lamb Meatballs) with Spiced Labneh*

6486

Sat, Feb 22 2020 @  
6:30 PM



#### THIS CLASS IS A 3 HOUR CLASS

**\* PRICE IS PER COUPLE \***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 21 and up.**

**PRICE IS PER COUPLE**

 **Waiting List**

**\$225.00**

**Chef Eve Bergazyn**

**Santa Monica Place**

### Class/Date

6358

Sun, Feb 23 2020 @  
9:00 AM



### Description

#### LEARN TO COOK: A 10-Week Pro Series

Take your cooking to the next level with this 10-week, technique-based series that will teach you to begin cooking intuitively. Your chef instructor will provide a comprehensive lecture and demonstration of one or more dishes, followed by the hands-on portion of cooking class to master techniques. Each student will work at their own station to maximize their learning experience.

You are offered 1 complimentary "make up" class if you miss a class, which we offer as a credit for a class on our schedule for a similar lesson.

#### THIS CLASS MEETS EVERY SUNDAY MORNING

**For 10 Weeks from 9:00am to 12:30pm**

#### Week 1: KNIFE SKILLS


Seasonal Salads

#### Week 2: STOCKS/BROTHS/SOUPS

Tomato Bisque

Mushroom Velouté

### Openings / Price / Location

 **Waiting List**

**\$1400.00**

**Chef Eve Bergazyn**

**Santa Monica Place**

Minestrone

**Week 3: DAIRY/EGGS**

Seasonal Frittata

Fresh Ricotta

Eggs Benedict

**Week 4: SAUCES**

Romesco Sauce

Béchamel Sauce

Pan Sauce

Macaroni & Cheese

Steak Diane

**Week 5: VEGETABLES**

Roasted Cauliflower with Salsa Verde

Braised Peppers

Beer Battered Onion Rings

Mushroom Toasts

Roasted Beet Salad

**Week 6: PASTA/POLENTA/GNOCCHI**

Spaghetti All'amatriciani

Classic Potato Gnocchi with Pesto

Polenta with Spicy Sausage and Braised Fennel

**WEEK 7: Whole Grains/Legumes**

Roasted Garlic Hummus/Seasonal Crudité

Curry Quinoa with Beluga Lentils

Sicilian Farro

Black Bean Turkey Chili

**WEEK 8: Chicken**

Za'atar Chicken Breast with Tomato Cucumber Salad

Crispy Fried Chicken Legs

Chicken Meatballs

**WEEK 9: Meat**

Braised Hoisin Short Ribs with Horseradish Mashed Potatoes

Seared Filets with Reduction Sauce and Pommes Frites

Pork Milanese with Arugula Salad

**WEEK 10: Fish**

Ginger Salmon with Cucumber Salad

Almond-Crusted White Fish

Crab Cakes with Remoulade

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This series take place at our state-of-the-art kitchen at the Santa Monica Place Mall. We are located on the third floor next to The Curious Palate and Arclight movie theatres. There is plenty of parking on level 4 of the parking structures 7 or 8. Please arrive on time in comfortable attire and close-toed shoes and avoid heavy perfumes and colognes. You are offered 1 complimentary "make up" class if you miss a class, which we offer as a credit for a class on our schedule of similar lesson. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

**Class/Date**

6211

Sun, Feb 23 2020 @  
9:30 AM

**Description****PASTRY 1: 10-week Basics of Baking Series****Professional Pastry Program Level 1**

This 10-week series is designed for the novice culinary student or home baker looking to learn the basics of the art of baking and pastry. These four-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 10 students.

Our classes are crafted to teach the basic chemistry of baking as well as techniques you'll use both at home and in a professional kitchen. As with all our classes, everything you learn will be made from scratch, from the graham crust on your cheesecakes to the candied lemon zest on your lemon bars. We encourage you to bring a food-safe container to class to bring home your delicious work. Certificates of completion will be awarded at the end of the series.

**THIS CLASS MEETS EVERY SUNDAY****For 10 WEEKS FROM 930AM-130PM****Day 1: Introduction to Basic Techniques**

Start the series off by learning about the chemistry of baking. We will explore how flour, sugar, eggs and other ingredients work in your recipes. The proper use of pastry bags, reading formulas and the importance of mise-en-place will be discussed. Students will receive textbooks and chef coats.

**Day 2: Muffins, Quickbreads and Poundcakes**

We will exploring three different techniques and learn about ratios to create rich baked goods for breakfast, lunch and dessert.

**Day 3: Cookies, Brownies and Bars**

Make the perfect batch of cookies for consistently even baking and great results every time.

**Day 4: Egg-based Desserts**

Learn to bake velvety smooth egg based desserts that range from creme brulee to classic chocolate puddings.

**Day 5: Pâte à Choux**

Pâte à Choux or Choux dough is a light pastry dough used to make an amazing variety of dishes. You'll make this versatile dough two ways one sweet and one savory.

**Day 6: Seasonal Fruit and Vegetable Desserts**

You'll learn proper techniques for macerating, reducing and pureeing to make a quick Coulis and seasonal desserts.

**Day 7: Cheesecakes**

Whether you like them light and airy or dense and creamy cheesecakes are a year round favorite and often tough to master for new chefs. You'll learn all the tips and tricks to master this egg based dessert.

**Day 8: Tarts**

Love a cookie crunch filling with a custard or fruit filling? We'll learn the proper way to press crust into a pan and master baking crusts blind and with filling.

**Day 9: Pies**

We'll tackle making the perfect pie dough and then crimp, fold and lattice our dough into beautiful pies

**Openings / Price / Location**
 **Waiting List**
**\$1350.00****Pastry Chef Clémence Gossett****Santa Monica Place**

## Day 10: Cake Baking:

Learn the difference between High-Ratio and Sponge cakes. Cakes will be baked, cut, filled and frosted in class.

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**The Professional Baking Series** take place at our new, state-of-the-art cooking school at the Santa Monica Place Mall. There is plenty of parking on the third level directly behind the school. In order to qualify for a certificate of completion, all classes need to be attended.

While we provide all ingredients, please note that it is helpful for all students to have the following tools to bring with them to class: 12 ramekins (about 2 oz. size), a shallow-dish pie tin and a light-colored aluminum cake pan measure 6 or 8" by 3" tall. This will allow you to bake in your own containers and transport your goods home without unmolding many of your items before they have sufficiently cooled.

Please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

### Class/Date

### Description

### Openings / Price / Location

#### GOURMANDISE TECHNIQUE: Chicken

Break it down! Dinner is here, and we're going to up your game with chicken. You're going to learn to roast, saute, sear, braise and fry your way to chicken perfection.

*Zaatar Chicken Breast with Mint, Cucumber, and Tomato Salad*

*Lemon Grass Chicken Paillard with Ginger Kale Slaw*

*Braised Chicken Thighs with Mushrooms and Shallots*

*Buttermilk Fried Crispy Chicken Legs*

#### THIS IS A 3 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

8 openings available

\$125.00

Chef May Hennemann

Santa Monica Place

6420

Sun, Feb 23 2020 @  
1:30 PM



### Class/Date

### Description

### Openings / Price / Location

#### CREAM PUFFS, ECLAIRS AND RELIGIEUSES

The star of this class is the Pate a Choux, a versatile dough that is used to make Cream Puffs, Eclairs, and Gougeres (savory cheese puffs).

*Cream Puffs*

*Eclairs*

*Vanilla Bean Pastry Cream*

*Bittersweet Ganache*

*Herb and Cheese Gougere*

*Churros*

#### THIS IS A 3 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**



Waiting List

\$85.00

Pastry Chef Clémence Gossett

Santa Monica Place

6719

Sun, Feb 23 2020 @  
2:00 PM



### Class/Date

### Description

### Openings / Price / Location

#### PRIVATE PARTY

Book us for your next special event: team building, holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food you select from one of our menus, or customize your own.

Guest Chef

Santa Monica Place

6762

Sun, Feb 23 2020 @  
5:30 PM





**All private events are BYOB (no corkage fee).** For more information, email Claire@TheGourmandiseSchool.com for availability, details and options, or call the school at (310) 656 - 8800.

## Class/Date

6256

Mon, Feb 24 2020 @  
9:30 AM



## Description

### PASTRY 2: 10-week Advanced Baking Series

This 10-week series is designed for the beginner or intermediate culinary student or baking enthusiast looking to improve on the basics of baking and pastry. These four-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 12 students.

Our classes are crafted to teach the basic chemistry of baking as well as techniques you'll use both at home and in a professional kitchen. As with all our classes, everything you learn will be made from scratch, from the graham crust on your cheesecakes to the candied lemon zest on your lemon bars. We encourage you to bring a food-safe container to class to bring home your delicious work. Certificates of completion will be awarded at the end of the series.

**CLASS MEETS FROM 9am-1PM**

**EVERY MONDAY FOR 10 WEEKS**

**Day 1: Mousses and Souffles.** Whip, beat and fold! Learn the secrets to perfect souffles and smooth as silk mousses. Chocolate Souffle, Cheese Souffle, Lemon Mousse and Honey Chocolate mousse; Pate a Bombe.

**Day 2: Egg-leavened Cakes.** Perfect your genoise and pair it with a lighter-than-air Dacquoise. A lemon-scented Chiffon Cake with Bavarian Cream will make your swoon...

**Day 3: Fruit Mousse Cakes.** Pair your egg-leaved cake with handmade Ladyfingers and seasonal Berry Mousses for spectacular results.

**Day 4: Yeasted Doughs.** From dinner rolls to sticky buns, you'll explore the rich doughs that make breakfast and dinner so much sweeter.

**Day 5: Savory Breads.** Lean doughs are vessels for all things savory. You'll create your own focaccia and pizza, as well as handmade pita bread, to pair with your housemade cheese.

**Day 6: Petit Fours** Small bites make big impressions, and attention to finishing details are key. We will make Orange Blossom Madeleines, Classic Petit Fours with a Chocolate Mirrored Glaze, Lacey Tuile Cookies and Brown Butter Financiers.

**Day 7: Cake Decorating:** Get great a piping and learn new, modern designs for buttercream cakes with clean lines that will impress.

**Day 8: Truffles, Marshmallows and Infused Toffees:** Create a candy wonderland with our favorite base recipes. You'll make your own custom ganaches for truffles, embed toffees with your favorite flavors and make batches of marshmallows to rival any you've ever had!

**Day 9: Macarons:** Perfect the French Method as you make Vanilla Bean, Pistachio and Hazelnut Macarons with custom ganaches and buttercreams to sandwich them with.

**Day 10: Making Chocolate Basics** Learn the basics of chocolate tempering and make some beautiful treats including rochers and chocolate lollipops!

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The Professional Baking Series take place at our new, state-of-the-art cooking school at the Santa Monica Place Mall. There is plenty of parking on the third level directly behind the school. In order to qualify for a certificate of completion, all classes need to be attended.

While we provide all ingredients, please note that it is helpful for all students to have the following tools to bring with them to class: 12 ramekins (about 5 oz. size), a shallow-dish pie tin and light-colored aluminum cake pan measuring 6" and 8" by 3" tall. This will allow you to bake in your own containers and transport your goods home without unmolding many of your items before they have sufficiently cooled.

Please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please.

## Openings / Price / Location

 Waiting List

**\$1350.00**

**Chocolatier Ruth Kennison**

**Santa Monica Place**

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

## Class/Date

6710

Mon, Feb 24 2020 @  
6:30 PM



## Description

### PRIVATE PARTY

Book us for your next special event: team building; holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food as you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email Claire@TheGourmandiseSchool.com for availability, details and options, or call the school at (310) 656 - 8800.

## Openings / Price / Location

\$0.00

Guest Chef

Santa Monica Place

## Class/Date

6346

Tue, Feb 25 2020 @  
10:00 AM



## Description

### COOKING 101 SERIES: 4 Weeks of Techniques & Recipes

This 4-week series is designed to teach culinary fundamentals to establish your foundational cooking skills. You will work at your own station under the guidance of our Chef Instructor who will teach classic techniques, and give you a great series of recipes to add to your repertoire. Bring containers to class - you'll love your next day lunches!

### THIS CLASS MEETS EVERY TUESDAY MORNING

For 4 weeks from 10:00-1:00pm

**Day 1: Knife Skills: Soups & Salads.** Sharpen your knife skills and learn to make four classic dishes that make perfect lunches and sides (while learning two awesome do-ahead dressings). Ginger Kale Salad, Farmers Market Chopped Salad, Tuscan Vegetable Soup, Tomato Bisque.

**Day 2: Poultry:** Learn to use various parts of the chicken while making 4 complete dinners. Moroccan Braised Chicken with Orange Scented Couscous, Turkey Ricotta Meatballs with Sage and Roasted Sweet Potatoes, Grainy Mustard Chicken Gratin with Roasted Broccoli.

**Day 3: Meats:** Herbed Pork Tenderloin with Creamy Polenta & Caramelized Onions, Beef Bourguignon, Hoisin Beef with Scallion Pancakes and Spicy Slaw.

**Day 4: Fish:** Grilled Albacore on Greek Orzo, Maple Pecan Salmon, Pan-Sauteed Mahi Mahi Tacos with Fresh Pineapple and Cilantro Mint Pesto.

*Menu items subject to change. If you need to substitute an ingredient, call the school to let us know. You can make up to one class in the series should you miss one.*

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This class takes place at our state-of-the-art cooking school at the Santa Monica Place Shopping Center. There is plenty of parking in Parking Structure 7 off Broadway directly behind the school, best level to park on is Level 4 if possible. Please arrive on time in comfortable attire and close-toed shoes.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your class or receive an account credit. Ages 16 and up.

## Openings / Price / Location

1 opening available

\$625.00

Chef May Hennemann

Santa Monica Place

## Class/Date

6786

Tue, Feb 25 2020 @  
6:30 PM



## Description

### COOKING 101 SERIES: 4 Weeks of Techniques & Recipes

This 4-week series is designed to teach culinary fundamentals to establish your foundational cooking skills. You will work at your own station under the guidance of our Chef Instructor who will teach classic techniques, and give you a great series of recipes to add to your repertoire. Bring containers to class - you'll love your next day lunches!

### THIS CLASS MEETS EVERY MONDAY EVENING

For 4 weeks from 6:30-9:30pm

**Day 1: Knife Skills: Soups & Salads.** Sharpen your knife skills and learn to make four classic dishes that make perfect lunches and sides (while learning two awesome do-ahead dressings). Ginger Kale Salad, Farmers Market Chopped Salad, Tuscan Vegetable Soup, Tomato Bisque.

**Day 2: Poultry:** Learn to use various parts of the chicken while making 4 complete dinners. Moroccan Braised Chicken with Orange Scented Couscous, Turkey Ricotta Meatballs with Sage and Roasted Sweet Potatoes, Grainy Mustard Chicken Gratin with Roasted Broccoli.

## Openings / Price / Location

4 openings available

\$625.00

Chef John Pitblado

Santa Monica Place

**Day 3: Meats:** Herbed Pork Tenderloin with Creamy Polenta & Caramelized Onions, Beef Bourguignon, Hoisin Beef with Scallion Pancakes and Spicy Slaw.

**Day 4: Fish:** Grilled Albacore on Greek Orzo, Maple Pecan Salmon, Pan-Sauteed Mahi Mahi Tacos with Fresh Pineapple and Cilantro Mint Pesto.

*Menu items subject to change. If you need to substitute an ingredient, call the school to let us know. You can make up to one class in the series should you miss one.*

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This class takes place at our state-of-the-art cooking school at the Santa Monica Place Shopping Center. There is plenty of parking in Parking Structure 7 off Broadway directly behind the school, best level to park on is Level 4 if possible. Please arrive on time in comfortable attire and close-toed shoes.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your class or receive an account credit. Ages 16 and up.

## Class/Date

## Description

## Openings / Price / Location

6965

Tue, Feb 25 2020 @  
7:00 PM



Book us for your next special event: team building, holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email Claire@TheGourmandiseSchool.com for availability, details and options, or call the school at (310) 656 - 8800.

\$0.00

Guest Chef

Santa Monica Place

## Class/Date

## Description

## Openings / Price / Location

6962

Wed, Feb 26 2020 @  
10:00 AM



Book us for your next special event: team building; holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food as you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email Claire@TheGourmandiseSchool.com for availability, details and options, or call the school at (310) 656 - 8800.

\$0.00

Guest Chef

Santa Monica Place

## Class/Date

## Description

## Openings / Price / Location

### GOURMANDISE TECHNIQUE: Beef

In this hands on lecture, demonstration and cooking class, you will learn the basics of selecting, storing and cooking beef with different techniques successfully. This class is designed to teach you how to cook and feel confident in the kitchen. Oh! ..and eat delicious food too!

*Sweet & Spicy Garlic Skirt Steak*  
*Classic Meatballs on Grilled Bread with Tomato Sauce*  
*NY Steak with Pan Sauce*

### THIS IS A 3 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

9 openings available

\$125.00

Chef May Hennemann

Santa Monica Place

6458

Wed, Feb 26 2020 @  
6:30 PM



## Class/Date

## Description

## Openings / Price / Location

6563

Wed, Feb 26 2020 @  
7:00 PM



### REGIONAL CUISINES OF MEXICO: A Taste of Baja

We're diving deep into the rich culinary history of Mexico with Chef, author and culinary historian Maite Gomez-Rejon. Maite's classes are rich with context and her life's work has been to document and share the country's history through food. You'll be treated with a cheese plate upon arrival and start cooking your dishes, sides and dessert before sitting down for a communal meal and discussion with your instructor.

\$115.00

Chef & Historian Maite Gomez-Rejon

Santa Monica Place

Shrimp Tacos  
Coconut Lime Ceviche  
Aguachile  
Jamaica Granita

### THIS IS A 3 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

### Class/Date

### Description

### Openings / Price / Location

#### VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine

Join us for a four-week intensive cooking series focused on plant-based meals. Chef John will weave in classic cooking techniques with his vast collection of recipes to give you a varied rotation of easy-to-make meals. Each week will focus on a different cuisine and how to stock your pantry accordingly.

#### Week 1: Japanese Cuisine

Congee with Shitake & Greens  
Weeknight Vegetable Ramen with 6-Minute Egg  
Ginger Cauliflower Gyoza  
Soba Noodle Bowl with Teriyaki Carrots & Furikake

#### Week 2: Middle Eastern Cuisine

Falafel on Whole Grain Pita with Quick Pickled Veggies  
Hummus with Charred Eggplant & Preserved Lemon  
Roasted Cabbage with Aleppo Yogurt  
Green Rice Bowl with Sumac Carrots

#### Week 3: Indian Cuisine

Chickpea & Butternut Squash Tikka Masala  
Turmeric Rice with Jeweled Roast Root Vegetables  
Creamy Vegan Saag with Three Greens  
Whole Grain Samosas with Mint Chutney  
Carrot & Lentil Dal with Fried Ginger

#### Week 4: Mexican Cuisine

Chard & Goat Cheese Tacos with Fresh Tortillas  
Winter Vegetable Pasole with Lime Avocado Crema & Pepitas  
Black Bean & Greens Tamales with Tomatillo Salsa  
Mushroom Mole Enchiladas with Pickled Cabbage  
Jamaica Iced Tea

7 openings available

\$525.00

Chef John Pitblado

Santa Monica Place

6761

Thu, Feb 27 2020 @  
10:00 AM



#### THESE ARE EACH THREE HOUR CLASSES

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

### Class/Date

### Description

### Openings / Price / Location

#### FAVORITE FRENCH STOVETOP DINNERS

Open your windows and grab your pots- this three hour class will have neighbors clamoring to know what you're cooking. Join Chef Clemence for three hours of the best French dinners you can make on the stove. Hearty and rich, the techniques are simple and the results delicious.

#### Cassoulet

(White Bean Stew with Bacon Lardons, Garlic Sausage and Braised Chicken)

#### Pot-au-feu

(Classic Super Savory Beef Short Rib Stew)

#### French Apple Cake

#### THIS IS A 3 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer

6493

Thu, Feb 27 2020 @  
6:30 PM



4 openings available

\$115.00

Chef John Pitblado

Santa Monica Place

or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

### Class/Date

### Description

### Openings / Price / Location

**7017**

**Thu, Feb 27 2020 @ 6:30 PM**



Book us for your next special event: team building; holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food as you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email Claire@TheGourmandiseSchool.com for availability, details and options, or call the school at (310) 656 - 8800.

**\$0.00**

**Guest Chef**

**Santa Monica Place**

### Class/Date

### Description

### Openings / Price / Location

**6829**

**Fri, Feb 28 2020 @ 10:00 AM**



#### BAGELS & PRETZELS

Let's be honest, we all need a good bagel sometimes! You will make, shape, boil and bake bagels and pretzels from scratch and then top with homemade cream cheese. Top these with luscious seasonal fruit preserves.

*BAGELS: Plain, Cinnamon Raisin, Everything*  
*PRETZELS: Classic Soft Pretzels*

#### THIS IS A 3 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**14 openings available**

**\$85.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

### Class/Date

### Description

### Openings / Price / Location

#### MASTERING COOKIES: from Chocolate Chip to Linzer Cookies

Ever wonder what makes a cookie cakey vs. thin and crisp? How to get your cookies to spread just right and stay chewy in the middle? Are you as obsessed about cookies as we are? We have the class for you!

Join us for four hours of intense cookie baking as we teach you the professional secrets behind baking drop cookies, rolled cookies, slice and bake and sandwich cookies. You'll learn what you can do ahead, how to store both dough and baked-off cookies and where to get the very best ingredients.

*Classic Chocolate Chip Cookies*  
*Lacy Almond Florentines*  
*Homemade Oreos with Buttercream Filling*  
*Double Chocolate Meltaways*  
*Thick and Chewy Oatmeal Cookies*  
*Hazelnut Linzer Cookies*

#### THIS IS A 4 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

**6979**

**Fri, Feb 28 2020 @ 2:00 PM**



**15 openings available**

**\$135.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

### Class/Date

### Description

### Openings / Price /



## Location

### SOUTHERN FRIED CHICKEN DINNER

Grab your honey or BFF and learn to make the BEST fried chicken this side of the South.

*Fried Chicken with Hot Pepper Vinegar Sauce*  
*Glazed Sweet Potatoes*  
*Southern Style Cornbread with Honey Butter*  
*Long Cooked Mixed Greens with Bacon*  
*Classic Banana Pudding*

#### THIS IS A 3 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 21 and up. Classes are BYOB & BYOC** (Bring Your Own Container!).

6 openings available

\$115.00

Chef John Pitblado

Santa Monica Place

6764

Fri, Feb 28 2020 @  
6:30 PM



## Class/Date

## Description

### KIDS BAKING: French Macarons

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

*Classic Almond Macarons Shells*  
*Dark Chocolate Ganache*

#### THIS IS A 2.5 HOUR CLASS for AGES 6-12

Our classes are held in commercial kitchens, and we provide everything you need. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.



Waiting List

\$75.00

Chef Saengthong Douangdara

Santa Monica Place

6441

Sat, Feb 29 2020 @  
9:30 AM



## Class/Date

## Description

### PRIVATE PARTY

6966

Sat, Feb 29 2020 @  
10:30 AM



Book us for your next special event: team building, holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email Claire@TheGourmandiseSchool.com for availability, details and options, or call the school at (310) 656 - 8800.

## Openings / Price / Location

\$0.00

Guest Chef

Santa Monica Place

## Class/Date

## Description

### PRIVATE PARTY

6967

Sat, Feb 29 2020 @  
2:00 PM



Book us for your next special event: team building, holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email Claire@TheGourmandiseSchool.com for availability, details and options, or call the school at (310) 656 - 8800.

## Openings / Price / Location

\$0.00

Guest Chef

Santa Monica Place

## Class/Date

## Description

### CUSTARDS & SOUFFLES

6823

Sat, Feb 29 2020 @  
2:30 PM



Ever dreamt of perfecting tall, cloudy soufflés? How about silky, rich custards? This three hour class will teach you all about the science of eggs, steam and tempering eggs as we whisk, whip and pour our way to simple perfection.

## Openings / Price / Location

Guest Chef

Santa Monica Place

Classic Creme Brulee  
Butterscotch Budino  
Chocolate Souffles  
Creme Anglaise  
Cheese Souffles

### THIS IS A 3 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

### Class/Date

### Description

### Openings / Price / Location

#### THAI STREET FOOD

Forget the food truck! Join Chef May for an exciting take on Thai cooking. Come and experience a culinary adventure while learning great techniques and simple recipes to add to your dinner rotation.

*Grilled Pork Skewers with Chili Lime Sauce*  
*Vegetable Pad Thai*  
*Long Beans with Prik King Curry*  
*Coconut Sticky Rice with Seasonal Fruit*

### THIS IS A 3 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

 **Waiting List**

**\$115.00**

**Chef May Hennemann**  
**Santa Monica Place**

**6797**

**Sat, Feb 29 2020 @  
6:30 PM**



### Class/Date

### Description

### Openings / Price / Location

#### LEARN TO COOK: A 10-Week Pro Series

Take your cooking to the next level with this 10-week, technique-based series that will teach you to begin cooking intuitively. Your chef instructor will provide a comprehensive lecture and demonstration of one or more dishes, followed by the hands-on portion of cooking class to master techniques. Each student will work at their own station to maximize their learning experience.

You are offered 1 complimentary "make up" class if you miss a class, which we offer as a credit for a class on our schedule for a similar lesson.

 **Waiting List**

**\$1400.00**

**Chef Eve Bergazyn**  
**Santa Monica Place**

**6358**

**Sun, Mar 1 2020 @  
9:00 AM**



### THIS CLASS MEETS EVERY SUNDAY MORNING

**For 10 Weeks from 9:00am to 12:30pm**

#### Week 1: KNIFE SKILLS

Seasonal Salads

#### Week 2: STOCKS/BROTHS/SOUPS

Tomato Bisque

Mushroom Velouté

Minestrone

#### Week 3: DAIRY/EGGS

Seasonal Frittata

Fresh Ricotta

Eggs Benedict

#### **Week 4: SAUCES**

Romesco Sauce

Béchamel Sauce

Pan Sauce

Macaroni & Cheese

Steak Diane

#### **Week 5: VEGETABLES**

Roasted Cauliflower with Salsa Verde

Braised Peppers

Beer Battered Onion Rings

Mushroom Toasts

Roasted Beet Salad

#### **Week 6: PASTA/POLENTA/GNOCCHI**

Spaghetti All'amatriciani

Classic Potato Gnocchi with Pesto

Polenta with Spicy Sausage and Braised Fennel

#### **WEEK 7: Whole Grains/Legumes**

Roasted Garlic Hummus/Seasonal Crudité

Curry Quinoa with Beluga Lentils

Sicilian Farro

Black Bean Turkey Chili

#### **WEEK 8: Chicken**

Za'atar Chicken Breast with Tomato Cucumber Salad

Crispy Fried Chicken Legs

Chicken Meatballs

#### **WEEK 9: Meat**

Braised Hoisin Short Ribs with Horseradish Mashed Potatoes

Seared Filets with Reduction Sauce and Pommes Frites

Pork Milanese with Arugula Salad

#### **WEEK 10: Fish**

Ginger Salmon with Cucumber Salad

Almond-Crusted White Fish

Crab Cakes with Remoulade

Smokey Shrimp Tacos

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This series take place at our state-of-the-art kitchen at the Santa Monica Place Mall.

We are located on the third floor next to The Curious Palate and Arclight movie theatres. There is plenty of parking on level 4 of the parking structures 7 or 8. Please arrive on time in comfortable attire and close-toed shoes and avoid heavy perfumes

and colognes. You are offered 1 complimentary "make up" class if you miss a class, which we offer as a credit for a class on our schedule of similar lesson. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

## Class/Date

6211

Sun, Mar 1 2020 @  
9:30 AM



## Description

### PASTRY 1: 10-week Basics of Baking Series

#### Professional Pastry Program Level 1

This 10-week series is designed for the novice culinary student or home baker looking to learn the basics of the art of baking and pastry. These four-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 10 students.

Our classes are crafted to teach the basic chemistry of baking as well as techniques you'll use both at home and in a professional kitchen. As with all our classes, everything you learn will be made from scratch, from the graham crust on your cheesecakes to the candied lemon zest on your lemon bars. We encourage you to bring a food-safe container to class to bring home your delicious work. Certificates of completion will be awarded at the end of the series.

#### THIS CLASS MEETS EVERY SUNDAY

For 10 WEEKS FROM 930AM-130PM

#### Day 1: Introduction to Basic Techniques

Start the series off by learning about the chemistry of baking. We will explore how flour, sugar, eggs and other ingredients work in your recipes. The proper use of pastry bags, reading formulas and the importance of mise-en-place will be discussed. Students will receive textbooks and chef coats.

#### Day 2: Muffins, Quickbreads and Poundcakes

We will explore three different techniques and learn about ratios to create rich baked goods for breakfast, lunch and dessert.

#### Day 3: Cookies, Brownies and Bars

Make the perfect batch of cookies for consistently even baking and great results every time.

#### Day 4: Egg-based Desserts

Learn to bake velvety smooth egg based desserts that range from creme brulee to classic chocolate puddings.

#### Day 5: Pâte à Choux

Pâte à Choux or Choux dough is a light pastry dough used to make an amazing variety of dishes. You'll make this versatile dough two ways one sweet and one savory.

#### Day 6: Seasonal Fruit and Vegetable Desserts

You'll learn proper techniques for macerating, reducing and pureeing to make a quick Coulis and seasonal desserts.

#### Day 7: Cheesecakes

Whether you like them light and airy or dense and creamy cheesecakes are a year round favorite and often tough to master for new chefs. You'll learn all the tips and tricks to master this egg based dessert.

#### Day 8: Tarts

Love a cookie crunch filling with a custard or fruit filling? We'll learn the proper way to press crust into a pan and master baking crusts blind and with filling.

#### Day 9: Pies

We'll tackle making the perfect pie dough and then crimp, fold and lattice our dough into beautiful pies

#### Day 10: Cake Baking:

Learn the difference between High-Ratio and Sponge cakes. Cakes will be baked, cut, filled and frosted in class.

## Openings / Price / Location

 Waiting List

\$1350.00

Pastry Chef Clémence Gossett

Santa Monica Place

**The Professional Baking Series** take place at our new, state-of-the-art cooking school at the Santa Monica Place Mall. There is plenty of parking on the third level directly behind the school. In order to qualify for a certificate of completion, all classes need to be attended.

While we provide all ingredients, please note that it is helpful for all students to have the following tools to bring with them to class: 12 ramekins (about 2 oz. size), a shallow-dish pie tin and a light-colored aluminum cake pan measure 6 or 8" by 3" tall. This will allow you to bake in your own containers and transport your goods home without unmolding many of your items before they have sufficiently cooled.

Please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

## Class/Date

## Description

## Openings / Price / Location

### GOURMANDISE TECHNIQUE: Knife Skills

Hone your skills in this most important cooking technique class. Knowing how to handle and care for your knives the right way will change how you cook. Great for novice and frequent cooks, this class focuses on proper handling of a knife, making clean cuts, feeling confident with various knives and how to care for them. Watch, learn and practice your new found skills by putting together a delicious dinner menu!

*Asian Chicken Slaw*

*Quinoa Taboule*

*Rosemary Roasted Carrots*

*Country Fried Potatoes*

*Fresh Fruit Crumble*

**THIS IS A 3 HOUR CLASS**

 **Waiting List**

**\$105.00**

**Chef May Hennemann**

**Santa Monica Place**

**6418**

**Sun, Mar 1 2020 @  
1:30 PM**



Our classes are held in commercial kitchens, and we provide everything you need. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

## Class/Date

## Description

## Openings / Price / Location

### SOURDOUGH 2: Porridge Breads, Seeded and Sprouted Loaves

 **Waiting List**

**\$250.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**6601**

**Sun, Mar 1 2020 @  
2:30 PM**



Let's take our sourdough breads to the next level! You'll master the art of the porridge loaves by first learning to shape two loaves of bread using dough our chef has prepared; one boule and one pan loaf. Once nestled in proofing baskets and loaf pans to rise, we will gather to learn about the science of wild yeast, sprouting, soaking and work with a variety of seeds and grains for your custom loaves. You'll get to work with freshly milled flour from Pasadena's [Grist & Toll](#), mill flour from Tehachapi Grain Project's latest harvest choose your favorites to make your own bread dough (you'll be taking that home to bake some loaves off at your leisure).

Following a quick break, you'll feed a sourdough starter and prepare a levain, then mix the dough you'll take home to bake your own loaves after class. Once the loaves you shaped are fully proofed, we'll learn to expertly slash and bake them and, while they're busy baking away in the ovens, we will make a batch of jam and make some fresh cheeses with milk from our friend at [Straus](#). Oh- can't forget the sinful homemade hazelnut spread (be sure to bring a jar for that as well).

Please bring two large bowls to class, a jar for your starter and another for the cheese and a large paper bag to carry your loaves home with! Stone-milled flours from Grist & Toll are available for purchase in our storefront for all your bread-making dreams.

Learn the Science Behind:

Wild yeast & Fermentation  
Sprouting and Seed Soaking  
Porridges

Hydration and Extraction  
Milling and history of wheat cultivation



Make:  
 Sourdough starter  
 Dough for a porridge bread  
 Dough for a seeded bread  
 Seasonal preserves  
 Homemade cheese  
 Chocolate hazelnut spread

Bake Off:  
 1 boule  
 1 pan loaf

### THIS IS A 6 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation

**This is a vegetarian class.**

**Ages 16 and up. Classes are BYOB.**

### Class/Date

### Description

### Openings / Price / Location

#### COOKING THE BOOKS: Cooking from Ottolenghi's Plenty

Join us for three hours of recipes inspired by Ottolenghi's Plenty!

*Cucumber Salad with Smashed Garlic and Ginger*  
*Green Pancakes with Lime Butter*

*Herb-stuffed Tomatoes*

*Eggplant with Buttermilk Sauce*

*Saffron Cauliflower*

### THIS IS A 3 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

**11 openings available**

**\$115.00**

**Chef Eve Bergazyn**

**Santa Monica Place**

**6602**

**Sun, Mar 1 2020 @  
5:00 PM**



### Class/Date

**6256**

**Mon, Mar 2 2020 @  
9:30 AM**



### Description

#### PASTRY 2: 10-week Advanced Baking Series

This 10-week series is designed for the beginner or intermediate culinary student or baking enthusiast looking to improve on the basics of baking and pastry. These four-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 12 students.

Our classes are crafted to teach the basic chemistry of baking as well as techniques you'll use both at home and in a professional kitchen. As with all our classes, everything you learn will be made from scratch, from the graham crust on your cheesecakes to the candied lemon zest on your lemon bars. We encourage you to bring a food-safe container to class to bring home your delicious work. Certificates of completion will be awarded at the end of the series.

### Openings / Price / Location

 **Waiting List**

**\$1350.00**

**Chocolatier Ruth Kennison**

**Santa Monica Place**

**CLASS MEETS FROM 9am-1PM**

**EVERY MONDAY FOR 10 WEEKS**

**Day 1: Mousses and Souffles.** Whip, beat and fold! Learn the secrets to perfect souffles and smooth as silk mousses. Chocolate Souffle, Cheese Souffle, Lemon Mousse and Honey Chocolate mousse; Pate a Bombe.

**Day 2: Egg-leavened Cakes.** Perfect your genoise and pair it with a lighter-than-air Dacquoise. A lemon-scented Chiffon Cake with Bavarian Cream will make your swoon...

**Day 3: Fruit Mousse Cakes.** Pair your egg-leaved cake with handmade Ladyfingers and seasonal Berry Mousses for spectacular results.

**Day 4: Yeasted Doughs.** From dinner rolls to sticky buns, you'll explore the rich doughs that make breakfast and dinner so much sweeter.

**Day 5: Savory Breads.** Lean doughs are vessels for all things savory. You'll create your own focaccia and pizza, as well as handmade pita bread, to pair with your housemade cheese.

**Day 6: Petit Fours** Small bites make big impressions, and attention to finishing details are key. We will make Orange Blossom Madeleines, Classic Petit Fours with a Chocolate Mirrored Glaze, Lacey Tuile Cookies and Brown Butter Financiers.

**Day 7: Cake Decorating:** Get great a piping and learn new, modern designs for buttercream cakes with clean lines that will impress.

**Day 8: Truffles, Marshmallows and Infused Toffees:** Create a candy wonderland with our favorite base recipes. You'll make your own custom ganaches for truffles, embed toffees with your favorite flavors and make batches of marshmallows to rival any you've ever had!

**Day 9: Macarons:** Perfect the French Method as you make Vanilla Bean, Pistachio and Hazelnut Macarons with custom ganaches and buttercreams to sandwich them with.

**Day 10: Making Chocolate Basics** Learn the basics of chocolate tempering and make some beautiful treats including rochers and chocolate lollipops!

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The Professional Baking Series take place at our new, state-of-the-art cooking school at the Santa Monica Place Mall. There is plenty of parking on the third level directly behind the school. In order to qualify for a certificate of completion, all classes need to be attended.

While we provide all ingredients, please note that it is helpful for all students to have the following tools to bring with them to class: 12 ramekins (about 5 oz. size), a shallow-dish pie tin and light-colored aluminum cake pan measuring 6" and 8" by 3" tall. This will allow you to bake in your own containers and transport your goods home without unmolding many of your items before they have sufficiently cooled.

Please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

## Class/Date

6349

Mon, Mar 2 2020 @  
10:00 AM



## Description

### COOKING 101 SERIES: 4 Weeks of Techniques & Recipes

This 4-week series is designed to teach culinary fundamentals to establish your foundational cooking skills. You will work at your own station under the guidance of our Chef Instructor who will teach classic techniques, and give you a great series of recipes to add to your repertoire. Bring containers to class - you'll love your next day lunches!

### THIS CLASS MEETS EVERY MONDAY EVENING

For 4 weeks from 6:30-9:30pm

**Day 1: Knife Skills: Soups & Salads.** Sharpen your knife skills and learn to make four classic dishes that make perfect lunches and sides (while learning two awesome do-ahead dressings). Ginger Kale Salad, Farmers Market Chopped Salad, Tuscan Vegetable Soup, Tomato Bisque.

**Day 2: Poultry:** Learn to use various parts of the chicken while making 4 complete dinners. Moroccan Braised Chicken with Orange Scented Couscous, Turkey Ricotta Meatballs with Sage and Roasted Sweet Potatoes, Grainy Mustard Chicken Gratin with Roasted Broccoli.

**Day 3: Meats:** Herbed Pork Tenderloin with Creamy Polenta & Caramelized Onions, Beef Bourguignon, Hoisin Beef with Scallion Pancakes and Spicy Slaw.

## Openings / Price / Location

11 openings available

\$625.00

Chef Eve Bergazyn

Santa Monica Place

**Day 4: Fish:** Grilled Albacore on Greek Orzo, Maple Pecan Salmon, Pan-Sauteed Mahi Mahi Tacos with Fresh Pineapple and Cilantro Mint Pesto.

*Menu items subject to change. If you need to substitute an ingredient, call the school to let us know. You can make up to one class in the series should you miss one.*

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This class takes place at our state-of-the-art cooking school at the Santa Monica Place Shopping Center. There is plenty of parking in Parking Structure 7 off Broadway directly behind the school, best level to park on is Level 4 if possible. Please arrive on time in comfortable attire and close-toed shoes.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your class or receive an account credit. Ages 16 and up.

## Class/Date

6968

Mon, Mar 2 2020 @  
6:00 PM



## Description

### PRIVATE PARTY

Book us for your next special event: team building, holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email Claire@TheGourmandiseSchool.com for availability, details and options, or call the school at (310) 656 - 8800.

## Openings / Price / Location

\$0.00

Guest Chef

Santa Monica Place

## Class/Date

6347

Mon, Mar 2 2020 @  
6:30 PM



## Description

### VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine

Join us for a 4-week cooking series focused on plant-based meals. You will weave in classic cooking techniques with vast collection of recipes from around the world to give you a varied rotation of easy-to-make meals. Each week will focus on a different cuisine and how to stock your pantry accordingly.

#### Day 1: Japanese Cuisine

Congee with Shitake & Greens  
Weeknight Vegetable Ramen with 6-Minute Egg  
Ginger Cauliflower Gyoza  
Soba Noodle Bowl with Teriyaki Carrots & Furikake

#### Day 2: Middle Eastern Cuisine

Falafel on Whole Grain Pita with Quick Pickled Veggies  
Hummus with Charred Eggplant & Preserved Lemon  
Roasted Cabbage with Aleppo Yogurt  
Green Rice Bowl with Sumac Carrots

#### Day 3: Indian Cuisine

Chickpea & Butternut Squash Tikka Masala  
Turmeric Rice with Jeweled Roast Root Vegetables  
Creamy Vegan Saag with Three Greens  
Whole Grain Samosas with Mint Chutney  
Carrot & Lentil Dal with Fried Ginger

#### Day 4: Mexican Cuisine

Chard & Goat Cheese Tacos with Fresh Tortillas  
Winter Vegetable Pasole with Lime Avocado Crema & Pepitas  
Black Bean & Greens Tamales with Tomatillo Salsa  
Mushroom Mole Enchiladas with Pickled Cabbage

### THIS IS A 3 HOUR CLASS THAT MEETS ONCE A WEEK

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

5 openings available

\$525.00

Chef John Pitblado

Santa Monica Place

## Class/Date

6969

Tue, Mar 3 2020 @  
4:00 PM

## Description

### PRIVATE PARTY

Book us for your next special event: team building, holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email

## Openings / Price / Location

\$0.00

Guest Chef

Santa Monica Place



Claire@TheGourmandiseSchool.com for availability, details and options, or call the school at (310) 656 - 8800.

## Class/Date

## Description

## Openings / Price / Location

### COOKING 101 SERIES: 4 Weeks of Techniques & Recipes

This 4-week series is designed to teach culinary fundamentals to establish your foundational cooking skills. You will work at your own station under the guidance of our Chef Instructor who will teach classic techniques, and give you a great series of recipes to add to your repertoire. Bring containers to class - you'll love your next day lunches!

#### THIS CLASS MEETS EVERY MONDAY EVENING

For 4 weeks from 6:30-9:30pm

**Day 1: Knife Skills: Soups & Salads.** Sharpen your knife skills and learn to make four classic dishes that make perfect lunches and sides (while learning two awesome do-ahead dressings). Ginger Kale Salad, Farmers Market Chopped Salad, Tuscan Vegetable Soup, Tomato Bisque.

**Day 2: Poultry:** Learn to use various parts of the chicken while making 4 complete dinners. Moroccan Braised Chicken with Orange Scented Couscous, Turkey Ricotta Meatballs with Sage and Roasted Sweet Potatoes, Grainy Mustard Chicken Gratin with Roasted Broccoli.

**Day 3: Meats:** Herbed Pork Tenderloin with Creamy Polenta & Caramelized Onions, Beef Bourguignon, Hoisin Beef with Scallion Pancakes and Spicy Slaw.

**Day 4: Fish:** Grilled Albacore on Greek Orzo, Maple Pecan Salmon, Pan-Sauteed Mahi Mahi Tacos with Fresh Pineapple and Cilantro Mint Pesto.

*Menu items subject to change. If you need to substitute an ingredient, call the school to let us know. You can make up to one class in the series should you miss one.*

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This class takes place at our state-of-the-art cooking school at the Santa Monica Place Shopping Center. There is plenty of parking in Parking Structure 7 off Broadway directly behind the school, best level to park on is Level 4 if possible. Please arrive on time in comfortable attire and close-toed shoes.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your class or receive an account credit. Ages 16 and up.

4 openings available

\$625.00

Chef John Pitblado

Santa Monica Place

6786

Tue, Mar 3 2020 @  
6:30 PM



## Class/Date

## Description

## Openings / Price / Location

### THE SANTA MONICA CHOCOLATE SOCIETY: The Dark Side of Chocolate

The Santa Monica Chocolate Society gathers every month to celebrate and savor the finest, rarest and tastiest chocolate on Earth. Once a month, Gourmandise chocolate expert Ruth Kennison opens her wondrous cabinet of carefully curated bean-to-bar chocolates from around the world for thoughtful tastings and discussions. Each class features a different theme; from chocolate tastings to guest chocolate makers, confectioners or cacao bean farmers to flavor hunters. No bonbon will be left behind. You can expect to taste a minimum of 5 exquisite chocolates.

#### THEME:

Until fairly recently, we considered unsweetened chocolate, like the chalky block of Baker's chocolate found in the baking aisle of the grocery, to be inedible without a heavy dose of sugar and butter added to our recipes. The rise of the craft chocolate makers in the US and around the world have perfected their roasts and grinds to produce absolutely delicious 100% bars of chocolate – no sugar added. This month we will explore incredible (and edible) bars that are 80% cacao and up. We will also taste chocolate liquor straight out of the melanger – just pure, roasted cocoa nibs ground to a smooth, silky liquid.

Cacao is grown 10-20 degrees north and south of the Equator. Traditionally, countries that grew cacao did not produce chocolate, and there are many reasons for that, ranging from environmental factors to geopolitics. Countries that grow cacao are now, thanks to direct trade and the growth of the craft chocolate movement, producing some of the most interesting single-origin chocolate on the market. This is good news for chocolate lovers but, more importantly, for the local growers and suppliers in their respective regions. Find out why and how delicious chocolate made in the countries they are grown in can taste!

6 openings available

\$45.00

Chocolatier Ruth Kennison

Santa Monica Place

6337

Tue, Mar 3 2020 @  
7:30 PM



\* Please refrain from wearing colognes, perfume or scented lotions before class \*

## THIS IS A 2 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up**

### Class/Date

6963

Wed, Mar 4 2020 @  
10:00 AM



### Description

#### PRIVATE PARTY

Book us for your next special event: team building; holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food as you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email [Claire@TheGourmandiseSchool.com](mailto:Claire@TheGourmandiseSchool.com) for availability, details and options, or call the school at (310) 656 - 8800.

### Openings / Price / Location

\$0.00

Guest Chef

Santa Monica Place

### Class/Date

6761

Thu, Mar 5 2020 @  
10:00 AM



### Description

#### VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine

Join us for a four-week intensive cooking series focused on plant-based meals. Chef John will weave in classic cooking techniques with his vast collection of recipes to give you a varied rotation of easy-to-make meals. Each week will focus on a different cuisine and how to stock your pantry accordingly.

#### Week 1: Japanese Cuisine

Congee with Shitake & Greens  
Weeknight Vegetable Ramen with 6-Minute Egg  
Ginger Cauliflower Gyoza  
Soba Noodle Bowl with Teriyaki Carrots & Furikake

#### Week 2: Middle Eastern Cuisine

Falafel on Whole Grain Pita with Quick Pickled Veggies  
Hummus with Charred Eggplant & Preserved Lemon  
Roasted Cabbage with Aleppo Yogurt  
Green Rice Bowl with Sumac Carrots

#### Week 3: Indian Cuisine

Chickpea & Butternut Squash Tikka Masala  
Turmeric Rice with Jeweled Roast Root Vegetables  
Creamy Vegan Saag with Three Greens  
Whole Grain Samosas with Mint Chutney  
Carrot & Lentil Dal with Fried Ginger

#### Week 4: Mexican Cuisine

Chard & Goat Cheese Tacos with Fresh Tortillas  
Winter Vegetable Pasaole with Lime Avocado Crema & Pepitas  
Black Bean & Greens Tamales with Tomatillo Salsa  
Mushroom Mole Enchiladas with Pickled Cabbage  
Jamaica Iced Tea

7 openings available

\$525.00

Chef John Pitblado

Santa Monica Place

#### THESE ARE EACH THREE HOUR CLASSES

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

### Class/Date

6552

Thu, Mar 5 2020 @  
7:00 PM



### Description

#### TAPAS: Shared Plates from the Iberian Peninsula

Hola! We're bringing you to Spain for the evening to make a feast of small platters. Your chef will lead you through a myriad of techniques and do-ahead planning tips so you can throw an all together delicious party.

*Spinach and Manchego Croquetas  
Pan con Tomate and Jamon Serrano*

### Openings / Price / Location

2 openings available

\$115.00

Chef May Hennemann

Santa Monica Place



*Tortilla Española with Charred Scallions and Romesco*  
*Pork Belly with Membrillo Glaze*  
*Little Gems Salad*

*Classic Flan*

### THIS IS A 3 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

### Class/Date

### Description

### Openings / Price / Location

#### INTRO TO FRENCH MACARONS: The French Method

Whisk yourself into a Paris patisserie as you learn to whip, fold and pipe your way to Macaron perfection. We will begin the class with a demonstration and then break out to make two different flavors of shells using the French method. Once your batter is ready, you'll learn how pipe like a pro. We will let the macarons rest before baking and jump right into our fillings! Our macarons will be sandwiched with three different fillings, from an infused milk chocolate ganache to a creamy classic sea salt caramel.

*Vanilla Bean Macarons*  
*Green Tea (Matcha) Macarons*  
*Milk and Dark Chocolate Ganaches*  
*Salted Caramel Cream Filling*

### THIS IS A 3 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**This is a vegetarian class.**

**Ages 16 and up. Classes are BYOB.**

**13 openings available**

**\$95.00**

**Guest Chef**

**Santa Monica Place**

**6870**

**Fri, Mar 6 2020 @ 9:30 AM**



### Class/Date

### Description

### Openings / Price / Location

#### CREAM PUFFS, ECLAIRS AND RELIGIEUSES

The star of this class is the Pate a Choux, a versatile dough that is used to make Cream Puffs, Eclairs, and Gougeres (savory cheese puffs).

*Cream Puffs*  
*Eclairs*  
*Vanilla Bean Pastry Cream*  
*Bittersweet Ganache*  
*Herb and Cheese Gougere*  
*Churros*

### THIS IS A 3 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

**11 openings available**

**\$85.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**6720**

**Fri, Mar 6 2020 @ 10:00 AM**



### Class/Date

### Description

### Openings / Price / Location

#### PRIVATE PARTY

Book us for your next special event: team building; holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food as you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information,

**Guest Chef**

**Santa Monica Place**

**6859**

**Fri, Mar 6 2020 @ 1:30 PM**



email [Claire@TheGourmandiseSchool.com](mailto:Claire@TheGourmandiseSchool.com) for availability, details and options, or call the school at (310) 656 - 8800.

## Class/Date

## Description

## Openings / Price / Location

### BREADS: Brioche, Babka & Challah!

Butter, butter, butter, bread, chocolate and more butter. We're mixing, kneading and shaping a variety of stunning breads, from braids to twists and the classic French Brioche a Tete. This class includes fresh milling of flour, a sweet and easy lesson on the science of yeast, gluten and shaping. Be sure to bring a reusable bag to bring home your stunning loaves!

6736

Fri, Mar 6 2020 @ 2:00 PM



Chocolate Babka  
Butter Brioche  
Classic Braided Challah

**This is a 4 hour class**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

**10 openings available**

**\$125.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

## Class/Date

## Description

## Openings / Price / Location

### KIDS COOKING: Artisanal Pizza Workshop

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

*Overnight Pizza Dough*  
*Homemade Ricotta*  
*Tomato Sauce*  
*Bechamel (for White Pizza)*

**THIS IS A 2.5 HOUR CLASS for AGES 6-12**  
**\*Must wear closed toe shoes\***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, otherwise we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**8 openings available**

**\$75.00**

**Chef Eve Bergazyn**

**Santa Monica Place**

6443

Sat, Mar 7 2020 @ 9:30 AM



## Class/Date

## Description

## Openings / Price / Location

### PRIVATE PARTY

6972

Sat, Mar 7 2020 @ 3:00 PM



Book us for your next special event: team building; holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food as you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email [Claire@TheGourmandiseSchool.com](mailto:Claire@TheGourmandiseSchool.com) for availability, details and options, or call the school at (310) 656 - 8800.

**\$0.00**

**Guest Chef**

**Santa Monica Place**

## Class/Date

## Description

## Openings / Price / Location

### PRIVATE PARTY

6973

Sat, Mar 7 2020 @ 3:00 PM

Book us for your next special event: team building; holiday parties or birthdays. Our

**\$0.00**

**Guest Chef**



3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food as you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email [Claire@TheGourmandiseSchool.com](mailto:Claire@TheGourmandiseSchool.com) for availability, details and options, or call the school at (310) 656 - 8800.

**Santa Monica Place**

## Class/Date

## Description

## Openings / Price / Location

### REGIONAL INDIAN CUISINE: A Vegetarian Punjabi Menu

Chef Rubina Khan for an evening dedicated to Punjabi cuisine! This is a vegetarian menu.

*Gajjar Char (pickled carrots)*  
*Chana Masala (chickpea masala)*  
*Aloo Jeera (spiced potatoes with cumin)*  
*Bhindi (baked okra)*  
*Poori (puffy bread)*  
*Saviyan (vermicelli noodles)*

### THIS CLASS IS A 3 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

This is a vegetarian class.

**Ages 16 and up.**

**Waiting List**

**\$105.00**

**Chef Rubina Khan**

**Santa Monica Place**



**6757**

**Sat, Mar 7 2020 @  
6:30 PM**

## Class/Date

## Description

## Openings / Price / Location

### LEARN TO COOK: A 10-Week Pro Series

Take your cooking to the next level with this 10-week, technique-based series that will teach you to begin cooking intuitively. Your chef instructor will provide a comprehensive lecture and demonstration of one or more dishes, followed by the hands-on portion of cooking class to master techniques. Each student will work at their own station to maximize their learning experience.

You are offered 1 complimentary "make up" class if you miss a class, which we offer as a credit for a class on our schedule for a similar lesson.

### THIS CLASS MEETS EVERY SUNDAY MORNING

**For 10 Weeks from 9:00am to 12:30pm**

#### Week 1: KNIFE SKILLS

Seasonal Salads

#### Week 2: STOCKS/BROTHS/SOUPS

Tomato Bisque

Mushroom Velouté

Minestrone

#### Week 3: DAIRY/EGGS

Seasonal Frittata

Fresh Ricotta

Eggs Benedict

**Waiting List**

**\$1400.00**

**Chef Eve Bergazyn**

**Santa Monica Place**



**6358**

**Sun, Mar 8 2020 @  
9:00 AM**

#### **Week 4: SAUCES**

Romesco Sauce

Béchamel Sauce

Pan Sauce

Macaroni & Cheese

Steak Diane

#### **Week 5: VEGETABLES**

Roasted Cauliflower with Salsa Verde

Braised Peppers

Beer Battered Onion Rings

Mushroom Toasts

Roasted Beet Salad

#### **Week 6: PASTA/POLENTA/GNOCCHI**

Spaghetti All'amatriciani

Classic Potato Gnocchi with Pesto

Polenta with Spicy Sausage and Braised Fennel

#### **WEEK 7: Whole Grains/Legumes**

Roasted Garlic Hummus/Seasonal Crudité

Curry Quinoa with Beluga Lentils

Sicilian Farro

Black Bean Turkey Chili

#### **WEEK 8: Chicken**

Za'atar Chicken Breast with Tomato Cucumber Salad

Crispy Fried Chicken Legs

Chicken Meatballs

#### **WEEK 9: Meat**

Braised Hoisin Short Ribs with Horseradish Mashed Potatoes

Seared Filets with Reduction Sauce and Pommes Frites

Pork Milanese with Arugula Salad

#### **WEEK 10: Fish**

Ginger Salmon with Cucumber Salad

Almond-Crusted White Fish

Crab Cakes with Remoulade

Smokey Shrimp Tacos

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This series take place at our state-of-the-art kitchen at the Santa Monica Place Mall.

We are located on the third floor next to The Curious Palate and Arclight movie theatres. There is plenty of parking on level 4 of the parking structures 7 or 8. Please arrive on time in comfortable attire and close-toed shoes and avoid heavy perfumes and colognes. You are offered 1 complimentary "make up" class if you miss a class, which we offer as a credit for a class on our schedule of similar lesson. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

**Class/Date**

6211

Sun, Mar 8 2020 @  
9:30 AM**Description****PASTRY 1: 10-week Basics of Baking Series****Professional Pastry Program Level 1**

This 10-week series is designed for the novice culinary student or home baker looking to learn the basics of the art of baking and pastry. These four-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 10 students.

Our classes are crafted to teach the basic chemistry of baking as well as techniques you'll use both at home and in a professional kitchen. As with all our classes, everything you learn will be made from scratch, from the graham crust on your cheesecakes to the candied lemon zest on your lemon bars. We encourage you to bring a food-safe container to class to bring home your delicious work. Certificates of completion will be awarded at the end of the series.

**THIS CLASS MEETS EVERY SUNDAY****For 10 WEEKS FROM 930AM-130PM****Day 1: Introduction to Basic Techniques**

Start the series off by learning about the chemistry of baking. We will explore how flour, sugar, eggs and other ingredients work in your recipes. The proper use of pastry bags, reading formulas and the importance of mise-en-place will be discussed. Students will receive textbooks and chef coats.

**Day 2: Muffins, Quickbreads and Poundcakes**

We will explore three different techniques and learn about ratios to create rich baked goods for breakfast, lunch and dessert.

**Day 3: Cookies, Brownies and Bars**

Make the perfect batch of cookies for consistently even baking and great results every time.

**Day 4: Egg-based Desserts**

Learn to bake velvety smooth egg based desserts that range from creme brulee to classic chocolate puddings.

**Day 5: Pâte à Choux**

Pâte à Choux or Choux dough is a light pastry dough used to make an amazing variety of dishes. You'll make this versatile dough two ways one sweet and one savory.

**Day 6: Seasonal Fruit and Vegetable Desserts**

You'll learn proper techniques for macerating, reducing and pureeing to make a quick Coulis and seasonal desserts.

**Day 7: Cheesecakes**

Whether you like them light and airy or dense and creamy cheesecakes are a year round favorite and often tough to master for new chefs. You'll learn all the tips and tricks to master this egg based dessert.

**Day 8: Tarts**

Love a cookie crunch filling with a custard or fruit filling? We'll learn the proper way to press crust into a pan and master baking crusts blind and with filling.

**Day 9: Pies**

We'll tackle making the perfect pie dough and then crimp, fold and lattice our dough into beautiful pies

**Day 10: Cake Baking:**

Learn the difference between High-Ratio and Sponge cakes. Cakes will be baked, cut, filled and frosted in class.

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**The Professional Baking Series** take place at our new, state-of-the-art cooking school at the Santa Monica Place Mall. There is plenty of parking on the third level directly behind the school. In order to qualify for a certificate of completion, all classes need to be attended.

**Openings / Price / Location**

Waiting List

\$1350.00

**Pastry Chef Clémence Gossett****Santa Monica Place**



While we provide all ingredients, please note that it is helpful for all students to have the following tools to bring with them to class: 12 ramekins (about 2 oz. size), a shallow-dish pie tin and a light-colored aluminum cake pan measure 6 or 8" by 3" tall. This will allow you to bake in your own containers and transport your goods home without unmolding many of your items before they have sufficiently cooled.

Please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

## Class/Date

## Description

## Openings / Price / Location

### GOURMANDISE TECHNIQUE: Classic Sauces & Side Dishes

Learn the secrets of a perfect pan sauce, as well as a variety of make-ahead sauces to enhance poultry, meat, fish and vegetables dishes in this three hour class.

*Roux*

*Bechamel (with Penne)*

*Veloute (Pan Sauce with Roasted Chicken)*

*Hollandaise (with Asparagus)*

*Aioli (Roasted Potato Salad)*

*Chicken with Balsamic Port Reduction*

*Romesco Sauce (with Roasted Vegetables)*

### THIS IS A 3 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, otherwise we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

 **Waiting List**

**\$95.00**

**Chef May Hennemann**

**Santa Monica Place**

**6422**

**Sun, Mar 8 2020 @  
1:30 PM**



## Class/Date

## Description

## Openings / Price / Location

### PRIVATE PARTY

Book us for your next special event: team building; holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food as you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email [Claire@TheGourmandiseSchool.com](mailto:Claire@TheGourmandiseSchool.com) for availability, details and options, or call the school at (310) 656 - 8800.

**\$0.00**

**Guest Chef**

**Santa Monica Place**

**6951**

**Sun, Mar 8 2020 @  
2:00 PM**



## Class/Date

## Description

## Openings / Price / Location

### SPECIALTY PIZZA WORKSHOP

It's time to rig your oven, get two great sauces under your belt and master fantastic toppings (including homemade cheese). You'll leave knowing how to toss pizza dough in the air.

Classic Thin-Crust Pizza Dough and Garlic Knots

Pizza Bianca

Shallot Confit and Mixed Mushroom Pizza

### THIS IS A 3 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**This is a vegetarian class.**

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

**6 openings available**

**\$105.00**

**Chef Eve Bergazyn**

**Santa Monica Place**

**6877**

**Sun, Mar 8 2020 @  
6:30 PM**



## Class/Date

## Description

## Openings / Price / Location

### PASTRY 2: 10-week Advanced Baking Series

This 10-week series is designed for the beginner or intermediate culinary student or

 **Waiting List**

**\$1350.00**

**6256**

**Mon, Mar 9 2020 @  
9:30 AM**



baking enthusiast looking to improve on the basics of baking and pastry. These four-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 12 students.

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

Our classes are crafted to teach the basic chemistry of baking as well as techniques you'll use both at home and in a professional kitchen. As with all our classes, everything you learn will be made from scratch, from the graham crust on your cheesecakes to the candied lemon zest on your lemon bars. We encourage you to bring a food-safe container to class to bring home your delicious work. Certificates of completion will be awarded at the end of the series.

**CLASS MEETS FROM 9am-1PM**

**EVERY MONDAY FOR 10 WEEKS**

**Day 1: Mousses and Souffles.** Whip, beat and fold! Learn the secrets to perfect souffles and smooth as silk mousses. Chocolate Souffle, Cheese Souffle, Lemon Mousse and Honey Chocolate mousse; Pate a Bombe.

**Day 2: Egg-leavened Cakes.** Perfect your genoise and pair it with a lighter-than-air Dacquoise. A lemon-scented Chiffon Cake with Bavarian Cream will make your swoon...

**Day 3: Fruit Mousse Cakes.** Pair your egg-leaved cake with handmade Ladyfingers and seasonal Berry Mousses for spectacular results.

**Day 4: Yeasted Doughs.** From dinner rolls to sticky buns, you'll explore the rich doughs that make breakfast and dinner so much sweeter.

**Day 5: Savory Breads.** Lean doughs are vessels for all things savory. You'll create your own focaccia and pizza, as well as handmade pita bread, to pair with your housemade cheese.

**Day 6: Petit Fours** Small bites make big impressions, and attention to finishing details are key. We will make Orange Blossom Madeleines, Classic Petit Fours with a Chocolate Mirrored Glaze, Lacey Tuile Cookies and Brown Butter Financiers.

**Day 7: Cake Decorating:** Get great a piping and learn new, modern designs for buttercream cakes with clean lines that will impress.

**Day 8: Truffles, Marshmallows and Infused Toffees:** Create a candy wonderland with our favorite base recipes. You'll make your own custom ganaches for truffles, embed toffees with your favorite flavors and make batches of marshmallows to rival any you've ever had!

**Day 9: Macarons:** Perfect the French Method as you make Vanilla Bean, Pistachio and Hazelnut Macarons with custom ganaches and buttercreams to sandwich them with.

**Day 10: Making Chocolate Basics** Learn the basics of chocolate tempering and make some beautiful treats including rochers and chocolate lollipops!

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The Professional Baking Series take place at our new, state-of-the-art cooking school at the Santa Monica Place Mall. There is plenty of parking on the third level directly behind the school. In order to qualify for a certificate of completion, all classes need to be attended.

While we provide all ingredients, please note that it is helpful for all students to have the following tools to bring with them to class: 12 ramekins (about 5 oz. size), a shallow-dish pie tin and light-colored aluminum cake pan measuring 6" and 8" by 3" tall. This will allow you to bake in your own containers and transport your goods home without unmolding many of your items before they have sufficiently cooled.

Please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

**Class/Date**

**6349**

**Mon, Mar 9 2020 @  
10:00 AM**

**Description**

**COOKING 101 SERIES: 4 Weeks of Techniques & Recipes**

This 4-week series is designed to teach culinary fundamentals to establish your foundational cooking skills. You will work at your own station under the guidance of our Chef Instructor who will teach classic techniques, and give you a great series of

**Openings / Price /  
Location**

**11 openings available**

**\$625.00**

**Chef May Hennemann**

**Santa Monica Place**



recipes to add to your repertoire. Bring containers to class - you'll love your next day lunches!

### THIS CLASS MEETS EVERY MONDAY EVENING

For 4 weeks from 6:30-9:30pm

**Day 1: Knife Skills: Soups & Salads.** Sharpen your knife skills and learn to make four classic dishes that make perfect lunches and sides (while learning two awesome do-ahead dressings). Ginger Kale Salad, Farmers Market Chopped Salad, Tuscan Vegetable Soup, Tomato Bisque.

**Day 2: Poultry:** Learn to use various parts of the chicken while making 4 complete dinners. Moroccan Braised Chicken with Orange Scented Couscous, Turkey Ricotta Meatballs with Sage and Roasted Sweet Potatoes, Grainy Mustard Chicken Gratin with Roasted Broccoli.

**Day 3: Meats:** Herbed Pork Tenderloin with Creamy Polenta & Caramelized Onions, Beef Bourguignon, Hoisin Beef with Scallion Pancakes and Spicy Slaw.

**Day 4: Fish:** Grilled Albacore on Greek Orzo, Maple Pecan Salmon, Pan-Sauteed Mahi Mahi Tacos with Fresh Pineapple and Cilantro Mint Pesto.

*Menu items subject to change. If you need to substitute an ingredient, call the school to let us know. You can make up to one class in the series should you miss one.*

-----  
This class takes place at our state-of-the-art cooking school at the Santa Monica Place Shopping Center. There is plenty of parking in Parking Structure 7 off Broadway directly behind the school, best level to park on is Level 4 if possible. Please arrive on time in comfortable attire and close-toed shoes.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your class or receive an account credit. Ages 16 and up.

### Class/Date

### Description

### Openings / Price / Location

#### VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine

Join us for a 4-week cooking series focused on plant-based meals. You will weave in classic cooking techniques with vast collection of recipes from around the world to give you a varied rotation of easy-to-make meals. Each week will focus on a different cuisine and how to stock your pantry accordingly.

#### Day 1: Japanese Cuisine

Congee with Shitake & Greens  
Weeknight Vegetable Ramen with 6-Minute Egg  
Ginger Cauliflower Gyoza  
Soba Noodle Bowl with Teriyaki Carrots & Furikake

#### Day 2: Middle Eastern Cuisine

Falafel on Whole Grain Pita with Quick Pickled Veggies  
Hummus with Charred Eggplant & Preserved Lemon  
Roasted Cabbage with Aleppo Yogurt  
Green Rice Bowl with Sumac Carrots

#### Day 3: Indian Cuisine

Chickpea & Butternut Squash Tikka Masala  
Turmeric Rice with Jeweled Roast Root Vegetables  
Creamy Vegan Saag with Three Greens  
Whole Grain Samosas with Mint Chutney  
Carrot & Lentil Dal with Fried Ginger

#### Day 4: Mexican Cuisine

Chard & Goat Cheese Tacos with Fresh Tortillas  
Winter Vegetable Pasole with Lime Avocado Crema & Pepitas  
Black Bean & Greens Tamales with Tomatillo Salsa  
Mushroom Mole Enchiladas with Pickled Cabbage

#### THIS IS A 3 HOUR CLASS THAT MEETS ONCE A WEEK

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

6347

Mon, Mar 9 2020 @  
6:30 PM



5 openings available

\$525.00

Chef John Pitblado

Santa Monica Place

### Class/Date

### Description

### Openings / Price /

**COOKING 101 SERIES: 4 Weeks of Techniques & Recipes**

This 4-week series is designed to teach culinary fundamentals to establish your foundational cooking skills. You will work at your own station under the guidance of our Chef Instructor who will teach classic techniques, and give you a great series of recipes to add to your repertoire. Bring containers to class - you'll love your next day lunches!

**THIS CLASS MEETS EVERY MONDAY EVENING**

**For 4 weeks from 6:30-9:30pm**

**Day 1: Knife Skills: Soups & Salads.** Sharpen your knife skills and learn to make four classic dishes that make perfect lunches and sides (while learning two awesome do-ahead dressings). Ginger Kale Salad, Farmers Market Chopped Salad, Tuscan Vegetable Soup, Tomato Bisque.

**Day 2: Poultry:** Learn to use various parts of the chicken while making 4 complete dinners. Moroccan Braised Chicken with Orange Scented Couscous, Turkey Ricotta Meatballs with Sage and Roasted Sweet Potatoes, Grainy Mustard Chicken Gratin with Roasted Broccoli.

**Day 3: Meats:** Herbed Pork Tenderloin with Creamy Polenta & Caramelized Onions, Beef Bourguignon, Hoisin Beef with Scallion Pancakes and Spicy Slaw.

**Day 4: Fish:** Grilled Albacore on Greek Orzo, Maple Pecan Salmon, Pan-Sauteed Mahi Mahi Tacos with Fresh Pineapple and Cilantro Mint Pesto.

*Menu items subject to change. If you need to substitute an ingredient, call the school to let us know. You can make up to one class in the series should you miss one.*

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This class takes place at our state-of-the-art cooking school at the Santa Monica Place Shopping Center. There is plenty of parking in Parking Structure 7 off Broadway directly behind the school, best level to park on is Level 4 if possible. Please arrive on time in comfortable attire and close-toed shoes.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your class or receive an account credit. Ages 16 and up.

**4 openings available**

**\$625.00**

**Chef John Pitblado**

**Santa Monica Place**

**6786**

**Tue, Mar 10 2020 @  
6:30 PM**

**Class/Date**

**6404**

**Tue, Mar 10 2020 @  
7:00 PM**

**Description****TRADE ROUTE TALKS: Rice**

Join Maite Gomez-Rejon for a series of monthly discussions about agriculture, trade and how our taste for foods have changed the landscape of our world. Students are greeted with a topical appetizer and, after the conversation, participate in the hands-on cooking of a dish which uses the theme of the day as the main attraction.

**THEME:**

Rice has been cultivated for nearly 15,000 years, spreading from its origins in Asia to India and Africa. Come and explore how humans developed innovative farming techniques and brought those skills and seeds with them around the world as migration, slavery and trade helped spread the seeds around the world.

**MENU:**

TBD

\* Please refrain from wearing colognes, perfume or scented lotions before class \*

Maite's Bio:

Maite Gomez-Rejón has a BFA from the University of Texas at Austin, an MFA from the School of the Art Institute of Chicago and a *Grande Diplome* from the French Culinary Institute in New York City. Since 1995 Maite has worked in the education departments of the Metropolitan Museum of Art, Museum of Modern Art, and the J. Paul Getty Museum and has worked as a private chef and caterer. In 2007 Maite founded ArtBites, art and culinary history combined with hands-on cooking instruction which she teaches at museums and cultural centers across the country. Maite has been a guest on the *Today Show*, featured in *Food & Wine* magazine, and interviewed on KCRWs *Good Food* and NPRs *Splendid Table*. She is a contributor to *Life & Thyme*, *Eaten Magazine*, and other publications. Her essay, "Mexico's Early Cookbooks," is forthcoming in the Oxford Research Encyclopedia of Latin American History.

**THIS IS A 2 HOUR CLASS**

**Openings / Price / Location**

**7 openings available**

**\$65.00**

**Chef & Historian Maite Gomez-Rejon**

**Santa Monica Place**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up**

## Class/Date

## Description

## Openings / Price / Location

### GOURMANDISE TECHNIQUE: Eggs!

Crack open a world of easy egg cookery. We will guide you through the anatomy of the egg and the building blocks of perfect egg dishes.

6460

Wed, Mar 11 2020 @  
6:30 PM



*Fluffy Scramble*  
*Perfect Omelets*  
*Fried Eggs*  
*Poached Eggs*  
*Shirred and Coddled Eggs*  
*Homemade English Muffins, Hollandaise*

**THIS IS A 3 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

16 openings available

\$95.00

Chef John Pitblado

Santa Monica Place

## Class/Date

## Description

## Openings / Price / Location

### MEZE (Mediterranean Small Plates)

Let us whisk you away to the Mediterranean as you prepare a meal inspired by the small plates dotting the sea.

*Rice Pilaf*  
*Homemade Pita Bread*  
*Classic Hummous*  
*Moroccan Mint Tea*  
*Warm Spiced Olives \* Sumac-Roasted Chickpeas*  
*Lebanese Tabbouleh*  
*Baba Ganouj*  
*Kefte (Lamb Meatballs) with Spiced Labneh*

**THIS CLASS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

10 openings available

\$105.00

Chef Eve Bergazyn

Santa Monica Place

## Class/Date

## Description

## Openings / Price / Location

6561

Thu, Mar 12 2020 @  
7:00 PM



### REGIONAL CUISINES OF MEXICO: A Taste of Oaxaca

We're diving deep into the rich culinary history of Mexico with Chef, author and culinary historian Maite Gomez-Rejon. Maite's classes are rich with context and her life's work has been to document and share the country's history through food. You'll be treated with a cheese plate upon arrival and start cooking your dishes, sides and dessert before sitting down for a communal meal and discussion with your instructor.

*Guacamole con Chapulines (Guacamole with Grasshoppers)*  
*Tlayudas (Oaxacan-Style Pizza with Cheese, Beef and Vegetables)*  
*Mole Negro*  
*Mezcal Ice Cream*

**THIS IS A 3 HOUR CLASS**

\$115.00

Chef & Historian Maite Gomez-Rejon

Santa Monica Place



Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

## Class/Date

## Description

## Openings / Price / Location

### FRENCH MACARONS: The Italian Method

Whisk yourself into a Paris patisserie as you learn to whip, fold and pipe your way to Macaron perfection. We will begin the class with a demonstration and then break out to make two different flavors of shells using the French method. Once your batter is ready, you'll learn how pipe like a pro. We will let the macarons rest before baking and jump right into our fillings! Our macarons will be sandwiched with three different fillings, from an infused milk chocolate ganache to a creamy classic sea salt caramel.

6871



Fri, Mar 13 2020 @ 9:30 AM

*Vanilla Bean Macarons*  
*Chocolate Macarons*  
*Milk and Dark Chocolate Ganaches*

### THIS IS A 3 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**This is a vegetarian class.**

**Ages 16 and up. Classes are BYOB.**

**14 openings available**

**\$95.00**

**Pastry Chef Rose Lawrence**

**Santa Monica Place**

## Class/Date

## Description

## Openings / Price / Location

### CANNING 101: Making Jams, Preserves and Pickles

Learn how easy it is to make jams and preserves from market-fresh produce without spending a lot on equipment (in fact, you really only need jars and a large pot). We'll cover the basics of canning and how to safely seal your jars and then get on with the fruits of the season. Let us peruse the Wednesday market for the freshest berries and newest fruits and stir up some sweet, spreadable magic.

6503



Fri, Mar 13 2020 @ 10:00 AM

*Classic Strawberry Preserves*  
*Blueberry Jam*

*Dill Pickles*

*You'll take home as many jars as can go around! No need to bring jars; they will be provided by us.*

### THIS IS A 4 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

**13 openings available**

**\$125.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

## Class/Date

## Description

## Openings / Price / Location

### CLASSIC PIES



Fri, Mar 13 2020 @ 2:00 PM

Fall into the season with pies that are pretty as they are easy to make. You'll master an all-butter crust, rolling, crimping, lattice work and two fruit fillings as well as blind baking crusts.

*All-butter Pie Crust*  
*Double-Crust Apple Pies with Lattice Work*  
*Lemon Meringue Pie*

### THIS CLASS IS A 3 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and

**12 openings available**

**\$95.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

***This is a vegetarian class.***

**Ages 16 and up.**

## Class/Date

## Description

## Openings / Price / Location

### COUPLES NIGHT: Handmade Pastas

Mangia! Spend three hours learning how to mix, knead, roll out and cut handmade pastas and pair them with seasonal sauces. We'll show you how to do it all by hand or with your choice of hand cranked or KitchenAid attachments.

*Fresh Egg Pasta Dough*

*Puttanesca*

*Tortellini with Housemade Ricotta*

*Cacio e Pepe*

*Pavlovas with Whipped Cream and Seasonal Fruit*

### THIS CLASS IS A 3 HOUR CLASS

**\* PRICE IS PER COUPLE \***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

This is a vegetarian class.

**Ages 21 and up.**



Waiting List

**\$225.00**

**Chef May Hennemann**

**Santa Monica Place**

**6481**

**Fri, Mar 13 2020 @  
6:30 PM**



## Class/Date

## Description

## Openings / Price / Location

### KIDS COOKING: St. Patrick's Day Brunch

Grab your Chef's Hat and let us whisk you into a delicious morning of cooking! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

*Irish Soda Bread*

*Pesto Biscuits with Poached Eggs*

*Irish Greens*

*Shamrock Pancakes*

### THIS IS A 2.5 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. We ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**7 openings available**

**\$75.00**

**Chef Eve Bergazyn**

**Santa Monica Place**

**6370**

**Sat, Mar 14 2020 @  
9:30 AM**



## Class/Date

## Description

## Openings / Price / Location

### DANISH PASTRIES: Laminated Danishes, Braids and Glazes

Let's laminate! Join Chef John for four hours of butter, yeast and lamination as you learn to perfect spirals, danishes, pinwheels and more!

*Classic Danish Pastry*

**9 openings available**

**\$115.00**

**Chef John Pitblado**

**Santa Monica Place**

**6824**

**Sat, Mar 14 2020 @  
1:30 PM**



*Cheese and Fruit Fillings*  
*Savory Spirals*  
*Almond Braids*  
*Royal Icing*

**THIS IS A 4 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC** (Bring Your Own Container!).

**Class/Date**

**Description**

**Openings / Price / Location**

**COUPLES NIGHT: Whiskey Club Dinner**

Fly off with us as we explore whiskeys from near and far with pairings for each dish we prepare. Bring just your appetite- we will provide the rest!

*Blue Cheese Wedge Salad*  
*Southern Style Flank Steak*  
*Roasted Garlic Mashed Potatoes*

*Caramelized Squash with American Whiskey Glaze*  
*Chocolate Souffles with Whiskey-Infused Creme Anglaise*

**THIS IS A 3 HOUR CLASS**

**\* PRICE IS PER COUPLE \***

 **Waiting List**

**\$250.00**

**Chef John Pitblado**

**Santa Monica Place**

**6368**

**Sat, Mar 14 2020 @  
6:30 PM**



Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 21 and up.**

**PRICE IS PER COUPLE**

**Class/Date**

**Description**

**Openings / Price / Location**

**SOURDOUGH 101: Wild Yeast Breads & Jam**

**1 opening available**

**\$250.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**6385**

**Sun, Mar 15 2020 @  
9:30 AM**



Gather 'round as we knead, stretch, fold and proof our way to beautiful, naturally leavened loaves. You'll come into class and shape two loaves of bread using dough our chef has prepared; one boule and one pan loaf. Once nestled in proofing baskets and loaf pans to rise, we will gather to learn about the science of wild yeast, gluten and explore the rainbow of flavors and textures of different varieties of heirloom grains (milled in Pasadena at [Grist & Toll](#)!)! You'll taste Spelt, Rye, Hard Reds and Whites and Sonora wheats before choosing your favorites to make your own bread dough.

Following a quick break, you'll feed a sourdough starter and prepare a levain, then mix the dough you'll take home to bake your own loaves after class. Once the loaves you shaped are fully proofed, we'll learn to expertly slash and bake them and, while they're busy baking away in the ovens, we will make a batch of jam and churn some butter with the loveliest cream from our friends at [Straus](#).

Please bring one large bowl to class, a jar for your starter and a large paper bag to carry your loaves home with! Stone-milled flours from Grist & Toll are available for purchase in our storefront for all your bread-making dreams.

Learn the Science Behind:

Wild yeast  
 Fermentation

Hydration and Extraction  
Milling and history of wheat cultivation

Make:

Sourdough starter  
Dough for two loaves of bread  
Seasonal preserves  
Homemade butter

Bake Off:

1 boule  
1 pan loaf

**THIS IS A 6 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation

**This is a vegetarian class.**

**Ages 16 and up. Classes are BYOB.**

**Class/Date**

**Description**

**Openings / Price / Location**

**GOURMANDISE TECHNIQUE: Eggs!**

Crack open a world of easy egg cookery. We will guide you through the anatomy of the egg and the building blocks of perfect egg dishes.

*Fluffy Scramble*

*Perfect Omelets*

*Fried Eggs*

*Poached Eggs*

*Shirred and Coddled Eggs*

*Homemade English Muffins, Hollandaise*

**THIS IS A 3 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

**16 openings available**

**\$95.00**

**Chef May Hennemann**

**Santa Monica Place**

**6424**

**Sun, Mar 15 2020 @  
1:30 PM**



**Class/Date**

**Description**

**Openings / Price / Location**

**FLOURLESS CAKES**

Tired of not knowing which gluten free cake recipes to trust and brick-like chocolate cakes? Look no more- these cakes are delicious, easy to make and *happen to be* gluten free instead of reverse engineered.

*Mousse-like Flourless Chocolate Cake*

*Hazelnut Marjolaine with French Buttercream*

*Orange Blossom Chiffon Cake*

**THIS IS A 3.5 HOUR CLASS**

**\*\* Please Note: The Gourmandise School is *not* a gluten-free facility \*\***

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

**12 openings available**

**\$95.00**

**Pastry Chef Rose Lawrence**

**Santa Monica Place**

**6581**

**Sun, Mar 15 2020 @  
5:00 PM**



**Class/Date**

**Description**

**Openings / Price / Location**

**ST PATRICK'S DAY: Beer Brats!**

**16 openings available**

**6367**

Sun, Mar 15 2020 @  
6:00 PM

Come and celebrate St. Patrick's Day with us! We'll learn to cook (and taste) with stouts and beers and infuse our dinner with flavors of Ireland.

**Beer-Braised Bratwursts**  
**Caramelized Onions**  
**Housemade Buns**  
**Seasonal Salad**  
**Guinness Chocolate Cake**

**THIS CLASS IS A 3 HOUR CLASS**



Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

**\$125.00**

**Chef Eve Bergazyn**  
**Santa Monica Place**

Class/Date	Description	Openings / Price / Location
6881 Mon, Mar 16 2020 @ 10:00 AM	<b>PRIVATE PARTY</b>  Book us for your next special event: team building; holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food as you select from one of our menus, or customize your own. <b>All private events are BYOB (no corkage fee).</b> For more information, email <a href="mailto:Claire@TheGourmandiseSchool.com">Claire@TheGourmandiseSchool.com</a> for availability, details and options, or call the school at (310) 656 - 8800.	<b>\$0.00</b> <b>Guest Chef</b> <b>Santa Monica Place</b>



Class/Date	Description	Openings / Price / Location
6349 Mon, Mar 16 2020 @ 10:00 AM	<b>COOKING 101 SERIES: 4 Weeks of Techniques &amp; Recipes</b>  This 4-week series is designed to teach culinary fundamentals to establish your foundational cooking skills. You will work at your own station under the guidance of our Chef Instructor who will teach classic techniques, and give you a great series of recipes to add to your repertoire. Bring containers to class - you'll love your next day lunches!  <b>THIS CLASS MEETS EVERY MONDAY EVENING</b> <b>For 4 weeks from 6:30-9:30pm</b>  <b>Day 1: Knife Skills: Soups &amp; Salads.</b> Sharpen your knife skills and learn to make four classic dishes that make perfect lunches and sides (while learning two awesome do-ahead dressings). Ginger Kale Salad, Farmers Market Chopped Salad, Tuscan Vegetable Soup, Tomato Bisque.  <b>Day 2: Poultry:</b> Learn to use various parts of the chicken while making 4 complete dinners. Moroccan Braised Chicken with Orange Scented Couscous, Turkey Ricotta Meatballs with Sage and Roasted Sweet Potatoes, Grainy Mustard Chicken Gratin with Roasted Broccoli.  <b>Day 3: Meats:</b> Herbed Pork Tenderloin with Creamy Polenta & Caramelized Onions, Beef Bourguignon, Hoisin Beef with Scallion Pancakes and Spicy Slaw.  <b>Day 4: Fish:</b> Grilled Albacore on Greek Orzo, Maple Pecan Salmon, Pan-Sauteed Mahi Mahi Tacos with Fresh Pineapple and Cilantro Mint Pesto.  <i>Menu items subject to change. If you need to substitute an ingredient, call the school to let us know. You can make up to one class in the series should you miss one.</i>  -----  This class takes place at our state-of-the-art cooking school at the Santa Monica Place Shopping Center. There is plenty of parking in Parking Structure 7 off Broadway directly behind the school, best level to park on is Level 4 if possible. Please arrive on time in comfortable attire and close-toed shoes.  Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your class or receive an account credit. Ages 16 and up.	<b>11 openings available</b> <b>\$625.00</b> <b>Chef May Hennemann</b> <b>Santa Monica Place</b>





**Class/Date****Description****Openings / Price / Location****VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine**

Join us for a 4-week cooking series focused on plant-based meals. You will weave in classic cooking techniques with vast collection of recipes from around the world to give you a varied rotation of easy-to-make meals. Each week will focus on a different cuisine and how to stock your pantry accordingly.

**Day 1: Japanese Cuisine**

Congee with Shitake & Greens  
Weeknight Vegetable Ramen with 6-Minute Egg  
Ginger Cauliflower Gyoza  
Soba Noodle Bowl with Teriyaki Carrots & Furikake

**Day 2: Middle Eastern Cuisine**

Falafel on Whole Grain Pita with Quick Pickled Veggies  
Hummus with Charred Eggplant & Preserved Lemon  
Roasted Cabbage with Aleppo Yogurt  
Green Rice Bowl with Sumac Carrots

**Day 3: Indian Cuisine**

Chickpea & Butternut Squash Tikka Masala  
Turmeric Rice with Jeweled Roast Root Vegetables  
Creamy Vegan Saag with Three Greens  
Whole Grain Samosas with Mint Chutney  
Carrot & Lentil Dal with Fried Ginger

**Day 4: Mexican Cuisine**

Chard & Goat Cheese Tacos with Fresh Tortillas  
Winter Vegetable Pasole with Lime Avocado Crema & Pepitas  
Black Bean & Greens Tamales with Tomatillo Salsa  
Mushroom Mole Enchiladas with Pickled Cabbage

**THIS IS A 3 HOUR CLASS THAT MEETS ONCE A WEEK**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC** (Bring Your Own Container!).

**5 openings available**

**\$525.00**

**Chef John Pitblado**

**Santa Monica Place**

6347

Mon, Mar 16 2020 @  
6:30 PM

**Class/Date****Description****Openings / Price / Location****ST PATRICK'S DAY: Beer Brats!**

Come and celebrate St. Patrick's Day with us! We'll learn to cook (and taste) with stouts and beers and infuse our dinner with flavors of Ireland.

***Beer-Braised Bratwursts***  
***Caramelized Onions***  
***Housemade Buns***  
***Seasonal Salad***  
***Guinness Chocolate Cake***

**THIS CLASS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

**16 openings available**

**\$125.00**

**Chef Eve Bergazyn**

**Santa Monica Place**

6366

Tue, Mar 17 2020 @  
6:30 PM

**Class/Date****Description****Openings / Price / Location****COOKING 101 SERIES: 4 Weeks of Techniques & Recipes**

This 4-week series is designed to teach culinary fundamentals to establish your foundational cooking skills. You will work at your own station under the guidance of

**4 openings available**

**\$625.00**

**Chef John Pitblado**

6786

Tue, Mar 17 2020 @  
6:30 PM



our Chef Instructor who will teach classic techniques, and give you a great series of recipes to add to your repertoire. Bring containers to class - you'll love your next day lunches!

**Santa Monica Place**

**THIS CLASS MEETS EVERY MONDAY EVENING**

**For 4 weeks from 6:30-9:30pm**

**Day 1: Knife Skills: Soups & Salads.** Sharpen your knife skills and learn to make four classic dishes that make perfect lunches and sides (while learning two awesome do-ahead dressings). Ginger Kale Salad, Farmers Market Chopped Salad, Tuscan Vegetable Soup, Tomato Bisque.

**Day 2: Poultry:** Learn to use various parts of the chicken while making 4 complete dinners. Moroccan Braised Chicken with Orange Scented Couscous, Turkey Ricotta Meatballs with Sage and Roasted Sweet Potatoes, Grainy Mustard Chicken Gratin with Roasted Broccoli.

**Day 3: Meats:** Herbed Pork Tenderloin with Creamy Polenta & Caramelized Onions, Beef Bourguignon, Hoisin Beef with Scallion Pancakes and Spicy Slaw.

**Day 4: Fish:** Grilled Albacore on Greek Orzo, Maple Pecan Salmon, Pan-Sauteed Mahi Mahi Tacos with Fresh Pineapple and Cilantro Mint Pesto.

*Menu items subject to change. If you need to substitute an ingredient, call the school to let us know. You can make up to one class in the series should you miss one.*

-----  
This class takes place at our state-of-the-art cooking school at the Santa Monica Place Shopping Center. There is plenty of parking in Parking Structure 7 off Broadway directly behind the school, best level to park on is Level 4 if possible. Please arrive on time in comfortable attire and close-toed shoes.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your class or receive an account credit. Ages 16 and up.

**Class/Date**

**Description**

**Openings / Price / Location**

**FRESH PASTA WORKSHOP**

Mangia! Spend three hours learning how to mix, knead, roll out and cut handmade pastas and pair them with seasonal sauces. We'll show you how to do it all by hand or with your choice of hand cranked or KitchenAid attachments.

*Fresh Egg Pasta Dough*

*Puttanesca*

*Tortellini with Housemade Ricotta*

*Cacio e Pepe*

*Pavlovas with Whipped Cream and Seasonal Fruit*

**Waiting List**

**\$105.00**

**Chef May Hennemann**

**Santa Monica Place**

**6497**

**THIS CLASS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

This is a vegetarian class.

**Ages 16 and up.**

**Openings / Price / Location**

**6 openings available**

**\$105.00**

**Mixologist Matthew Biancaniello**

**Santa Monica Place**

**Class/Date**

**Description**

**CRAFTING COCKTAILS: Farmers Market Infusions and Foams with Matthew Biancaniello**

Join Chef and Mixologist Matthew Biancaniello for a series of classes unlocking the secrets of crafting cocktails. You will be greeted with some small bites before delving into the world of liquors, syrups and spirits.

*We turn the classic cocktails upside down and infuse them with home grown ingredients, produce from the farmers market and wild ingredients from the Santa Monica mountains. Learn to make vibrant and adventurous cocktails that incorporate savory profiles and alcoholic foams.*



**6541**

**Thu, Mar 19 2020 @ 7:00 PM**

### THIS IS A 2 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 21 and up**

### Class/Date

### Description

### Openings / Price / Location

#### FRESH PASTA & SEASONAL SAUCES

Mangia! Spend three hours learning how to mix, knead, roll out and cut handmade pastas and pair them with seasonal sauces. We'll show you how to do it all by hand or with your choice of hand cranked or KitchenAid attachments.

*Fresh Egg Pasta Dough*

*Puttanesca*

*Tortellini with Housemade Ricotta*

*Cacio e Pepe*

*Pavlovas with Whipped Cream and Seasonal Fruit*

**15 openings available**

**\$105.00**

**Chef Eve Bergazyn**

**Santa Monica Place**

**6872**

**Fri, Mar 20 2020 @  
10:00 AM**



### THIS CLASS IS A 3 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

This is a vegetarian class.

**Ages 16 and up.**

### Class/Date

### Description

### Openings / Price / Location

#### COUPLES NIGHTS:A Night in Havana

Join Chef John Pitblado as you travel together through a Cuban culinary experience. You'll learn great braising techniques and how to make the perfect plantains.

*Braised Pork Shoulder with Crispy Skin and Mojo Sauce*

*Chayote Salad*

*Black Beans and Sofrito and Capers*

*White Rice*

*Platanos Maduros*

*Cuban Flan*

**2 openings available**

**\$250.00**

**Chef John Pitblado**

**Santa Monica Place**

**6476**

**Fri, Mar 20 2020 @  
6:30 PM**



### THIS IS A 3 HOUR CLASS

**\*PRICE IS PER COUPLE\***

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 21 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

### Class/Date

### Description

### Openings / Price / Location

#### IZAKAYA: Japanese Small Plates

Let's take a few hours and get transported to an Izakaya! Chef May will lead you through a half a dozen courses of small plates and finish with a communal table.

*Charred Green Beans with Sesame Sauce*

*Crushed Cucumbers and Shiitake Mushrooms with Yuzu Vinaigrette*

*Shrimp and Garlic Chive Gyoza with Ponzu Sauce*

*Roasted Japanese Yams and Eggplant with Miso Butter*

*Matcha Ginger Shortbread*

**\$115.00**

**Chef May Hennemann**

**Santa Monica Place**

**6556**

**Fri, Mar 20 2020 @  
7:00 PM**

### THIS IS A 3 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

### Class/Date

### Description

### Openings / Price / Location

#### PARENT & CHILD: Baking for Breakfast

Let's bake breakfast together! You and your child will learn how to make simple breakfast pastries by hand, learn where flour comes from (you'll even mill some locally grown wheat berries into flour) and how to bake healthier.

*Super Seed Scones*  
*Whole Wheat Muffins with Crumble Topping*  
*Coffee Cake*

**THIS IS A 3 HOUR CLASS. PRICE IS FOR ONE PARENT AND ONE CHILD.**

**CHILDREN MUST BE BETWEEN 8 & 12 YEARS OLD AND ACCOMPANIED BY AN ADULT.**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

This is a vegetarian class.

**Ages 16 and up.**

**3 openings available**

**\$150.00**

**Chef Eve Bergazyn**

**Santa Monica Place**

**6878**

**Sat, Mar 21 2020 @ 9:30 AM**



### Class/Date

### Description

### Openings / Price / Location

#### BRUNCH: The Great British Brunch-Off

Join Chef John for three hours under the (not quite) tent as you mix, roll and bake your way to brunch perfection. Cheerio!

*British Style Scones*  
*Clotted Cream with Jam*  
*Fried Mushrooms*  
*Perfect Scrambled Eggs*  
*Baked Beans on Toast*  
*Old-Fashioned English Breakfast Sausage Patties*

**THIS IS A 3 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

**12 openings available**

**\$95.00**

**Chef John Pitblado**

**Santa Monica Place**

**6454**

**Sat, Mar 21 2020 @ 10:00 AM**



### Class/Date

### Description

### Openings / Price / Location

#### COUPLES NIGHT: Thai Street Food

Forget the food truck! Join Chef May for an exciting take on Thai cooking. Come and experience a culinary adventure while learning great techniques and simple recipes to add to your dinner rotation.

*Grilled Pork Skewers with Chili Lime Sauce*  
*Vegetable Pad Thai*

 **Waiting List**

**\$225.00**

**Chef May Hennemann**

**Santa Monica Place**

**6796**

**Sat, Mar 21 2020 @ 6:30 PM**



*Long Beans with Prik King Curry*  
*Coconut Sticky Rice with Seasonal Fruit*

**THIS IS A 3 HOUR CLASS**

**\* PRICE IS PER COUPLE \***

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 21 and up. Classes are BYOB & BYOC** (Bring Your Own Container!).

**Class/Date**

**Description**

**Openings / Price / Location**

**SOUTHERN FRIED CHICKEN DINNER**

Grab your honey or BFF and learn to make the BEST fried chicken this side of the South.

*Fried Chicken with Hot Pepper Vinegar Sauce*  
*Glazed Sweet Potatoes*  
*Southern Style Cornbread with Honey Butter*  
*Long Cooked Mixed Greens with Bacon*  
*Classic Banana Pudding*

**THIS IS A 3 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 21 and up. Classes are BYOB & BYOC** (Bring Your Own Container!).

6765



**14 openings available**

**\$115.00**

**Chef Nigel Henderson**

**Santa Monica Place**

**Sat, Mar 21 2020 @ 7:00 PM**

**Class/Date**

**Description**

**Openings / Price / Location**

**FRESH PASTA WORKSHOP**

Mangia! Spend three hours learning how to mix, knead, roll out and cut handmade pastas and pair them with seasonal sauces. We'll show you how to do it all by hand or with your choice of hand cranked or KitchenAid attachments.

*Fresh Egg Pasta Dough*  
*Puttanesca*  
*Tortellini with Housemade Ricotta*  
*Cacio e Pepe*  
*Pavlovas with Whipped Cream and Seasonal Fruit*

**THIS CLASS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

This is a vegetarian class.

**Ages 16 and up.**

6801



**2 openings available**

**\$105.00**

**Chef May Hennemann**

**Santa Monica Place**

**Sun, Mar 22 2020 @ 10:00 AM**

**Class/Date**

**Description**

**Openings / Price / Location**

**GOURMANDISE TECHNIQUE: Beef**

In this hands on lecture, demonstration and cooking class, you will learn the basics of selecting, storing and cooking beef with different techniques successfully. This class is designed to teach you how to cook and feel confident in the kitchen. Oh! ..and eat delicious food too!

**Sweet & Spicy Garlic Skirt Steak**

6426



**16 openings available**

**\$125.00**

**Guest Chef**

**Santa Monica Place**

**Sun, Mar 22 2020 @ 1:30 PM**



**Classic Meatballs on Grilled Bread with Tomato Sauce  
NY Steak with Pan Sauce**

**THIS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

**Class/Date**

**Description**

**Openings / Price / Location**

**COOKING THE BOOKS: Cooking from Bestia**

Join us for three hours of recipes inspired by Ori Menashe and Genevieve Gergis's beloved L.A. restaurant!

*Grilled Endive with Black Butter, Apple Balsamic Vinegar, Pear & Thyme*

*Blistered Snap Peas with Mint*

*Roasted Cauliflower with Paprika Aioli*

*Grilled Whole Branzino with Herb Confetti*

*Genevieve's Little Gem Salad*

*Rice Pudding with Citrus Caramel and Pistachios*

**THIS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

**1 opening available**

**\$115.00**

**Chef Eve Bergazyn**

**Santa Monica Place**

**6599**

**Sun, Mar 22 2020 @  
2:30 PM**



**Class/Date**

**Description**

**Openings / Price / Location**

**COOKING 101 SERIES: 4 Weeks of Techniques & Recipes**

This 4-week series is designed to teach culinary fundamentals to establish your foundational cooking skills. You will work at your own station under the guidance of our Chef Instructor who will teach classic techniques, and give you a great series of recipes to add to your repertoire. Bring containers to class - you'll love your next day lunches!

**THIS CLASS MEETS EVERY MONDAY EVENING**

**For 4 weeks from 6:30-9:30pm**

**Day 1: Knife Skills: Soups & Salads.** Sharpen your knife skills and learn to make four classic dishes that make perfect lunches and sides (while learning two awesome do-ahead dressings). Ginger Kale Salad, Farmers Market Chopped Salad, Tuscan Vegetable Soup, Tomato Bisque.

**Day 2: Poultry:** Learn to use various parts of the chicken while making 4 complete dinners. Moroccan Braised Chicken with Orange Scented Couscous, Turkey Ricotta Meatballs with Sage and Roasted Sweet Potatoes, Grainy Mustard Chicken Gratin with Roasted Broccoli.

**Day 3: Meats:** Herbed Pork Tenderloin with Creamy Polenta & Caramelized Onions, Beef Bourguignon, Hoisin Beef with Scallion Pancakes and Spicy Slaw.

**Day 4: Fish:** Grilled Albacore on Greek Orzo, Maple Pecan Salmon, Pan-Sauteed Mahi Mahi Tacos with Fresh Pineapple and Cilantro Mint Pesto.

**11 openings available**

**\$625.00**

**Chef May Hennemann**

**Santa Monica Place**

**6349**

**Mon, Mar 23 2020 @  
10:00 AM**



Menu items subject to change. If you need to substitute an ingredient, call the school to let us know. You can make up to one class in the series should you miss one.

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This class takes place at our state-of-the-art cooking school at the Santa Monica Place Shopping Center. There is plenty of parking in Parking Structure 7 off Broadway directly behind the school, best level to park on is Level 4 if possible. Please arrive on time in comfortable attire and close-toed shoes.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your class or receive an account credit. Ages 16 and up.

## Class/Date

## Description

## Openings / Price / Location

### VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine

Join us for a 4-week cooking series focused on plant-based meals. You will weave in classic cooking techniques with vast collection of recipes from around the world to give you a varied rotation of easy-to-make meals. Each week will focus on a different cuisine and how to stock your pantry accordingly.

#### Day 1: Japanese Cuisine

Congee with Shitake & Greens  
Weeknight Vegetable Ramen with 6-Minute Egg  
Ginger Cauliflower Gyoza  
Soba Noodle Bowl with Teriyaki Carrots & Furikake

#### Day 2: Middle Eastern Cuisine

Falafel on Whole Grain Pita with Quick Pickled Veggies  
Hummus with Charred Eggplant & Preserved Lemon  
Roasted Cabbage with Aleppo Yogurt  
Green Rice Bowl with Sumac Carrots

#### Day 3: Indian Cuisine

Chickpea & Butternut Squash Tikka Masala  
Turmeric Rice with Jeweled Roast Root Vegetables  
Creamy Vegan Saag with Three Greens  
Whole Grain Samosas with Mint Chutney  
Carrot & Lentil Dal with Fried Ginger

#### Day 4: Mexican Cuisine

Chard & Goat Cheese Tacos with Fresh Tortillas  
Winter Vegetable Pasole with Lime Avocado Crema & Pepitas  
Black Bean & Greens Tamales with Tomatillo Salsa  
Mushroom Mole Enchiladas with Pickled Cabbage

### THIS IS A 3 HOUR CLASS THAT MEETS ONCE A WEEK

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

**5 openings available**

**\$525.00**

**Chef John Pitblado**

**Santa Monica Place**

**6347**

**Mon, Mar 23 2020 @  
6:30 PM**



## Class/Date

## Description

## Openings / Price / Location

### CHOCOLATE WORKSHOP: Make Craft Chocolates from Bean to Bar

Learn how the bean to bar process works (and make a batch of your own chocolate, from cacao beans to bar) and create perfect craft chocolate and candy bars. A complete education in the science and history of chocolate making will be covered, as well as how to create a craft chocolate operation. You will roast, winnow, grind, conch and learn how to create a small chocolate-making enterprise from home.

Day 1: *Roast, Winnow and Grind Cocoa Beans*

Day 2: *Temper Custom Bars, Create Inclusion Bars and Candy Bars*

### THIS IS A 4 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

**8 openings available**

**\$395.00**

**Chocolatier Ruth Kennison**

**Santa Monica Place**

**6352**

**Tue, Mar 24 2020 @  
6:00 PM**



**Class/Date****Description****Openings / Price / Location****COOKING AT THE CHEF'S TABLE with Chef Charles Olalia of Ma'am Sir**

Pull up a stool with us at the Chef's Table! Our delicious new series brings your favorite restaurant chefs to the classroom, ready to share their pro tips and recipes that have shaped the Los Angeles food scene. This class is part demonstration, part hands-on and features beloved Chef Charles Olalia.

6557

Tue, Mar 24 2020 @  
6:30 PM



Pork belly lechon porchetta  
Heirloom rice Bibingka with coconut caramel  
Lumpia Shanghai with pork and shrimp filling  
Chicken adobo  
Leche flan

11 openings available

\$165.00

Chef Charles Olalia

Santa Monica Place

**THIS IS A 3 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB and BYOC (bring your own container)!**

**Class/Date****Description****Openings / Price / Location****CHOCOLATE WORKSHOP: Make Craft Chocolates from Bean to Bar**

Learn how the bean to bar process works (and make a batch of your own chocolate, from cacao beans to bar) and create perfect craft chocolate and candy bars. A complete education in the science and history of chocolate making will be covered, as well as how to create a craft chocolate operation. You will roast, winnow, grind, conch and learn how to create a small chocolate-making enterprise from home.

6352

Wed, Mar 25 2020 @  
6:00 PM



Day 1: *Roast, Winnow and Grind Cocoa Beans*

Day 2: *Temper Custom Bars, Create Inclusion Bars and Candy Bars*

8 openings available

\$395.00

Chocolatier Ruth Kennison

Santa Monica Place

**THIS IS A 5 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

**Class/Date****Description****Openings / Price / Location****GOURMANDISE TECHNIQUE: Fish**

6461

Wed, Mar 25 2020 @  
6:30 PM



Nothing fishy about this class! Join us for an informative and hand-on class on the basics of selecting, storing and cooking fish successfully. You'll walk in and learn how to differentiate between fillets and steaks and make a variety of fish dishes and sauces using three different techniques. Our fish is sourced from Santa Monica Seafood and may change based on seasonality.

Sear, sauté and braise:  
*Miso Seared Salmon*

*Braised Seabass Provençal*  
*Sautéed Branzino with Sage and White Beans*

10 openings available

\$125.00

Chef May Hennemann

Santa Monica Place

**THIS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

Ages 16 and up.

**Class/Date**

**Description**

**Openings / Price / Location**

**REGIONAL CUISINES OF MEXICO: A Taste of the Yucatan**

We're diving deep into the rich culinary history of Mexico with Chef, author and culinary historian Maite Gomez-Rejon. Maite's classes are rich with context and her life's work has been to document and share the country's history through food. You'll be treated with a cheese plate upon arrival and start cooking your dishes, sides and dessert before sitting down for a communal meal and discussion with your instructor.

*Salpicon de Rabano (Chopped Radish Salad)*  
*Cebolla Encurtida (Pickled Red Onion in Seville Orange Juice)*  
*Frijol Colado (Strained Black Beans)*  
*Salbutes (Thick Maize Cakes)*  
*Cochinita Pibil (Pit-Smoked Pork in Achiote Marinade)*

**10 openings available**

**\$115.00**

**Chef & Historian Maite Gomez-Rejon**

**Santa Monica Place**

**6560**

**Thu, Mar 26 2020 @ 6:30 PM**



**THIS IS A 3 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**This is a vegetarian class.**

**Ages 16 and up. Classes are BYOB.**

**Class/Date**

**Description**

**Openings / Price / Location**

**BREAD 101: Simple Breads from Scratch**

You can make homemade bread with very little work (and very savory rewards) with a few basic techniques. This entry-level bread baking class will cover the science of yeast, mastery of different wheats and flours- and a session on milling your very own.

*Rye Focaccia*  
*Classic Pizza Dough*  
*Gougeres (savory cheese puffs)*  
*Buttery Parker House Rolls*

**7 openings available**

**\$85.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**6722**

**Fri, Mar 27 2020 @ 10:00 AM**



**THIS CLASS IS A 3 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**This is a vegetarian class.**

**Ages 16 and up. Classes are BYOB.**

**Class/Date**

**Description**

**Openings / Price / Location**

**INTRO TO CHEESEMAKING: from Creme Fraiche to Chevre and Burrata**

Discover how simple and delicious it is to make cheeses at home. We will discuss the properties of dairy, cultures, rennet, and kefir as we make our own starter to create a variety of simple cheeses. Whey cool! Please remember to bring containers with you to class (mason jars and small to medium containers are perfect).

*Cultured Butter*  
*Buttermilk*  
*Fresh Chevre*  
*Flavored Butter*  
*Crème Fraiche*  
*Yogurt*  
*Ricotta*  
*Burrata*

**9 openings available**

**\$125.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**6740**

**Fri, Mar 27 2020 @ 1:30 PM**



**THIS CLASS IS A 3.5 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

## Class/Date

## Description

## Openings / Price / Location

### COUPLES NIGHT: Cooking Inspired from Bestia's Cookbook

Join us for three hours of recipes inspired by Ori Menashe and Genevieve Gergis's beloved L.A. restaurant!

*Grilled Endive with Black Butter, Apple Balsamic Vinegar, Pear & Thyme*

*Blistered Snap Peas with Mint*

*Roasted Cauliflower with Paprika Aioli*

*Grilled Whole Branzino with Herb Confetti*

*Genevieve's Little Gem Salad*

*Rice Pudding with Citrus Caramel and Pistachios*

**THIS IS A 3 HOUR CLASS**

**\* PRICE IS PER COUPLE \***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**



**Waiting List**

**\$225.00**

**Pastry Chef Rose Lawrence**

**Santa Monica Place**

**6799**

**Fri, Mar 27 2020 @ 7:00 PM**



## Class/Date

## Description

## Openings / Price / Location

### KIDS BAKING: Breads!

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

*Handmade Braided Challahs*

*Homemade Ricotta*

*Seasonal Jam*

*Freshly Churned Butter*

**THIS IS A 2.5 HOUR CLASS**

**\*Must wear closed toe shoes\***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**12 openings available**

**\$75.00**

**Pastry Chef Rose Lawrence**

**Santa Monica Place**

**6445**

**Sat, Mar 28 2020 @ 9:30 AM**



**KIDS Class**

## Class/Date

## Description

## Openings / Price / Location

### COUPLES NIGHT: The Whole Branzino

Want your sweetie to cook with you? Join us for a hands-on, whole fish experience.

**6 openings available**

**\$250.00**

**6474**

Sat, Mar 28 2020 @  
6:30 PM



*Whole Branzino  
Grilled Endive Salad  
Lemon and Herb Risotto  
Pistachio and Olive Oil Cake*

**Chef May Hennemann**  
**Santa Monica Place**

**THIS CLASS IS A 3 HOUR CLASS**

**\*\*PRICE IS PER COUPLE\*\***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 21 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

**PRICE IS PER COUPLE**

**Class/Date**

**Description**

**Openings / Price /  
Location**

**BAGELS & PRETZELS**

Let's be honest, we all need a good bagel sometimes! You will make, shape, boil and bake bagels and pretzels from scratch and then top with homemade cream cheese. Top these with luscious seasonal fruit preserves.

*BAGELS: Plain, Cinnamon Raisin, Everything  
PRETZELS: Classic Soft Pretzels*

**THIS IS A 3 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

**12 openings available**

**\$85.00**

**Pastry Chef Rose Lawrence**

**Santa Monica Place**

**6830**

**Sun, Mar 29 2020 @  
9:30 AM**



**Class/Date**

**Description**

**Openings / Price /  
Location**

**CLASSIC PIES**

Fall into the season with pies that are pretty as they are easy to make. You'll master an all-butter crust, rolling, crimping, lattice work and two fruit fillings as well as blind baking crusts.

*All-butter Pie Crust  
Double-Crust Apple Pies with Lattice Work  
Lemon Meringue Pie*

**THIS CLASS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

***This is a vegetarian class.***

**Ages 16 and up.**

**11 openings available**

**\$95.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**6594**

**Sun, Mar 29 2020 @  
10:00 AM**



**Class/Date**

**Description**

**Openings / Price /  
Location**

**GOURMANDISE TECHNIQUE: Fish**

Nothing fishy about this class! Join us for an informative and hand-on class on the basics of selecting, storing and cooking fish successfully. You'll walk in and learn how to differentiate between fillets and steaks and make a variety of fish dishes and sauces

**16 openings available**

**\$125.00**

**Chef May Hennemann**

**6428**

**Sun, Mar 29 2020 @  
1:30 PM**





using three different techniques. Our fish is sourced from Santa Monica Seafood and may change based on seasonality.

Sear, sauté and braise:  
*Miso Seared Salmon*

*Braised Seabass Provençal*  
*Sautéed Branzino with Sage and White Beans*

### THIS IS A 3 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

**Santa Monica Place**

## Class/Date

## Description

## Openings / Price / Location

### KIDS BAKING: Bagels!

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

*Assorted Bagels*  
*Homemade Butter*  
*Whipped Cream Cheese*

### THIS IS A 2.5 HOUR CLASS for AGES 6-12 \*Must wear closed toe shoes\*

**12 openings available**  
**\$75.00**

**Pastry Chef Rose Lawrence**  
**Santa Monica Place**

**6844**

**Tue, Mar 31 2020 @  
10:00 AM**



## Class/Date

## Description

## Openings / Price / Location

### KIDS BAKING: Crepes!

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

*Classic Parisian Crepes*  
*Buckwheat Crepes*  
*Crepes Purses*  
*Sweet & Savory Crepes*

### THIS IS A 2.5 HOUR CLASS for AGES 6-12 \*Must wear closed toe shoes\*

**11 openings available**  
**\$75.00**

**Guest Chef**  
**Santa Monica Place**

**6845**

**Wed, Apr 1 2020 @  
10:00 AM**



Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, otherwise we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

## Class/Date

## Description

## Openings / Price / Location

### THE WHOLE PASSOVER DINNER with KCRW's Evan Kleiman

Join celebrated chef and culinary multitasker Evan Kleiman for an evening dedicated to perfecting the Passover dinner.

6389

Thu, Apr 2 2020 @  
6:30 PM



*Evan's Haroset*  
*Sauteed White Fish Marinated with Caramelized Onions in a Mustard-Shallot Vinaigrette*  
*Mazzagna*  
*Allium Fritters with Pine Nuts*  
*Roan Spring Veg Saute*  
*Chocolate Cookies (no flour, no dairy)*

### THIS CLASS IS A 3 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

12 openings available

\$125.00

Chef Evan Kleiman

Santa Monica Place

## Class/Date

## Description

## Openings / Price / Location

### CUSTARDS, MERINGUES & SOUFFLES

Ever dream of perfecting tall, cloudy souffles? How about silky, rich custards? This three hour class will teach you all about the science of eggs, steam and tempering eggs as we whisk, whip and pour our way to simple perfection.

*Classic Creme Brulee*  
*Butterscotch Budino*  
*Chocolate Souffles*  
*Pavlovas*  
*Passionfruit Curd*

### THIS IS A 3 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

14 openings available

\$95.00

Pastry Chef Rose Lawrence

Santa Monica Place

6867

Fri, Apr 3 2020 @ 9:30 AM



## Class/Date

## Description

## Openings / Price / Location

### KIDS COOKING: Southern Chicken Dinner

16 openings available

\$75.00

Guest Chef

Santa Monica Place

Fri, Apr 3 2020 @  
10:00 AM



Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

*BBQ Chicken Wings*  
*Cornbread with Honey Butter*  
*Potato Salad*  
*Chopped Greens Salad*

**THIS IS A 2.5 HOUR CLASS for AGES 6-12****\*Must wear closed toe shoes\***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, otherwise we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Class/Date****Description****Openings / Price / Location****COUPLES NIGHT: CHINESE DUMPLINGS**

Come and learn the secrets of perfect dumplings with Chef May Hennemann. Chef May will teach you how to steam, fry and fill a wide array of her favorite dumplings and desserts from her wide background and travels.

*Steamed Pork Buns*  
*Pork and Shrimp Shu Mai*  
*Chicken and Chive Potstickers*  
*Steamed Buns with Red Bean Paste*

 **Waiting List**
**\$225.00****Chef May Hennemann****Santa Monica Place****6483****Fri, Apr 3 2020 @ 6:30 PM****THIS IS A 3 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

**Ages 21 and up.****PRICE IS PER COUPLE****Class/Date****Description****Openings / Price / Location****KIDS COOKING: Fresh Pasta Workshop**

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

**11 openings available****\$75.00****Chef Eve Bergazyn****Santa Monica Place****6447****Sat, Apr 4 2020 @ 9:30 AM**

*Homemade Pasta*  
*Seasonal Pasta Sauces*  
*Housemade Ricotta*

**THIS IS A 2.5 HOUR CLASS****\*Must wear closed toe shoes\***

Our classes are held in commercial kitchens, and we provide everything you need. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Class/Date****Description****Openings / Price / Location****COUPLES NIGHT: FRENCH BISTRO**

Want your sweetie to cook with you? Join us for the ultimate French Bistro experience!

*Steak au Poivre*  
*Classic Cold-oil French Fries*  
*Salad Nicoise*  
*Tarte Tatin*

**Chef John Pitblado****Santa Monica Place****6478****Sat, Apr 4 2020 @ 6:30 PM****THIS CLASS IS A 3 HOUR CLASS**

**\*\*PRICE IS PER COUPLE\*\***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 21 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

**PRICE IS PER COUPLE**

**Class/Date**

**Description**

**Openings / Price / Location**

**SUSHI 101**

Join Chef May for a delicious introduction to Sushi! You'll learn to make and season rice, pick and cut fish like a pro, master tempura and shape the perfect rolls.

*Asparagus and Spring Onion Roll  
Avocado and Cucumber Roll with Pea Sprouts  
Shrimp Tempura Roll  
Salmon Nigiri*

**THIS IS A 3 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

**1 opening available**  
**\$105.00**  
**Chef May Hennemann**  
**Santa Monica Place**



**6517**

**Sat, Apr 4 2020 @  
7:00 PM**

**Class/Date**

**Description**

**Openings / Price / Location**

**BREAKFAST PASTRIES: Coffee Cake, Muffins & Scones**

Let's bake for breakfast! Join us as we master everything from super-flaky all-butter muffins to the best coffee cake ever.

*Crumble-topped Coffee Cake  
Blueberry Muffins  
Cream Scones  
Bran Muffins*

**THIS IS A 3 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

**15 openings available**  
**\$95.00**  
**Chef Eve Bergazyn**  
**Santa Monica Place**



**6583**

**Sun, Apr 5 2020 @  
9:30 AM**

**Class/Date**

**Description**

**Openings / Price / Location**

**CANNING 101: Making Jams, Preserves and Pickles**

Learn how easy it is to make jams and preserves from market-fresh produce without spending a lot on equipment (in fact, you really only need jars and a large pot). We'll cover the basics of canning and how to safely seal your jars and then get on with the fruits of the season. Let us peruse the Wednesday market for the freshest berries and newest fruits and stir up some sweet, spreadable magic.

*Classic Strawberry Preserves  
Blueberry Jam*

*Dill Pickles*

*You'll take home as many jars as can go around! No need to bring jars; they will be provided by us.*

**THIS IS A 4 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class,

**13 openings available**  
**\$125.00**  
**Pastry Chef Clémence Gossett**  
**Santa Monica Place**



**6504**

**Sun, Apr 5 2020 @  
10:00 AM**

please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

### Class/Date

### Description

### Openings / Price / Location

#### BREADS: Brioche, Babka & Challah!

Butter, butter, butter, bread, chocolate and more butter. We're mixing, kneading and shaping a variety of stunning breads, from braids to twists and the classic French Brioche a Tete. This class includes fresh milling of flour, a sweet and easy lesson on the science of yeast, gluten and shaping. Be sure to bring a reusable bag to bring home your stunning loaves!

6737

Sun, Apr 5 2020 @  
1:30 PM



Chocolate Babka  
Butter Brioche  
Classic Braided Challah

**This is a 4 hour class**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

4 openings available

\$125.00

Pastry Chef Clémence Gossett

Santa Monica Place

### Class/Date

### Description

### Openings / Price / Location

#### THE WHOLE PASSOVER DINNER with KCRW's Evan Kleiman

Join celebrated chef and culinary multitasker Evan Kleiman for an evening dedicated to perfecting the Passover dinner.

6376

Sun, Apr 5 2020 @  
2:00 PM



*Evan's Haroset*  
*Sauteed White Fish Marinated with Caramelized Onions in a Mustard-Shallot Vinaigrette*  
*Mazzagna*  
*Allium Fritters with Pine Nuts*  
*Roan Spring Veg Saute*  
*Chocolate Cookies (no flour, no dairy)*

**THIS CLASS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

13 openings available

\$125.00

Chef Evan Kleiman

Santa Monica Place

### Class/Date

### Description

### Openings / Price / Location

#### INTRO TO FRENCH MACARONS: The French Method

Whisk yourself into a Paris patisserie as you learn to whip, fold and pipe your way to Macaron perfection. We will begin the class with a demonstration and then break out to make two different flavors of shells using the French method. Once your batter is ready, you'll learn how pipe like a pro. We will let the macarons rest before baking and jump right into our fillings! Our macarons will be sandwiched with three different fillings, from an infused milk chocolate ganache to a creamy classic sea salt caramel.

6873

Sun, Apr 5 2020 @  
6:30 PM



*Vanilla Bean Macarons*  
*Green Tea (Matcha) Macarons*  
*Milk and Dark Chocolate Ganaches*  
*Salted Caramel Cream Filling*

**THIS IS A 3 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

11 openings available

\$95.00

Pastry Chef Rose Lawrence

Santa Monica Place

**This is a vegetarian class.**  
**Ages 16 and up. Classes are BYOB.**

**Class/Date**

**Description**

**Openings / Price /  
Location**

**BREAD CAMP: Wild Yeast Breads, Jams & Cheesemaking**

**It's Bread Camp!** Learn to work with various doughs, from lean to rich and quick to long-fermented. You will be working with locally sourced grains and milling your own flours in class, learning to shape Baguette, Boules and Batards, make Brioches, Sticky Buns and Dinner Rolls as well as artisanal Boules. The science of yeast, gluten, fermentation and aging will be covered, as well as seasonal jams and handmade cheeses.

We will learn how to grow our own cultures, feed the sourdough for maximum strength and how to create loaves with thick crusts, wonderfully irregular holes and pearly crumbs. You'll discover why northern France and Northern California are prized for their strong-flavored breads and how to make a series of beautiful rustic loaves with your own signature scoring.

Breads: Dinner Rolls, Focaccia, Sandwich Bread, Milk Bread, Doughnuts, Parmesan Bread, Whole Wheat Baguette, Hazelnut Fig Loaf, Sprouted Wheat Bread, Classic Sourdough

Cheeses: Ricotta, Chevre, Cultured Butter, Burrata, Mozzarella

Preserves: Classic Strawberry, Blueberry Orange Blossom

**EACH CLASS IS 5 HOURS**

The Boulangerie Series is designed to give you a well-rounded education in the art of bread making. You'll learn everything from basic sandwich loaves to rustic artisanal loaves. Each student will work independently, and breads will be made primarily by hand and rarely with a stand mixer. All of these courses can be taken individually or as a grouping with a discount.

As with all of our courses, please wear comfortable, close-toed shoes and bring containers with you to transport your finished products home (in bread classes, we recommend bringing grocery bags).

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

**10 openings available**

**\$650.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**6387**



**Mon, Apr 6 2020 @  
9:30 AM**

**Class/Date**

**Description**

**Openings / Price /  
Location**

**TEEN PRO CHEF SERIES: Mastering World Cuisines**

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

**Day 1: ITALIAN CUISINE**

**Day 2: THAI FAVORITES**

**DAY 3: JAPANESE: SUSHI TO TEMPURA**

**DAY 4: THE FRENCH BISTRO**

**DAY 5: CLASSIC AMERICAN PICNIC: SOUTHERN FRIED CHICKEN**

**THIS IS A 3 HOUR CLASS  
12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**16 openings available**

**\$625.00**

**Chef Nigel Henderson**

**Santa Monica Place**

**6816**



**Mon, Apr 6 2020 @  
9:30 AM**

**Class/Date**

**Description**

**Openings / Price /  
Location**

**TEEN PRO CHEF SERIES: World Cuisines 2**

Do you dream of owning a restaurant or food truck someday? Join us for

**16 openings available**

**\$625.00**

**6818**



Mon, Apr 6 2020 @  
1:30 PM



five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

**Day 1: MORROCAN (Tagines, Flatbreads and Spreads)**

**Day 2: ISRAEL (from Hummus to Falafel)**

**DAY 3: BRITISH CLASSICS (Fish and Chips! Strawberry Shortcakes)!**

**DAY 4: HAVANA (Roasted Chicken, Flan and Platanos)**

**DAY 5: CHINESE DUMPLINGS (from Potstickers to Steamed Dumplings)**

**THIS IS A 3 HOUR CLASS**  
**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Chef John Pitblado**  
**Santa Monica Place**

**Class/Date**

**Description**

**Openings / Price /  
Location**

**KIDS BAKING: Breakfast Pastries**

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

*Cream Scones*  
*Bran Muffins*  
*Coffee Cake*

**THIS IS A 2.5 HOUR CLASS for AGES 6-12**  
**\*Must wear closed toe shoes\***

**14 openings available**

**\$75.00**

**Guest Chef**

**Santa Monica Place**

**6848**

Mon, Apr 6 2020 @  
2:30 PM



Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, otherwise we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Class/Date**

**Description**

**Openings / Price /  
Location**

**6387**

**BREAD CAMP: Wild Yeast Breads, Jams & Cheesemaking**



**It's Bread Camp!** Learn to work with various doughs, from lean to rich and quick to long-fermented. You will be working with locally sourced grains and milling your own flours in class, learning to shape Baguette, Boules and Batards, make Brioches, Sticky Buns and Dinner Rolls as well as artisanal Boules. The science of yeast, gluten, fermentation and aging will be covered, as well as seasonal jams and handmade cheeses.

We will learn how to grow our own cultures, feed the sourdough for maximum strength and how to create loaves with thick crusts, wonderfully irregular holes and pearly crumbs. You'll discover why northern France and Northern California are prized for their strong-flavored breads and how to make a series of beautiful rustic loaves with your own signature scoring.

Breads: Dinner Rolls, Focaccia, Sandwich Bread, Milk Bread, Doughnuts, Parmesan Bread, Whole Wheat Baguette, Hazelnut Fig Loaf, Sprouted Wheat Bread, Classic Sourdough

Cheeses: Ricotta, Chevre, Cultured Butter, Burrata, Mozzarella

Preserves: Classic Strawberry, Blueberry Orange Blossom

**EACH CLASS IS 5 HOURS**

**\$650.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

Tue, Apr 7 2020 @  
9:30 AM

The Boulangerie Series is designed to give you a well-rounded education in the art of bread making. You'll learn everything from basic sandwich loaves to rustic artisanal loaves. Each student will work independently, and breads will be made primarily by hand and rarely with a stand mixer. All of these courses can be taken individually or as a grouping with a discount.

As with all of our courses, please wear comfortable, close-toed shoes and bring containers with you to transport your finished products home (in bread classes, we recommend bringing grocery bags).

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

## Class/Date

## Description

## Openings / Price / Location

### TEEN PRO CHEF SERIES: Mastering World Cuisines

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

**Day 1: ITALIAN CUISINE**

**Day 2: THAI FAVORITES**

**DAY 3: JAPANESE: SUSHI TO TEMPURA**

**DAY 4: THE FRENCH BISTRO**

**DAY 5: CLASSIC AMERICAN PICNIC: SOUTHERN FRIED CHICKEN**

**THIS IS A 3 HOUR CLASS**  
**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.



6816

Tue, Apr 7 2020 @  
9:30 AM

16 openings available

\$625.00

Chef Nigel Henderson

Santa Monica Place

## Class/Date

## Description

## Openings / Price / Location

### TEEN PRO CHEF SERIES: World Cuisines 2

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

**Day 1: MORROCAN (Tagines, Flatbreads and Spreads)**

**Day 2: ISRAEL (from Hummus to Falafel)**

**DAY 3: BRITISH CLASSICS (Fish and Chips! Strawberry Shortcakes!)**

**DAY 4: HAVANA (Roasted Chicken, Flan and Platanos)**

**DAY 5: CHINESE DUMPLINGS (from Potstickers to Steamed Dumplings)**

**THIS IS A 3 HOUR CLASS**  
**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.



6818

Tue, Apr 7 2020 @  
1:30 PM

16 openings available

\$625.00

Chef John Pitblado

Santa Monica Place

## Class/Date

## Description

## Openings / Price / Location

### KIDS COOKING: Vegetarian Dinner

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.



6849

Tue, Apr 7 2020 @  
2:30 PM

16 openings available

\$75.00

Guest Chef

Santa Monica Place

*Risotto  
Herb-Stuffed Tomatoes  
Grilled Romaine with Buttermilk Dressing  
Olive Oil Cake*

**THIS IS A 2.5 HOUR CLASS for AGES 6-12**  
**\*Must wear closed toe shoes\***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, otherwise we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

## Class/Date

## Description

## Openings / Price / Location

### COOKING AT THE CHEF'S TABLE with Chef Nyesha Arrington

Pull up a stool with us at the Chef's Table! Our delicious new series brings your favorite restaurant chefs to the classroom, ready to share their pro tips and recipes that have shaped the Los Angeles food scene. This class is part demonstration, part hands-on and features L.A.'s very own Nyesha Arrington.

*Menu TBA*

### THIS IS A 3 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB and BYOC (bring your own container)!**

**14 openings available**

**\$165.00**

**Chef Nyesha Arrington**

**Santa Monica Place**

**6779**

**Tue, Apr 7 2020 @  
6:30 PM**



## Class/Date

## Description

## Openings / Price / Location

### BREAD CAMP: Wild Yeast Breads, Jams & Cheesemaking

**It's Bread Camp!** Learn to work with various doughs, from lean to rich and quick to long-fermented. You will be working with locally sourced grains and milling your own flours in class, learning to shape Baguette, Boules and Batards, make Brioches, Sticky Buns and Dinner Rolls as well as artisanal Boules. The science of yeast, gluten, fermentation and aging will be covered, as well as seasonal jams and handmade cheeses.

We will learn how to grow our own cultures, feed the sourdough for maximum strength and how to create loaves with thick crusts, wonderfully irregular holes and pearly crumbs. You'll discover why northern France and Northern California are prized for their strong-flavored breads and how to make a series of beautiful rustic loaves with your own signature scoring.

Breads: Dinner Rolls, Focaccia, Sandwich Bread, Milk Bread, Doughnuts, Parmesan Bread, Whole Wheat Baguette, Hazelnut Fig Loaf, Sprouted Wheat Bread, Classic Sourdough

Cheeses: Ricotta, Chevre, Cultured Butter, Burrata, Mozzarella

Preserves: Classic Strawberry, Blueberry Orange Blossom

### EACH CLASS IS 5 HOURS

The Boulangerie Series is designed to give you a well-rounded education in the art of bread making. You'll learn everything from basic sandwich loaves to rustic artisanal loaves. Each student will work independently, and breads will be made primarily by hand and rarely with a stand mixer. All of these courses can be taken individually or as a grouping with a discount.

As with all of our courses, please wear comfortable, close-toed shoes and bring containers with you to transport your finished products home (in bread classes, we recommend bringing grocery bags).

**10 openings available**

**\$650.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**6387**

**Wed, Apr 8 2020 @  
9:30 AM**



Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

## Class/Date

## Description

## Openings / Price / Location

### TEEN PRO CHEF SERIES: Mastering World Cuisines

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

**Day 1: ITALIAN CUISINE**

**Day 2: THAI FAVORITES**

**DAY 3: JAPANESE: SUSHI TO TEMPURA**

**DAY 4: THE FRENCH BISTRO**

**DAY 5: CLASSIC AMERICAN PICNIC: SOUTHERN FRIED CHICKEN**

**THIS IS A 3 HOUR CLASS**  
**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**16 openings available**

**\$625.00**

**Chef Nigel Henderson**

**Santa Monica Place**

**6816**

**Wed, Apr 8 2020 @ 9:30 AM**



## Class/Date

## Description

## Openings / Price / Location

### TEEN PRO CHEF SERIES: World Cuisines 2

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

**Day 1: MORROCAN (Tagines, Flatbreads and Spreads)**

**Day 2: ISRAEL (from Hummus to Falafel)**

**DAY 3: BRITISH CLASSICS (Fish and Chips! Strawberry Shortcakes!)**

**DAY 4: HAVANA (Roasted Chicken, Flan and Platanos)**

**DAY 5: CHINESE DUMPLINGS (from Potstickers to Steamed Dumplings)**

**THIS IS A 3 HOUR CLASS**  
**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**16 openings available**

**\$625.00**

**Chef John Pitblado**

**Santa Monica Place**

**6818**

**Wed, Apr 8 2020 @ 1:30 PM**



## Class/Date

## Description

## Openings / Price / Location

### KIDS COOKING: A Very French Dinner

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

**12 openings available**

**\$75.00**

**Guest Chef**

**Santa Monica Place**

**6850**

**Wed, Apr 8 2020 @ 2:30 PM**



*Steak*  
*Oven Fries*  
*Salad with Vinaigrette*  
*Apple Tarts*

**THIS IS A 2.5 HOUR CLASS for AGES 6-12**  
**\*Must wear closed toe shoes\***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, otherwise we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

## Class/Date

## Description

## Openings / Price / Location

### TEEN PRO CHEF SERIES: Mastering World Cuisines

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

**Day 1: ITALIAN CUISINE**

**Day 2: THAI FAVORITES**

**DAY 3: JAPANESE: SUSHI TO TEMPURA**

**DAY 4: THE FRENCH BISTRO**

**DAY 5: CLASSIC AMERICAN PICNIC: SOUTHERN FRIED CHICKEN**

**THIS IS A 3 HOUR CLASS**  
**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

6816

Thu, Apr 9 2020 @  
9:30 AM



16 openings available

\$625.00

Chef Nigel Henderson

Santa Monica Place

## Class/Date

## Description

## Openings / Price / Location

### TEEN PRO CHEF SERIES: World Cuisines 2

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

**Day 1: MORROCAN (Tagines, Flatbreads and Spreads)**

**Day 2: ISRAEL (from Hummus to Falafel)**

**DAY 3: BRITISH CLASSICS (Fish and Chips! Strawberry Shortcakes)!**

**DAY 4: HAVANA (Roasted Chicken, Flan and Platanos)**

**DAY 5: CHINESE DUMPLINGS (from Potstickers to Steamed Dumplings)**

**THIS IS A 3 HOUR CLASS**  
**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

6818

Thu, Apr 9 2020 @  
1:30 PM



16 openings available

\$625.00

Chef John Pitblado

Santa Monica Place

## Class/Date

## Description

## Openings / Price / Location

### KIDS COOKING: How to Pack a Picnic

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

6851

Thu, Apr 9 2020 @  
2:30 PM



10 openings available

\$75.00

Guest Chef

Santa Monica Place

*Chicken Sandwiches on Homemade Rolls*  
*Cucumber Salad*  
*Roasted Potato Wedges*  
*Blondies*

**THIS IS A 2.5 HOUR CLASS for AGES 6-12****\*Must wear closed toe shoes\***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, otherwise we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Class/Date****Description****Openings / Price / Location****SPECIALTY PIZZA WORKSHOP**

It's time to rig your oven, get two great sauces under your belt and master fantastic toppings (including homemade cheese). You'll leave knowing how to toss pizza dough in the air.

**6917**

**Thu, Apr 9 2020 @  
6:30 PM**



Classic Thin-Crust Pizza Dough and Garlic Knots  
Pizza Bianca  
Shallot Confit and Mixed Mushroom Pizza

**THIS IS A 3 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**This is a vegetarian class.****Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).****16 openings available****\$105.00****Chef May Hennemann****Santa Monica Place****Class/Date****Description****Openings / Price / Location****TEEN PRO CHEF SERIES: Mastering World Cuisines**

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

**Day 1: ITALIAN CUISINE****Day 2: THAI FAVORITES****DAY 3: JAPANESE: SUSHI TO TEMPURA****DAY 4: THE FRENCH BISTRO****DAY 5: CLASSIC AMERICAN PICNIC: SOUTHERN FRIED CHICKEN**

**THIS IS A 3 HOUR CLASS  
12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**6816**

**Fri, Apr 10 2020 @  
9:30 AM**

**16 openings available****\$625.00****Pastry Chef Rose Lawrence****Santa Monica Place****Class/Date****Description****Openings / Price / Location****BAKING WITH CHOCOLATE**

Did we get you with the title? Our favorite new class of the year is all about chocolate in all its splendid forms! You'll bake up some sinful cookies, cakes and puddings and learn how to work with everything from cocoa powder to dark chocolates, all from our sweet friends at [Republica del Cacao](#).

**6509**

**Fri, Apr 10 2020 @  
10:00 AM**



*Chocolate Hazelnut Torte  
Triple Chocolate Meltaway Cookies  
Chocolate Budino  
Florentine Cookies with Chocolate Glaze*

**13 openings available****\$135.00****Pastry Chef Clémence Gossett****Santa Monica Place****THIS CLASS IS A 3 HOUR CLASS**



Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

This is a vegetarian class.

**Ages 16 and up.**

## Class/Date

## Description

## Openings / Price / Location

### TEEN PRO CHEF SERIES: World Cuisines 2

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

**Day 1: MORROCAN (Tagines, Flatbreads and Spreads)**

**Day 2: ISRAEL (from Hummus to Falafel)**

**DAY 3: BRITISH CLASSICS (Fish and Chips! Strawberry Shortcakes)!**

**DAY 4: HAVANA (Roasted Chicken, Flan and Platanos)**

**DAY 5: CHINESE DUMPLINGS (from Potstickers to Steamed Dumplings)**

**THIS IS A 3 HOUR CLASS  
12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.



6818

Fri, Apr 10 2020 @  
1:30 PM

16 openings available

\$625.00

Chef John Pitblado

Santa Monica Place

## Class/Date

## Description

## Openings / Price / Location

### COUPLES NIGHT: Handmade Pastas

Mangia! Spend three hours learning how to mix, knead, roll out and cut handmade pastas and pair them with seasonal sauces. We'll show you how to do it all by hand or with your choice of hand cranked or KitchenAid attachments.

*Fresh Egg Pasta Dough*

*Puttanesca*

*Tortellini with Housemade Ricotta*

*Cacio e Pepe*

*Pavlovas with Whipped Cream and Seasonal Fruit*

**THIS CLASS IS A 3 HOUR CLASS**

**\* PRICE IS PER COUPLE \***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

This is a vegetarian class.

**Ages 21 and up.**



6791

Fri, Apr 10 2020 @  
6:30 PM

3 openings available

\$225.00

Chef Eve Bergazyn

Santa Monica Place

## Class/Date

## Description

## Openings / Price / Location

### KIDS MAKE DINNER! The Roasted Chicken Menu

Grab your Chef's Hat and let us whisk you into a delicious morning of culinary adventures! Your child will learn how to make absolutely everything from scratch,

6449

Sat, Apr 11 2020 @  
9:30 AM

12 openings available

\$75.00

Chef Eve Bergazyn



using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

*Roasted Chicken Thighs*  
*Risotto*  
*Nicoise Salad*  
*Chocolate Budino with Whipped Cream*

#### THIS IS A 2.5 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Santa Monica Place**

### Class/Date

### Description

### Openings / Price / Location

#### BRUNCH: Classic Springtime Entertaining

It's time to take Brunch seriously! Come and cook the morning away with us as we perfect favorite mid-day dishes from past and present with a twist of seasonal splendor from our favorite farmers at the market. You'll make Dutch baby pancakes with an epic homemade jam,

*Dutch Baby Baked Pancakes*  
*Homemade Jam (if the season lasts, we'll do Strawberry Blood Orange)*  
*Feta and Arugula Frittata*  
*Roasted Lemon and Parmesan Asparagus*  
*Smoked Salmon Blinis*

#### THIS IS A 3 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

**16 openings available**

**\$95.00**

**Chef May Hennemann**

**Santa Monica Place**

**6374**

**Sat, Apr 11 2020 @ 10:00 AM**



### Class/Date

### Description

### Openings / Price / Location

#### THE CHOCOLATE CLASS: Tempering, Dipping & Molding Chocolate

It's time to get your Willy Wonka on! Chocolatier and renowned chocolate expert Ruth Kenninson will take you through a chocolate tasting, then have you tempering using the Tabling, Seeding and Direct methods. You will be dipping, pouring and spreading the tempered chocolate into a variety of custom confections. Each student will leave with an impressive array of handmade chocolates.

*Elegant Mendiants (Piped and Embellished Chocolate Discs)*  
*Fruit & Nut Chocolate Bark*  
*Chocolate Bowls*  
*Chocolate Dipped Pretzels*  
*Crispy Rice Rochers*  
*Chocolate Dipped Seasonal Fruits*

#### THIS IS A 4 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

**9 openings available**

**\$125.00**

**Chocolatier Ruth Kennison**

**Santa Monica Place**

**6649**

**Sat, Apr 11 2020 @ 2:00 PM**



### Class/Date

### Description

### Openings / Price / Location

6819

**TEEN PRO CHEF SERIES: Learn to Cook in A Week**

15 openings available

**\$625.00****Chef John Pitblado****Santa Monica Place****Mon, Apr 13 2020 @  
9:30 AM**

Do you dream of owning a restaurant or food truck someday? Join Chef John Pitblado for five intense days of working the line! You'll pick up knife skills, plating, how to fry, cook a perfect burger and make every component from scratch.

**Day 1: KNIFE SKILLS - The Taco Truck Menu**

Hone your knife skills while making a menu fit for a taco truck. You'll make a Tomato Mango Salsa, Salsa Verde, Handmade Tortillas, Puff Beef Tacos and Pepitas Polverones.

**Day 2: EGG COOKERY - The Ultimate Brunch**

Break out the griddle- you're making brunch! Learn to fry, poach and scramble your way to diner favorites. You'll make homemade English Muffins, Egg Benedicts with Roasted Asparagus, Hollandaise Sauce, Sour Cream Berry Muffins.

**DAY 3: PIZZAS & DOUGHS**

Mangia! Time to toss pizza and make your own cheeses. You'll make a New York style White Pizza, Margherita Pizza, Italian Chopped Salad, Calzones.

**DAY 4: PASTAS & SAUCES**

Knead, roll and shape your own fresh pasta dough and master three sauces. You'll make pappardelle with tomato, olives and caper sauce, ravioli with basil cream sauce and a seasonal pesto.

**DAY 5: THE ARTISANAL BURGER**

Learn how to grind your own meats, make your buns from scratch (and condiments, too!). Quick pickling will be covered as well.

**THIS IS A 3 HOUR CLASS**  
**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Class/Date**

6819

**Tue, Apr 14 2020 @  
9:30 AM****Description****TEEN PRO CHEF SERIES: Learn to Cook in A Week**

Do you dream of owning a restaurant or food truck someday? Join Chef John Pitblado for five intense days of working the line! You'll pick up knife skills, plating, how to fry, cook a perfect burger and make every component from scratch.

**Day 1: KNIFE SKILLS - The Taco Truck Menu**

Hone your knife skills while making a menu fit for a taco truck. You'll make a Tomato Mango Salsa, Salsa Verde, Handmade Tortillas, Puff Beef Tacos and Pepitas Polverones.

**Day 2: EGG COOKERY - The Ultimate Brunch**

Break out the griddle- you're making brunch! Learn to fry, poach and scramble your way to diner favorites. You'll make homemade English Muffins, Egg Benedicts with Roasted Asparagus, Hollandaise Sauce, Sour Cream Berry Muffins.

**DAY 3: PIZZAS & DOUGHS**

Mangia! Time to toss pizza and make your own cheeses. You'll make a New York style White Pizza, Margherita Pizza, Italian Chopped Salad, Calzones.

**DAY 4: PASTAS & SAUCES**

Knead, roll and shape your own fresh pasta dough and master three sauces. You'll make pappardelle with tomato, olives and caper sauce, ravioli with basil cream sauce and a seasonal pesto.

**DAY 5: THE ARTISANAL BURGER**

Learn how to grind your own meats, make your buns from scratch (and condiments, too!). Quick pickling will be covered as well.

**THIS IS A 3 HOUR CLASS**  
**12-16 years old**

**Openings / Price /  
Location**

15 openings available

**\$625.00****Chef John Pitblado****Santa Monica Place**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

## Class/Date

## Description

## Openings / Price / Location

### THE SANTA MONICA CHOCOLATE SOCIETY: Confections from Santa Barbara to Madison, WI

The Santa Monica Chocolate Society gathers every month to celebrate and savor the finest, rarest and tastiest chocolate on Earth. Once a month, Gourmandise chocolate expert Ruth Kennison opens her wondrous cabinet of carefully curated bean-to-bar chocolates from around the world for thoughtful tastings and discussions. Each class features a different theme; from chocolate tastings to guest chocolate makers, confectioners or cacao bean farmers to flavor hunters. No bonbon will be left behind. You can expect to taste a minimum of 5 exquisite chocolates.

#### THEME:

This evening will be dedicated to two award-winning chocolatiers and chocolate shop owners. Maya from Chocolate Maya in Santa Barbara and Megan from Madison Chocolate in Madison, WI, will travel in (with samples) to share their unique perspectives on opening chocolate businesses. The two women have forged a unique relationship as 'sister shops' and are excited to share about the highs and lows of chocolate entrepreneurship.

Cacao is grown 10-20 degrees north and south of the Equator. Traditionally, countries that grew cacao did not produce chocolate, and there are many reasons for that, ranging from environmental factors to geopolitics. Countries that grow cacao are now, thanks to direct trade and the growth of the craft chocolate movement, producing some of the most interesting single-origin chocolate on the market. This is good news for chocolate lovers but, more importantly, for the local growers and suppliers in their respective regions. Find out why and how delicious chocolate made in the countries they are grown in can taste!

\* Please refrain from wearing colognes, perfume or scented lotions before class \*

#### THIS IS A 2 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

#### Ages 16 and up

15 openings available

\$45.00

Chocolatier Ruth Kennison

Santa Monica Place

6410

Tue, Apr 14 2020 @ 7:00 PM



## Class/Date

## Description

## Openings / Price / Location

### TEEN PRO CHEF SERIES: Learn to Cook in A Week

Do you dream of owning a restaurant or food truck someday? Join Chef John Pitblado for five intense days of working the line! You'll pick up knife skills, plating, how to fry, cook a perfect burger and make every component from scratch.

#### Day 1: KNIFE SKILLS - The Taco Truck Menu

Hone your knife skills while making a menu fit for a taco truck. You'll make a Tomato Mango Salsa, Salsa Verde, Handmade Tortillas, Puff Beef Tacos and Pepitas Polverones.

#### Day 2: EGG COOKERY - The Ultimate Brunch

Break out the griddle- you're making brunch! Learn to fry, poach and scramble your way to diner favorites. You'll make homemade English Muffins, Egg Benedicts with Roasted Asparagus, Hollandaise Sauce, Sour Cream Berry Muffins.

#### DAY 3: PIZZAS & DOUGHS

Mangia! Time to toss pizza and make your own cheeses. You'll make a New York style White Pizza, Margherita Pizza, Italian Chopped Salad, Calzones.

#### DAY 4: PASTAS & SAUCES

Knead, roll and shape your own fresh pasta dough and master three sauces. You'll make pappardelle with tomato, olives and caper sauce, ravioli with basil cream sauce and a seasonal pesto.

15 openings available

\$625.00

Chef John Pitblado

Santa Monica Place

6819

Wed, Apr 15 2020 @ 9:30 AM



### DAY 5: THE ARTISANAL BURGER

Learn how to grind your own meats, make your buns from scratch (and condiments, too!). Quick pickling will be covered as well.

#### THIS IS A 3 HOUR CLASS 12-16 years old

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

### Class/Date

### Description

### Openings / Price / Location

#### TEEN PRO CHEF SERIES: Learn to Cook in A Week

Do you dream of owning a restaurant or food truck someday? Join Chef John Pitblado for five intense days of working the line! You'll pick up knife skills, plating, how to fry, cook a perfect burger and make every component from scratch.

#### Day 1: KNIFE SKILLS - The Taco Truck Menu

Hone your knife skills while making a menu fit for a taco truck. You'll make a Tomato Mango Salsa, Salsa Verde, Handmade Tortillas, Puff Beef Tacos and Pepitas Polverones.

#### Day 2: EGG COOKERY - The Ultimate Brunch

Break out the griddle- you're making brunch! Learn to fry, poach and scramble your way to diner favorites. You'll make homemade English Muffins, Egg Benedicts with Roasted Asparagus, Hollandaise Sauce, Sour Cream Berry Muffins.

#### DAY 3: PIZZAS & DOUGHS

Mangia! Time to toss pizza and make your own cheeses. You'll make a New York style White Pizza, Margherita Pizza, Italian Chopped Salad, Calzones.

#### DAY 4: PASTAS & SAUCES

Knead, roll and shape your own fresh pasta dough and master three sauces. You'll make pappardelle with tomato, olives and caper sauce, ravioli with basil cream sauce and a seasonal pesto.

#### DAY 5: THE ARTISANAL BURGER

Learn how to grind your own meats, make your buns from scratch (and condiments, too!). Quick pickling will be covered as well.

#### THIS IS A 3 HOUR CLASS 12-16 years old

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

6819

Thu, Apr 16 2020 @  
9:30 AM



15 openings available

\$625.00

Chef John Pitblado

Santa Monica Place

### Class/Date

### Description

### Openings / Price / Location

#### COUPLES NIGHT: CHINESE DUMPLINGS

Come and learn the secrets of perfect dumplings with Chef May Hennemann. Chef May will teach you how to steam, fry and fill a wide array of her favorite dumplings and desserts from her wide background and travels.

*Steamed Pork Buns  
Pork and Shrimp Shu Mai  
Chicken and Chive Potstickers  
Steamed Buns with Red Bean Paste*

#### THIS IS A 3 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

**Ages 16 and up.**

6918

Thu, Apr 16 2020 @  
6:30 PM



7 openings available

\$115.00

Chef May Hennemann

Santa Monica Place

**Class/Date****Description****Openings / Price / Location****SOURDOUGH 101: Wild Yeast Breads & Jam**

Gather 'round as we knead, stretch, fold and proof our way to beautiful, naturally leavened loaves. You'll come into class and shape two loaves of bread using dough our chef has prepared; one boule and one pan loaf. Once nestled in proofing baskets and loaf pans to rise, we will gather to learn about the science of wild yeast, gluten and explore the rainbow of flavors and textures of different varieties of heirloom grains (milled in Pasadena at [Grist & Toll](#))! You'll taste Spelt, Rye, Hard Reds and Whites and Sonora wheats before choosing your favorites to make your own bread dough.

Following a quick break, you'll feed a sourdough starter and prepare a levain, then mix the dough you'll take home to bake your own loaves after class. Once the loaves you shaped are fully proofed, we'll learn to expertly slash and bake them and, while they're busy baking away in the ovens, we will make a batch of jam and churn some butter with the loveliest cream from our friends at [Straus](#).

Please bring one large bowl to class, a jar for your starter and a large paper bag to carry your loaves home with! Stone-milled flours from Grist & Toll are available for purchase in our storefront for all your bread-making dreams.

Learn the Science Behind:

Wild yeast  
Fermentation  
Hydration and Extraction  
Milling and history of wheat cultivation

Make:

Sourdough starter  
Dough for two loaves of bread  
Seasonal preserves  
Homemade butter

Bake Off:

1 boule  
1 pan loaf

**THIS IS A 6 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation

**This is a vegetarian class.**

**Ages 16 and up. Classes are BYOB.**

**9 openings available**

**\$250.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**6862**

**Fri, Apr 17 2020 @  
9:00 AM**

**Class/Date****Description****Openings / Price / Location****TEEN PRO CHEF SERIES: Learn to Cook in A Week**

Do you dream of owning a restaurant or food truck someday? Join Chef John Pitblado for five intense days of working the line! You'll pick up knife skills, plating, how to fry, cook a perfect burger and make every component from scratch.

**Day 1: KNIFE SKILLS - The Taco Truck Menu**

Hone your knife skills while making a menu fit for a taco truck. You'll make a Tomato Mango Salsa, Salsa Verde, Handmade Tortillas, Puff Beef Tacos and Pepitas Poverones.

**Day 2: EGG COOKERY - The Ultimate Brunch**

Break out the griddle- you're making brunch! Learn to fry, poach and scramble your way to diner favorites. You'll make homemade English Muffins, Egg Benedicts with Roasted Asparagus, Hollandaise Sauce, Sour Cream Berry Muffins.

**DAY 3: PIZZAS & DOUGHS**

Mangia! Time to toss pizza and make your own cheeses. You'll make a New York style White Pizza, Margherita Pizza, Italian Chopped Salad, Calzones.

**15 openings available**

**\$625.00**

**Chef John Pitblado**

**Santa Monica Place**

**6819**

**Fri, Apr 17 2020 @  
9:30 AM**





#### DAY 4: PASTAS & SAUCES

Knead, roll and shape your own fresh pasta dough and master three sauces. You'll make pappardelle with tomato, olives and caper sauce, ravioli with basil cream sauce and a seasonal pesto.

#### DAY 5: THE ARTISANAL BURGER

Learn how to grind your own meats, make your buns from scratch (and condiments, too!). Quick pickling will be covered as well.

#### THIS IS A 3 HOUR CLASS 12-16 years old

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

#### Class/Date

#### Description

#### Openings / Price / Location

##### FISH: The Whole Branzino

Learn the ins and outs of cooking a whole fish! This course will focus on how to select, break down and fillet a whole fish. We'll cover how to cook it on the grill and right on your stove as we work through an complete dinner menu.

*Whole Branzino  
Grilled Endive Salad  
Lemon and Herb Risotto  
Pistachio and Olive Oil Cake*

#### THIS CLASS IS A 3 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC** (Bring Your Own Container!).

**7 openings available**

**\$125.00**

**Chef May Hennemann**

**Santa Monica Place**

6490

Fri, Apr 17 2020 @  
6:30 PM



#### Class/Date

#### Description

#### Openings / Price / Location

##### MASTERING COOKIES: from Chocolate Chip to Linzer Cookies

Ever wonder what makes a cookie cakey vs. thin and crisp? How to get your cookies to spread just right and stay chewy in the middle? Are you as obsessed about cookies as we are? We have the class for you!

Join us for four hours of intense cookie baking as we teach you the professional secrets behind baking drop cookies, rolled cookies, slice and bake and sandwich cookies. You'll learn what you can do ahead, how to store both dough and baked-off cookies and where to get the very best ingredients.

*Classic Chocolate Chip Cookies  
Lacy Almond Florentines  
Homemade Oreos with Buttercream Filling  
Double Chocolate Meltaways  
Thick and Chewy Oatmeal Cookies  
Hazelnut Linzer Cookies*

#### THIS IS A 4 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

**16 openings available**

**\$135.00**

**Guest Chef**

**Santa Monica Place**

6978

Sat, Apr 18 2020 @  
9:00 AM



**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

**Class/Date**

**Description**

**Openings / Price / Location**

**CHOCOLATE WORKSHOP: Make Craft Chocolates from Bean to Bar**

Learn how the bean to bar process works (and make a batch of your own chocolate, from cacao beans to bar) and create perfect craft chocolate and candy bars. A complete education in the science and history of chocolate making will be covered, as well as how to create a craft chocolate operation. You will roast, winnow, grind, conch and learn how to create a small chocolate-making enterprise from home.

Day 1: *Roast, Winnow and Grind Cocoa Beans*

Day 2: *Temper Custom Bars, Create Inclusion Bars and Candy Bars*

**THIS IS A 4 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

**9 openings available**

**\$395.00**

**Chocolatier Ruth Kennison**

**Santa Monica Place**



**6353**

**Sat, Apr 18 2020 @ 9:30 AM**

**Class/Date**

**Description**

**Openings / Price / Location**

**COUPLES NIGHT: Korean BBQ**

Book this class with your favorite Korean BBQ fans! Chef May will share her favorite recipes and at-home grilling techniques.

*Beef Galbi*

*Dak Galbi (Chicken with Gochujan Cabbage & Sweet Potatoes)*

*Pa Jeon (Vegetable Pancakes)*

*Marinated Cucumbers with Sesame Garlic & Korean Chili*

**THIS CLASS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 21 and up. Classes are BYOB.**

**PRICE IS PER COUPLE**

**1 opening available**

**\$225.00**

**Chef May Hennemann**

**Santa Monica Place**



**6485**

**Sat, Apr 18 2020 @ 6:30 PM**

**Class/Date**

**Description**

**Openings / Price / Location**

**COOKING THE BOOKS: Cooking Inspired by Gjelina**

Join us for three hours of recipes inspired by Gjelina!

Menu

TBD

**THIS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

**14 openings available**

**\$115.00**

**Chef Eve Bergazyn**

**Santa Monica Place**



**7007**

**Sat, Apr 18 2020 @ 7:00 PM**

**Class/Date****Description****Openings / Price /  
Location****SOURDOUGH 2: Porridge Breads, Seeded and Sprouted Loaves**

Let's take our sourdough breads to the next level! You'll master the art of the porridge loaves by first learning to shape two loaves of bread using dough our chef has prepared; one boule and one pan loaf. Once nestled in proofing baskets and loaf pans to rise, we will gather to learn about the science of wild yeast, sprouting, soaking and work with a variety of seeds and grains for your custom loaves. You'll get to work with freshly milled flour from Pasadena's [Grist & Toll](#), mill flour from Tehachapi Grain Project's latest harvest choose your favorites to make your own bread dough (you'll be taking that home to bake some loaves off at your leisure).

Following a quick break, you'll feed a sourdough starter and prepare a levain, then mix the dough you'll take home to bake your own loaves after class. Once the loaves you shaped are fully proofed, we'll learn to expertly slash and bake them and, while they're busy baking away in the ovens, we will make a batch of jam and make some fresh cheeses with milk from our friend at [Straus](#). Oh- can't forget the sinful homemade hazelnut spread (be sure to bring a jar for that as well).

Please bring two large bowls to class, a jar for your starter and another for the cheese and a large paper bag to carry your loaves home with! Stone-milled flours from Grist & Toll are available for purchase in our storefront for all your bread-making dreams.

Learn the Science Behind:

Wild yeast &amp; Fermentation

Sprouting and Seed Soaking

Porridges

Hydration and Extraction

Milling and history of wheat cultivation

Make:

Sourdough starter

Dough for a porridge bread

Dough for a seeded bread

Seasonal preserves

Homemade cheese

Chocolate hazelnut spread

Bake Off:

1 boule

1 pan loaf

**THIS IS A 6 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation

**This is a vegetarian class.****Ages 16 and up. Classes are BYOB.****6 openings available****\$250.00****Pastry Chef Clémence Gossett****Santa Monica Place****6721****Sun, Apr 19 2020 @  
8:30 AM****Class/Date****Description****Openings / Price /  
Location****CHOCOLATE WORKSHOP: Make Craft Chocolates from Bean to Bar**

Learn how the bean to bar process works (and make a batch of your own chocolate, from cacao beans to bar) and create perfect craft chocolate and candy bars. A complete education in the science and history of chocolate making will be covered, as well as how to create a craft chocolate operation. You will roast, winnow, grind, conch and learn how to create a small chocolate-making enterprise from home.

*Day 1: Roast, Winnow and Grind Cocoa Beans**Day 2: Temper Custom Bars, Create Inclusion Bars and Candy Bars***THIS IS A 5 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in

**9 openings available****\$395.00****Chocolatier Ruth Kennison****Santa Monica Place****6353****Sun, Apr 19 2020 @  
9:30 AM**

order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

### Class/Date

### Description

### Openings / Price / Location

#### CREAM PUFFS, ECLAIRS AND RELIGIEUSES

The star of this class is the Pate a Choux, a versatile dough that is used to make Cream Puffs, Eclairs, and Gougeres (savory cheese puffs).

*Cream Puffs*  
*Eclairs*  
*Vanilla Bean Pastry Cream*  
*Bittersweet Ganache*  
*Herb and Cheese Gougere*  
*Churros*

#### THIS IS A 3 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

**14 openings available**

**\$85.00**

**Chef Eve Bergazyn**

**Santa Monica Place**

**6831**

**Sun, Apr 19 2020 @  
2:00 PM**



### Class/Date

### Description

### Openings / Price / Location

#### FRENCH MACARONS: The Italian Method

Whisk yourself into a Paris patisserie as you learn to whip, fold and pipe your way to Macaron perfection. We will begin the class with a demonstration and then break out to make two different flavors of shells using the French method. Once your batter is ready, you'll learn how pipe like a pro. We will let the macarons rest before baking and jump right into our fillings! Our macarons will be sandwiched with three different fillings, from an infused milk chocolate ganache to a creamy classic sea salt caramel.

*Vanilla Bean Macarons*  
*Chocolate Macarons*  
*Milk and Dark Chocolate Ganaches*

#### THIS IS A 3 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**This is a vegetarian class.**

**Ages 16 and up. Classes are BYOB.**

**16 openings available**

**\$95.00**

**Chef Eve Bergazyn**

**Santa Monica Place**

**6874**

**Sun, Apr 19 2020 @  
6:30 PM**



### Class/Date

### Description

### Openings / Price / Location

#### COOKING 101 SERIES: 4 Weeks of Techniques & Recipes

This 4-week series is designed to teach culinary fundamentals to establish your foundational cooking skills. You will work at your own station under the guidance of our Chef Instructor who will teach classic techniques, and give you a great series of recipes to add to your repertoire. Bring containers to class - you'll love your next day lunches!

#### THIS CLASS MEETS EVERY MONDAY EVENING

**For 4 weeks from 6:30-9:30pm**

**Day 1: Knife Skills: Soups & Salads.** Sharpen your knife skills and learn to make four classic dishes that make perfect lunches and sides (while learning two awesome do-ahead dressings). Ginger Kale Salad, Farmers Market Chopped Salad, Tuscan Vegetable Soup, Tomato Bisque.

**Day 2: Poultry:** Learn to use various parts of the chicken while making 4 complete dinners. Moroccan Braised Chicken with Orange Scented Couscous, Turkey Ricotta Meatballs with Sage and Roasted Sweet Potatoes, Grainy Mustard Chicken Gratin with Roasted Broccoli.

**Day 3: Meats:** Herbed Pork Tenderloin with Creamy Polenta & Caramelized Onions, Beef Bourguignon, Hoisin Beef with Scallion Pancakes and Spicy Slaw.

**12 openings available**

**\$625.00**

**Chef John Pitblado**

**Santa Monica Place**

**6836**

**Tue, Apr 21 2020 @  
10:00 AM**



**Day 4: Fish:** Grilled Albacore on Greek Orzo, Maple Pecan Salmon, Pan-Sauteed Mahi Mahi Tacos with Fresh Pineapple and Cilantro Mint Pesto.

*Menu items subject to change. If you need to substitute an ingredient, call the school to let us know. You can make up to one class in the series should you miss one.*

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This class takes place at our state-of-the-art cooking school at the Santa Monica Place Shopping Center. There is plenty of parking in Parking Structure 7 off Broadway directly behind the school, best level to park on is Level 4 if possible. Please arrive on time in comfortable attire and close-toed shoes.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your class or receive an account credit. Ages 16 and up.

## Class/Date

## Description

## Openings / Price / Location

### TRADE ROUTE TALKS: Herbs

Join Maite Gomez-Rejon for a series of monthly discussions about agriculture, trade and how our taste for foods have changed the landscape of our world. Students are greeted with a topical appetizer and, after the conversation, participate in the hands-on cooking of a dish which uses the theme of the day as the main attraction.

#### THEME:

Join us for a lively discussion and tasting of herbs from around the world! We will cook, taste and concoct a variety of dishes and medicinal potions with traditional herbs from around the globe.

#### MENU:

TBD

\* Please refrain from wearing colognes, perfume or scented lotions before class \*

Maite's Bio:

**13 openings available**

**\$65.00**

**Chef & Historian Maite Gomez-Rejon**

**Santa Monica Place**

**6405**

**Tue, Apr 21 2020 @ 7:00 PM**



Maite Gomez-Rejón has a BFA from the University of Texas at Austin, an MFA from the School of the Art Institute of Chicago and a *Grande Diplome* from the French Culinary Institute in New York City. Since 1995 Maite has worked in the education departments of the Metropolitan Museum of Art, Museum of Modern Art, and the J. Paul Getty Museum and has worked as a private chef and caterer. In 2007 Maite founded ArtBites, art and culinary history combined with hands-on cooking instruction which she teaches at museums and cultural centers across the country. Maite has been a guest on the *Today Show*, featured in *Food & Wine* magazine, and interviewed on KCRWs *Good Food* and NPRs *Splendid Table*. She is a contributor to *Life & Thyme, Eaten Magazine*, and other publications. Her essay, "Mexico's Early Cookbooks," is forthcoming in the Oxford Research Encyclopedia of Latin American History.

### THIS IS A 2 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up**

## Class/Date

## Description

## Openings / Price / Location

### REGIONAL CUISINES OF MEXICO: A Taste of Oaxaca

**14 openings available**

**\$115.00**

**Chef & Historian Maite Gomez-Rejon**

**Santa Monica Place**

**6562**

**Wed, Apr 22 2020 @ 6:30 PM**



We're diving deep into the rich culinary history of Mexico with Chef, author and culinary historian Maite Gomez-Rejon. Maite's classes are rich with context and her life's work has been to document and share the country's history through food. You'll be treated with a cheese plate upon arrival and start cooking your dishes, sides and dessert before sitting down for a communal meal and discussion with your instructor.

*Guacamole con Chapulines (Guacamole with Grasshoppers)*  
*Tlayudas (Oaxacan-Style Pizza with Cheese, Beef and Vegetables)*  
*Mole Negro*  
*Mezcal Ice Cream*

### THIS IS A 3 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class,

please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

## Class/Date

## Description

## Openings / Price / Location

### GOURMANDISE TECHNIQUE: Chicken

Break it down! Dinner is here, and we're going to up your game with chicken. You're going to learn to roast, saute, sear, braise and fry your way to chicken perfection.

*Zaatar Chicken Breast with Mint, Cucumber, and Tomato Salad*

*Lemon Grass Chicken Paillard with Ginger Kale Slaw*

*Braised Chicken Thighs with Mushrooms and Shallots*

*Buttermilk Fried Crispy Chicken Legs*

### THIS IS A 3 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

## Class/Date

## Description

## Openings / Price / Location

### VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine

Join us for a 4-week cooking series focused on plant-based meals. You will weave in classic cooking techniques with vast collection of recipes from around the world to give you a varied rotation of easy-to-make meals. Each week will focus on a different cuisine and how to stock your pantry accordingly.

#### Day 1: Japanese Cuisine

Congee with Shitake & Greens  
Weeknight Vegetable Ramen with 6-Minute Egg  
Ginger Cauliflower Gyoza  
Soba Noodle Bowl with Teriyaki Carrots & Furikake

#### Day 2: Middle Eastern Cuisine

Falafel on Whole Grain Pita with Quick Pickled Veggies  
Hummus with Charred Eggplant & Preserved Lemon  
Roasted Cabbage with Aleppo Yogurt  
Green Rice Bowl with Sumac Carrots

#### Day 3: Indian Cuisine

Chickpea & Butternut Squash Tikka Masala  
Turmeric Rice with Jeweled Roast Root Vegetables  
Creamy Vegan Saag with Three Greens  
Whole Grain Samosas with Mint Chutney  
Carrot & Lentil Dal with Fried Ginger

#### Day 4: Mexican Cuisine

Chard & Goat Cheese Tacos with Fresh Tortillas  
Winter Vegetable Pasaole with Lime Avocado Crema & Pepitas  
Black Bean & Greens Tamales with Tomatillo Salsa  
Mushroom Mole Enchiladas with Pickled Cabbage

### THIS IS A 3 HOUR CLASS THAT MEETS ONCE A WEEK

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

## Class/Date

## Description

## Openings / Price / Location

### FRESH PASTA WORKSHOP

9 openings available

\$105.00

6909

Wed, Apr 22 2020 @  
7:00 PM



\$125.00

Chef May Hennemann  
Santa Monica Place

6879

Thu, Apr 23 2020 @  
10:00 AM



11 openings available  
\$525.00

Chef John Pitblado  
Santa Monica Place



Thu, Apr 23 2020 @  
6:30 PM



Mangia! Spend three hours learning how to mix, knead, roll out and cut handmade pastas and pair them with seasonal sauces. We'll show you how to do it all by hand or with your choice of hand cranked or KitchenAid attachments.

**Chef Eve Bergazyn**  
**Santa Monica Place**

*Fresh Egg Pasta Dough*  
*Puttanesca*  
*Tortellini with Housemade Ricotta*  
*Cacio e Pepe*  
*Pavlovas with Whipped Cream and Seasonal Fruit*

**THIS CLASS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

This is a vegetarian class.

**Ages 16 and up.**

**Class/Date**

**Description**

**Openings / Price /  
Location**

**CRAFTING COCKTAILS: Liqueurs and Liquid Tasting Menus with Matthew Biancaniello**

Join Chef and Mixologist Matthew Biancaniello for a series of classes unlocking the secrets of crafting cocktails. You will be greeted with some small bites before delving into the world of liquors, syrups and spirits.

*Take your cocktails to the next level by making seasonal infusions and liqueurs and learn how to develop a liquid tasting menu.*

**THIS IS A 2 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 21 and up**

**11 openings available**

**\$105.00**

**Mixologist Matthew Biancaniello**

**Santa Monica Place**

**6542**

Thu, Apr 23 2020 @  
7:00 PM



**Class/Date**

**Description**

**Openings / Price /  
Location**

**COUPLES NIGHT: Meze (Mediterranean Small Plates)**

Let us whisk you away to the Mediterranean as you prepare a meal inspired by the small plates dotting the sea.

*Rice Pilaf*  
*Homemade Pita Bread*  
*Classic Hummous*  
*Moroccan Mint Tea*  
*Warm Spiced Olives \* Sumac-Roasted Chickpeas*  
*Lebanese Tabbouleh*  
*Baba Ganouj*  
*Kefte (Lamb Meatballs) with Spiced Labneh*

**THIS CLASS IS A 3 HOUR CLASS**

**\* PRICE IS PER COUPLE \***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 21 and up.**

**PRICE IS PER COUPLE**

**6 openings available**

**\$225.00**

**Chef Eve Bergazyn**

**Santa Monica Place**

**6487**

Fri, Apr 24 2020 @  
6:30 PM



**Class/Date****Description****Openings / Price / Location****KIDS COOKING: Sushi!**

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

**6451**

**Sat, Apr 25 2020 @  
9:30 AM**



*Asparagus and Spring Onion Roll  
Avocado and Cucumber Roll with Pea Sprouts  
Salmon Nigiri*

**THIS IS A 2.5 HOUR CLASS for AGES 6-12**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, otherwise we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**5 openings available****\$75.00****Chef Saengthong Douangdara****Santa Monica Place****Class/Date****Description****Openings / Price / Location****PASTA 2.0: Egg Yolk Ravioli & Orecchiette**

Mangia! Spend three hours learning how to mix, knead, roll out and cut handmade pastas and pair them with seasonal sauces. We'll show you how to do it all by hand or with your choice of hand cranked or KitchenAid attachments.

*Fresh Egg Pasta Dough  
Egg Yolk Ravioli  
Orecchiette  
Housemade Sausage and Broccoli Rabe*

**THIS CLASS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

This is a vegetarian class.

**Ages 16 and up.****16 openings available****\$115.00****Chef Eve Bergazyn****Santa Monica Place****6974**

**Sat, Apr 25 2020 @  
2:00 PM**

**Class/Date****Description****Openings / Price / Location****COUPLES NIGHT: Spanish Tapas**

Hola! We're bringing you to Spain for the evening to make a feast of small platters. Your chef will lead you through a myriad of techniques and do-ahead planning tips so you can throw an all together delicious party.

*Spinach and Manchego Croquetas  
Pan con Tomate and Jamon Serrano*

*Tortilla Espagnola with Charred Scallions and Romesco  
Pork Belly with Membrillo Glaze  
Little Gems Salad*

*Classic Flan***6 openings available****\$225.00****Chef May Hennemann****Santa Monica Place****6794**

**Sat, Apr 25 2020 @  
6:30 PM**



**THIS IS A 3 HOUR CLASS****\*\*\*PRICE IS PER COUPLE\*\***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.****Class/Date****Description****Openings / Price / Location****BRUNCH: Fried Chicken & Waffles!**

Join Chef John for three hours of frying, baking and syruing as we uncover the secrets of brine, crispy waffles that are oh-so-tender on the inside, and perfectly fried chicken.

**6766**

**Sun, Apr 26 2020 @  
10:30 AM**



*Fried Chicken  
Buttermilk Waffles  
Braised Greens  
Honey Butter  
Roasted Strawberry Shortcakes*

**11 openings available****\$95.00****Pastry Chef Rose Lawrence****Santa Monica Place****THIS IS A 3 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).****Class/Date****Description****Openings / Price / Location****DEMO AND BOOK SIGNING: Annemarie Ahearn for Maine's Salt Water Farm**

We are so excited to welcome fellow cooking school owner, chef and author Annemarie Hearn to Gourmandise! She will be cooking and baking from her latest book *Modern Country Cooking*, and sharing stories from her beautiful farm in Maine.

**THIS IS A 2 HOUR DEMONSTRATION AND BOOK SIGNING.****A COPY OF *MODERN COUNTRY COOKING* IS INCLUDED IN THE PRICE.****6547**

**Sun, Apr 26 2020 @  
11:00 AM**

**Menu**

*Farro with Asparagus, Arugula and Buttermilk Dressing  
Braised Chicken Thighs with Leeks and Greens  
Rhubarb and Rye Cake*

**BIO****21 openings available****\$45.00****Guest Chef****Santa Monica Place****Ages 16 and up.****Class/Date****Description****Openings / Price / Location****6741**

**Sun, Apr 26 2020 @  
1:30 PM**

**INTRO TO CHEESEMAKING: from Creme Fraiche to Chevre and Burrata**

Discover how simple and delicious it is to make cheeses at home. We will discuss the properties of dairy, cultures, rennet, and kefir as we make our own starter to create a variety of simple cheeses. Whey cool! Please remember to bring containers with you to class (mason jars and small to medium containers are perfect).

*Cultured Butter  
Buttermilk*

**\$125.00****Pastry Chef Clémence Gossett****Santa Monica Place**

*Fresh Chevre  
Flavored Butter  
Crème Fraiche  
Yogurt  
Ricotta  
Burrata*

**THIS CLASS IS A 3.5 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

**Class/Date**

**Description**

**Openings / Price / Location**

**THE SHELLFISH CLASS**

You've asked for years and we heard you! Join Chef May for a deep dive into the world of shellfish.

*Scallop Crudo  
Steamed Mussels and Fries (Moules Frites)!*

*Roasted Clams with Chorizo Breadcrumbs  
Grilled Gochujang Glazed Shrimp and Marinated Cucumbers  
Lime Chiffon Cake*

**THIS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

**6915**

**Sun, Apr 26 2020 @  
2:00 PM**



**12 openings available**

**\$135.00**

**Chef May Hennemann**

**Santa Monica Place**

**Class/Date**

**Description**

**Openings / Price / Location**

**VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine**

Join us for a four-week intensive cooking series focused on plant-based meals. Chef Eve will weave in classic cooking techniques with her vast collection of recipes curated from her world travels to give you a varied rotation of easy-to-make meals. Each week will focus on a different cuisine and how to stock your pantry accordingly.

**Week 1: Japanese Cuisine**

Congee with Shitake & Greens  
Weeknight Vegetable Ramen with 6-Minute Egg  
Ginger Cauliflower Gyoza  
Soba Noodle Bowl with Teriyaki Carrots & Furikake

**Week 2: Middle Eastern Cuisine**

Falafel on Whole Grain Pita with Quick Pickled Veggies  
Hummus with Charred Eggplant & Preserved Lemon  
Roasted Cabbage with Aleppo Yogurt  
Green Rice Bowl with Sumac Carrots

**Week 3: Indian Cuisine**

Chickpea & Butternut Squash Tikka Masala  
Turmeric Rice with Jeweled Roast Root Vegetables  
Creamy Vegan Saag with Three Greens  
Whole Grain Samosas with Mint Chutney  
Carrot & Lentil Dal with Fried Ginger

**Week 4: Mexican Cuisine**

Chard & Goat Cheese Tacos with Fresh Tortillas

**6843**

**Sun, Apr 26 2020 @  
5:30 PM**



**12 openings available**

**\$525.00**

**Guest Chef**

**Santa Monica Place**

Winter Vegetable Pasole with Lime Avocado Crema & Pepitas  
 Black Bean & Greens Tamales with Tomatillo Salsa  
 Mushroom Mole Enchiladas with Pickled Cabbage  
 Jamaica Iced Tea

### THESE ARE EACH THREE HOUR CLASSES

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

### Class/Date

### Description

### Openings / Price / Location

#### COOKING 101 SERIES: 4 Weeks of Techniques & Recipes

This 4-week series is designed to teach culinary fundamentals to establish your foundational cooking skills. You will work at your own station under the guidance of our Chef Instructor who will teach classic techniques, and give you a great series of recipes to add to your repertoire. Bring containers to class - you'll love your next day lunches!

#### THIS CLASS MEETS EVERY MONDAY EVENING

**For 4 weeks from 6:30-9:30pm**

**Day 1: Knife Skills: Soups & Salads.** Sharpen your knife skills and learn to make four classic dishes that make perfect lunches and sides (while learning two awesome do-ahead dressings). Ginger Kale Salad, Farmers Market Chopped Salad, Tuscan Vegetable Soup, Tomato Bisque.

**Day 2: Poultry:** Learn to use various parts of the chicken while making 4 complete dinners. Moroccan Braised Chicken with Orange Scented Couscous, Turkey Ricotta Meatballs with Sage and Roasted Sweet Potatoes, Grainy Mustard Chicken Gratin with Roasted Broccoli.

**Day 3: Meats:** Herbed Pork Tenderloin with Creamy Polenta & Caramelized Onions, Beef Bourguignon, Hoisin Beef with Scallion Pancakes and Spicy Slaw.

**Day 4: Fish:** Grilled Albacore on Greek Orzo, Maple Pecan Salmon, Pan-Sauteed Mahi Mahi Tacos with Fresh Pineapple and Cilantro Mint Pesto.

*Menu items subject to change. If you need to substitute an ingredient, call the school to let us know. You can make up up to one class in the series should you miss one.*

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This class takes place at our state-of-the-art cooking school at the Santa Monica Place Shopping Center. There is plenty of parking in Parking Structure 7 off Broadway directly behind the school, best level to park on is Level 4 if possible. Please arrive on time in comfortable attire and close-toed shoes.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your class or receive an account credit. Ages 16 and up.

**12 openings available**

**\$625.00**

**Chef May Hennemann**

**Santa Monica Place**

**6835**

**Mon, Apr 27 2020 @  
6:30 PM**



### Class/Date

### Description

### Openings / Price / Location

#### COOKING 101 SERIES: 4 Weeks of Techniques & Recipes

This 4-week series is designed to teach culinary fundamentals to establish your foundational cooking skills. You will work at your own station under the guidance of our Chef Instructor who will teach classic techniques, and give you a great series of recipes to add to your repertoire. Bring containers to class - you'll love your next day lunches!

#### THIS CLASS MEETS EVERY MONDAY EVENING

**For 4 weeks from 6:30-9:30pm**

**Day 1: Knife Skills: Soups & Salads.** Sharpen your knife skills and learn to make four classic dishes that make perfect lunches and sides (while learning two awesome do-ahead dressings). Ginger Kale Salad, Farmers Market Chopped Salad, Tuscan Vegetable Soup, Tomato Bisque.

**Day 2: Poultry:** Learn to use various parts of the chicken while making 4 complete dinners. Moroccan Braised Chicken with Orange Scented Couscous, Turkey Ricotta Meatballs with Sage and Roasted Sweet Potatoes, Grainy Mustard Chicken Gratin with Roasted Broccoli.

**12 openings available**

**\$625.00**

**Chef John Pitblado**

**Santa Monica Place**

**6836**

**Tue, Apr 28 2020 @  
10:00 AM**



**Day 3: Meats:** Herbed Pork Tenderloin with Creamy Polenta & Caramelized Onions, Beef Bourguignon, Hoisin Beef with Scallion Pancakes and Spicy Slaw.

**Day 4: Fish:** Grilled Albacore on Greek Orzo, Maple Pecan Salmon, Pan-Sauteed Mahi Mahi Tacos with Fresh Pineapple and Cilantro Mint Pesto.

*Menu items subject to change. If you need to substitute an ingredient, call the school to let us know. You can make up to one class in the series should you miss one.*

-----

This class takes place at our state-of-the-art cooking school at the Santa Monica Place Shopping Center. There is plenty of parking in Parking Structure 7 off Broadway directly behind the school, best level to park on is Level 4 if possible. Please arrive on time in comfortable attire and close-toed shoes.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your class or receive an account credit. Ages 16 and up.

## Class/Date

## Description

## Openings / Price / Location

### GOURMANDISE TECHNIQUE: Knife Skills

Hone your skills in this most important cooking technique class. Knowing how to handle and care for your knives the right way will change how you cook. Great for novice and frequent cooks, this class focuses on proper handling of a knife, making clean cuts, feeling confident with various knives and how to care for them. Watch, learn and practice your new found skills by putting together a delicious dinner menu!

*Asian Chicken Slaw*

*Quinoa Taboule*

*Rosemary Roasted Carrots*

*Country Fried Potatoes*

*Fresh Fruit Crumble*

**THIS IS A 3 HOUR CLASS**

**16 openings available**

**\$105.00**

**Chef Nigel Henderson**

**Santa Monica Place**

**6815**

**Wed, Apr 29 2020 @ 6:30 PM**



Our classes are held in commercial kitchens, and we provide everything you need. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

## Class/Date

## Description

## Openings / Price / Location

### VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine

Join us for a 4-week cooking series focused on plant-based meals. You will weave in classic cooking techniques with vast collection of recipes from around the world to give you a varied rotation of easy-to-make meals. Each week will focus on a different cuisine and how to stock your pantry accordingly.

#### Day 1: Japanese Cuisine

Congee with Shitake & Greens

Weeknight Vegetable Ramen with 6-Minute Egg

Ginger Cauliflower Gyoza

Soba Noodle Bowl with Teriyaki Carrots & Furikake

#### Day 2: Middle Eastern Cuisine

Falafel on Whole Grain Pita with Quick Pickled Veggies

Hummus with Charred Eggplant & Preserved Lemon

Roasted Cabbage with Aleppo Yogurt

Green Rice Bowl with Sumac Carrots

#### Day 3: Indian Cuisine

Chickpea & Butternut Squash Tikka Masala

Turmeric Rice with Jeweled Roast Root Vegetables

Creamy Vegan Saag with Three Greens

Whole Grain Samosas with Mint Chutney

Carrot & Lentil Dal with Fried Ginger

**11 openings available**

**\$525.00**

**Chef John Pitblado**

**Santa Monica Place**

**6879**

**Thu, Apr 30 2020 @ 10:00 AM**





#### Day 4: Mexican Cuisine

Chard & Goat Cheese Tacos with Fresh Tortillas  
Winter Vegetable Pasole with Lime Avocado Crema & Pepitas  
Black Bean & Greens Tamales with Tomatillo Salsa  
Mushroom Mole Enchiladas with Pickled Cabbage

#### THIS IS A 3 HOUR CLASS THAT MEETS ONCE A WEEK

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

#### Class/Date

6882

Thu, Apr 30 2020 @  
5:00 PM



#### Description

##### PRIVATE PARTY

Book us for your next special event: team building; holiday parties or birthdays. Our 3-hour classes are perfect for your gathering of 5-30 people, and include a private chef-instructor and all the food as you select from one of our menus, or customize your own. **All private events are BYOB (no corkage fee).** For more information, email [Claire@TheGourmandiseSchool.com](mailto:Claire@TheGourmandiseSchool.com) for availability, details and options, or call the school at (310) 656 - 8800.

#### Openings / Price / Location

\$0.00

Guest Chef

Santa Monica Place

#### Class/Date

6889

Fri, May 1 2020 @  
9:30 AM



#### Description

##### SOURDOUGH 101: Wild Yeast Breads & Jam

Gather 'round as we knead, stretch, fold and proof our way to great, round hand crafted loaves. Bring containers or paper bags with you to transport your breads home (beret and bicycle optional). You'll also learn to make your own sourdough starter.

##### Learn the Science Behind:

Wild Yeast  
Fermentation  
Hydration and Extraction

##### Make:

Wild Yeast Culture  
Sourdough Starter  
Sprouted Wheat

##### Bake:

Classic Whole Grain Sourdough Bread  
Sprouted Wheat Boule  
Hazelnut Fig Loaf

#### Openings / Price / Location

10 openings available

\$250.00

Chef John Pitblado

Santa Monica Place

#### THIS IS A 6 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation

**This is a vegetarian class.**

**Ages 16 and up. Classes are BYOB.**

#### Class/Date

6798

Fri, May 1 2020 @  
6:30 PM



#### Description

##### THAI STREET FOOD

Forget the food truck! Join Chef May for an exciting take on Thai cooking. Come and experience a culinary adventure while learning great techniques and simple recipes to add to your dinner rotation.

Grilled Pork Skewers with Chili Lime Sauce  
Vegetable Pad Thai  
Long Beans with Prik King Curry  
Coconut Sticky Rice with Seasonal Fruit

#### Openings / Price / Location

16 openings available

\$115.00

Chef May Hennemann

Santa Monica Place

### THIS IS A 3 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC** (Bring Your Own Container!).

#### Class/Date

#### Description

#### Openings / Price / Location

##### THAI STREET FOOD

Forget the food truck! Join Chef May for an exciting take on Thai cooking. Come and experience a culinary adventure while learning great techniques and simple recipes to add to your dinner rotation.

6891

Sat, May 2 2020 @  
2:00 PM



*Grilled Pork Skewers with Chili Lime Sauce*  
*Vegetable Pad Thai*  
*Long Beans with Prik King Curry*  
*Coconut Sticky Rice with Seasonal Fruit*

### THIS IS A 3 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC** (Bring Your Own Container!).

16 openings available

\$115.00

**Chef May Hennemann**

**Santa Monica Place**

#### Class/Date

#### Description

#### Openings / Price / Location

##### COUPLES NIGHT: Southern Fried Chicken Dinner

Grab your honey or BFF and learn to make the BEST fried chicken this side of the South.

6795

Sat, May 2 2020 @  
6:30 PM



*Fried Chicken with Hot Pepper Vinegar Sauce*  
*Glazed Sweet Potatoes*  
*Southern Style Cornbread with Honey Butter*  
*Long Cooked Mixed Greens with Bacon*  
*Classic Banana Pudding*

### THIS IS A 3 HOUR CLASS

**\* PRICE IS PER COUPLE \***

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**Ages 21 and up. Classes are BYOB & BYOC** (Bring Your Own Container!).

8 openings available

\$225.00

**Chef John Pitblado**

**Santa Monica Place**

#### Class/Date

#### Description

#### Openings / Price / Location

##### COOKING THE BOOKS: Cooking from Bestia

Join us for three hours of recipes inspired by Ori Menashe and Genevieve Gergis's beloved L.A. restaurant!

*Grilled Endive with Black Butter, Apple Balsamic Vinegar, Pear & Thyme*

*Blistered Snap Peas with Mint*

*Roasted Cauliflower with Paprika Aioli*

*Grilled Whole Branzino with Herb Confetti*

*Genevieve's Little Gem Salad*

*Rice Pudding with Citrus Caramel and Pistachios*

### THIS IS A 3 HOUR CLASS

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12 openings available

\$115.00

**Chef Eve Bergazyn**

**Santa Monica Place**



possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

### Class/Date

### Description

### Openings / Price / Location

#### **SIMPLE SUPPERS: Classic Dinners in Under 1 Hour**

It's time to master menu planning and make dinner effortless and delicious! Chef John will guide you through shopping, menu planning and do-ahead strategies to transform your weeknight cooking.

*Corn Chili Soup with Fluffy Cornbread*

*Potato Gratin with Fennel Orange Salad*

*Southwest Flank Steak with Salsa Verde*

*Pasta with Puttanesca Sauce*

*Butternut Squash Bowls with Winter Greens and Pepita Pesto*

*Olive Oil Cake*

**15 openings available**

**\$95.00**

**Pastry Chef Rose Lawrence**

**Santa Monica Place**

#### **THIS IS A 3 HOUR CLASS**

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Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

### Class/Date

### Description

### Openings / Price / Location

#### **GOURMANDISE TECHNIQUE: Knife Skills**

Hone your skills in this most important cooking technique class. Knowing how to handle and care for your knives the right way will change how you cook. Great for novice and frequent cooks, this class focuses on proper handling of a knife, making clean cuts, feeling confident with various knives and how to care for them. Watch, learn and practice your new found skills by putting together a delicious dinner menu!

*Asian Chicken Slaw*

*Quinoa Taboule*

*Rosemary Roasted Carrots*

*Country Fried Potatoes*

*Fresh Fruit Crumble*

**16 openings available**

**\$105.00**

**Guest Chef**

**Santa Monica Place**

#### **THIS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

### Class/Date

### Description

### Openings / Price / Location

#### **VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine**

Join us for a four-week intensive cooking series focused on plant-based meals. Chef Eve will weave in classic cooking techniques with her vast collection of recipes curated from her world travels to give you a varied rotation of easy-to-make meals. Each week will focus on a different cuisine and how to stock your pantry accordingly.

#### **Week 1: Japanese Cuisine**

**12 openings available**

**\$525.00**

**Guest Chef**

**Santa Monica Place**

**6941**

**Sun, May 3 2020 @  
2:00 PM**



**6947**

**Sun, May 3 2020 @  
2:30 PM**



**6843**

**Sun, May 3 2020 @  
5:30 PM**



Congee with Shitake & Greens  
Weeknight Vegetable Ramen with 6-Minute Egg  
Ginger Cauliflower Gyoza  
Soba Noodle Bowl with Teriyaki Carrots & Furikake

#### Week 2: Middle Eastern Cuisine

Falafel on Whole Grain Pita with Quick Pickled Veggies  
Hummus with Charred Eggplant & Preserved Lemon  
Roasted Cabbage with Aleppo Yogurt  
Green Rice Bowl with Sumac Carrots

#### Week 3: Indian Cuisine

Chickpea & Butternut Squash Tikka Masala  
Turmeric Rice with Jeweled Roast Root Vegetables  
Creamy Vegan Saag with Three Greens  
Whole Grain Samosas with Mint Chutney  
Carrot & Lentil Dal with Fried Ginger

#### Week 4: Mexican Cuisine

Chard & Goat Cheese Tacos with Fresh Tortillas  
Winter Vegetable Pasole with Lime Avocado Crema & Pepitas  
Black Bean & Greens Tamales with Tomatillo Salsa  
Mushroom Mole Enchiladas with Pickled Cabbage  
Jamaica Iced Tea

#### THESE ARE EACH THREE HOUR CLASSES

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

#### Class/Date

#### Description

#### Openings / Price / Location

#### COOKING 101 SERIES: 4 Weeks of Techniques & Recipes

This 4-week series is designed to teach culinary fundamentals to establish your foundational cooking skills. You will work at your own station under the guidance of our Chef Instructor who will teach classic techniques, and give you a great series of recipes to add to your repertoire. Bring containers to class - you'll love your next day lunches!

#### THIS CLASS MEETS EVERY MONDAY EVENING

**For 4 weeks from 6:30-9:30pm**

**Day 1: Knife Skills: Soups & Salads.** Sharpen your knife skills and learn to make four classic dishes that make perfect lunches and sides (while learning two awesome do-ahead dressings). Ginger Kale Salad, Farmers Market Chopped Salad, Tuscan Vegetable Soup, Tomato Bisque.

**Day 2: Poultry:** Learn to use various parts of the chicken while making 4 complete dinners. Moroccan Braised Chicken with Orange Scented Couscous, Turkey Ricotta Meatballs with Sage and Roasted Sweet Potatoes, Grainy Mustard Chicken Gratin with Roasted Broccoli.

**Day 3: Meats:** Herbed Pork Tenderloin with Creamy Polenta & Caramelized Onions, Beef Bourguignon, Hoisin Beef with Scallion Pancakes and Spicy Slaw.

**Day 4: Fish:** Grilled Albacore on Greek Orzo, Maple Pecan Salmon, Pan-Sauteed Mahi Mahi Tacos with Fresh Pineapple and Cilantro Mint Pesto.

*Menu items subject to change. If you need to substitute an ingredient, call the school to let us know. You can make up to one class in the series should you miss one.*

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This class takes place at our state-of-the-art cooking school at the Santa Monica Place Shopping Center. There is plenty of parking in Parking Structure 7 off Broadway directly behind the school, best level to park on is Level 4 if possible. Please arrive on time in comfortable attire and close-toed shoes.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your class or receive an account credit. Ages 16 and up.

**12 openings available**

**\$625.00**

**Chef May Hennemann**

**Santa Monica Place**

**6835**

**Mon, May 4 2020 @  
6:30 PM**



#### Class/Date

#### Description

#### Openings / Price / Location

#### COOKING 101 SERIES: 4 Weeks of Techniques & Recipes

**6836**

**12 openings available**

**Tue, May 5 2020 @  
10:00 AM**

This 4-week series is designed to teach culinary fundamentals to establish your foundational cooking skills. You will work at your own station under the guidance of our Chef Instructor who will teach classic techniques, and give you a great series of recipes to add to your repertoire. Bring containers to class - you'll love your next day lunches!

**\$625.00**

**Chef John Pitblado  
Santa Monica Place**

### THIS CLASS MEETS EVERY MONDAY EVENING

**For 4 weeks from 6:30-9:30pm**

**Day 1: Knife Skills: Soups & Salads.** Sharpen your knife skills and learn to make four classic dishes that make perfect lunches and sides (while learning two awesome do-ahead dressings). Ginger Kale Salad, Farmers Market Chopped Salad, Tuscan Vegetable Soup, Tomato Bisque.



**Day 2: Poultry:** Learn to use various parts of the chicken while making 4 complete dinners. Moroccan Braised Chicken with Orange Scented Couscous, Turkey Ricotta Meatballs with Sage and Roasted Sweet Potatoes, Grainy Mustard Chicken Gratin with Roasted Broccoli.

**Day 3: Meats:** Herbed Pork Tenderloin with Creamy Polenta & Caramelized Onions, Beef Bourguignon, Hoisin Beef with Scallion Pancakes and Spicy Slaw.

**Day 4: Fish:** Grilled Albacore on Greek Orzo, Maple Pecan Salmon, Pan-Sauteed Mahi Mahi Tacos with Fresh Pineapple and Cilantro Mint Pesto.

*Menu items subject to change. If you need to substitute an ingredient, call the school to let us know. You can make up to one class in the series should you miss one.*

This class takes place at our state-of-the-art cooking school at the Santa Monica Place Shopping Center. There is plenty of parking in Parking Structure 7 off Broadway directly behind the school, best level to park on is Level 4 if possible. Please arrive on time in comfortable attire and close-toed shoes.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your class or receive an account credit. Ages 16 and up.

### Class/Date

**6407**

**Tue, May 5 2020 @  
7:00 PM**



### Description

#### TRADE ROUTE TALKS: Ancient Grains of Mexico

Join Maite Gomez-Rejon for a series of monthly discussions about agriculture, trade and how our taste for foods have changed the landscape of our world. Students are greeted with a topical appetizer and, after the conversation, participate in the hands-on cooking of a dish which uses the theme of the day as the main attraction.

#### THEME:

Discover the loaded symbolism of maize and amaranth, two of the most important Native American grains. You will meet the pre-Colonial plant and the religious symbols associated with it, from its repression and a means of social control post-conquest mean to today's packaged flours.

#### MENU:

Memelas with black beans and queso cotija

Alegrias - amaranth, raisin, and pumpkin seed bars

\* Please refrain from wearing colognes, perfume or scented lotions before class \*

#### Maite's Bio:

Maite Gomez-Rejón has a BFA from the University of Texas at Austin, an MFA from the School of the Art Institute of Chicago and a *Grande Diplome* from the French Culinary Institute in New York City. Since 1995 Maite has worked in the education departments of the Metropolitan Museum of Art, Museum of Modern Art, and the J. Paul Getty Museum and has worked as a private chef and caterer. In 2007 Maite founded ArtBites, art and culinary history combined with hands-on cooking instruction which she teaches at museums and cultural centers across the country. Maite has been a guest on the *Today Show*, featured in *Food & Wine* magazine, and interviewed on KCRWs *Good Food* and NPRs *Splendid Table*. She is a contributor to *Life & Thyme, Eaten Magazine*, and other publications. Her essay, "Mexico's Early Cookbooks," is forthcoming in the Oxford Research Encyclopedia of Latin American History.

**THIS IS A 2 HOUR CLASS**

### Openings / Price / Location

**15 openings available**

**\$65.00**

**Chef & Historian Maite Gomez-  
Rejon**

**Santa Monica Place**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up**

## Class/Date

## Description

## Openings / Price / Location

### GOURMANDISE TECHNIQUE: Classic Sauces & Side Dishes

Learn the secrets of a perfect pan sauce, as well as a variety of make-ahead sauces to enhance poultry, meat, fish and vegetables dishes in this three hour class.

*Roux*

*Bechamel (with Penne)*

*Veloute (Pan Sauce with Roasted Chicken)*

*Hollandaise (with Asparagus)*

*Aioli (Roasted Potato Salad)*

*Chicken with Balsamic Port Reduction*

*Romesco Sauce (with Roasted Vegetables)*

### THIS IS A 3 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, otherwise we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**14 openings available**

**\$95.00**

**Chef May Hennemann**

**Santa Monica Place**

**6910**

**Wed, May 6 2020 @  
6:30 PM**



## Class/Date

## Description

## Openings / Price / Location

### VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine

Join us for a 4-week cooking series focused on plant-based meals. You will weave in classic cooking techniques with vast collection of recipes from around the world to give you a varied rotation of easy-to-make meals. Each week will focus on a different cuisine and how to stock your pantry accordingly.

#### Day 1: Japanese Cuisine

Congee with Shitake & Greens

Weeknight Vegetable Ramen with 6-Minute Egg

Ginger Cauliflower Gyoza

Soba Noodle Bowl with Teriyaki Carrots & Furikake

#### Day 2: Middle Eastern Cuisine

Falafel on Whole Grain Pita with Quick Pickled Veggies

Hummus with Charred Eggplant & Preserved Lemon

Roasted Cabbage with Aleppo Yogurt

Green Rice Bowl with Sumac Carrots

#### Day 3: Indian Cuisine

Chickpea & Butternut Squash Tikka Masala

Turmeric Rice with Jeweled Roast Root Vegetables

Creamy Vegan Saag with Three Greens

Whole Grain Samosas with Mint Chutney

Carrot & Lentil Dal with Fried Ginger

#### Day 4: Mexican Cuisine

Chard & Goat Cheese Tacos with Fresh Tortillas

Winter Vegetable Pasaole with Lime Avocado Crema & Pepitas

Black Bean & Greens Tamales with Tomatillo Salsa

Mushroom Mole Enchiladas with Pickled Cabbage

### THIS IS A 3 HOUR CLASS THAT MEETS ONCE A WEEK

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

**11 openings available**

**\$525.00**

**Chef John Pitblado**

**Santa Monica Place**

**6879**

**Thu, May 7 2020 @  
10:00 AM**





**Class/Date****Description****Openings / Price / Location****WINES OF THE WORLD: The Loire Valley*****Enjoy an evening of wine education with Elaina Libee***

Join one of Los Angeles's favorite wine experts for a deep dive and tasting into the history and terroir of some of the world's best wines. Each month will feature a different region and will begin with a light spread.

You will sample and average 6 wines and learn:

*Understanding food and wine pairing principles*

*Tasting tips*

*How to select the right wine for your dinner parties or events*

*Fascinating facts about wine history*

**THIS IS A 2 HOUR DEMONSTRATION AND TASTING**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 21 AND UP.**

**\$75.00**

**Guest Chef**

**Santa Monica Place**

**6936**

**Thu, May 7 2020 @  
7:00 PM**

**Class/Date****Description****Openings / Price / Location****COUPLES NIGHT: FRENCH BISTRO**

Want your sweetie to cook with you? Join us for the ultimate French Bistro experience!

***Steak au Poivre***  
***Classic Cold-oil French Fries***  
***Salad Nicoise***  
***Tarte Tatin***

**THIS CLASS IS A 3 HOUR CLASS**

**\*\*PRICE IS PER COUPLE\*\***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 21 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

**PRICE IS PER COUPLE**

**7 openings available**

**\$250.00**

**Chef John Pitblado**

**Santa Monica Place**

**6793**

**Fri, May 8 2020 @  
6:30 PM**

**Class/Date****Description****Openings / Price / Location****KIDS BAKING: Mother's Day Brunch**

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

*Classic English Muffins*  
*Poached Eggs*  
*Perfect Pancakes*  
*Home Fries*  
*Seasonal Greens*

**\$75.00**

**Chef May Hennemann**

**Santa Monica Place**

**6378**

**Sat, May 9 2020 @  
9:30 AM**



**THIS IS A 2.5 HOUR CLASS for AGES 6-12**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, otherwise we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Class/Date**

**Description**

**Openings / Price / Location**

**BREADS: Brioche, Babka & Challah!**

Butter, butter, butter, bread, chocolate and more butter. We're mixing, kneading and shaping a variety of stunning breads, from braids to twists and the classic French Brioche a Tete. This class includes fresh milling of flour, a sweet and easy lesson on the science of yeast, gluten and shaping. Be sure to bring a reusable bag to bring home your stunning loaves!

**12 openings available**

**\$125.00**

**Chef John Pitblado**

**Santa Monica Place**

**6890**

**Sat, May 9 2020 @  
10:00 AM**



Chocolate Babka  
Butter Brioche  
Classic Braided Challah

**This is a 4 hour class**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

**Class/Date**

**Description**

**Openings / Price / Location**

**SOURDOUGH 101: Wild Yeast Breads & Jam**

**10 openings available**

**\$250.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**6863**

**Sun, May 10 2020 @  
9:30 AM**



Gather 'round as we knead, stretch, fold and proof our way to beautiful, naturally leavened loaves. You'll come into class and shape two loaves of bread using dough our chef has prepared; one boule and one pan loaf. Once nestled in proofing baskets and loaf pans to rise, we will gather to learn about the science of wild yeast, gluten and explore the rainbow of flavors and textures of different varieties of heirloom grains (milled in Pasadena at [Grist & Toll](#)!)! You'll taste Spelt, Rye, Hard Reds and Whites and Sonora wheats before choosing your favorites to make your own bread dough.

Following a quick break, you'll feed a sourdough starter and prepare a levain, then mix the dough you'll take home to bake your own loaves after class. Once the loaves you shaped are fully proofed, we'll learn to expertly slash and bake them and, while they're busy baking away in the ovens, we will make a batch of jam and churn some butter with the loveliest cream from our friends at [Straus](#).

Please bring one large bowl to class, a jar for your starter and a large paper bag to carry your loaves home with! Stone-milled flours from Grist & Toll are available for purchase in our storefront for all your bread-making dreams.

**Learn the Science Behind:**

Wild yeast  
Fermentation  
Hydration and Extraction  
Milling and history of wheat cultivation

**Make:**

Sourdough starter  
Dough for two loaves of bread  
Seasonal preserves  
Homemade butter

**Bake Off:**

1 boule  
1 pan loaf

**THIS IS A 6 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation

**This is a vegetarian class.**

**Ages 16 and up. Classes are BYOB.**

Class/Date	Description	Openings / Price / Location
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**THE CHOCOLATE CLASS: Tempering, Dipping & Molding Chocolate**

It's time to get your Willy Wonka on! Chocolatier and renowned chocolate expert Ruth Kenninson will take you through a chocolate tasting, then have you tempering using the Tabling, Seeding and Direct methods. You will be dipping, pouring and spreading the tempered chocolate into a variety of custom confections. Each student will leave with an impressive array of handmade chocolates.

*Elegant Mendiants (Piped and Embellished Chocolate Discs)*  
*Fruit & Nut Chocolate Bark*  
*Chocolate Bowls*  
*Chocolate Dipped Pretzels*  
*Crispy Rice Rochers*  
*Chocolate Dipped Seasonal Fruits*

**THIS IS A 4 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

**14 openings available**

**\$125.00**

**Chocolatier Ruth Kenninson**

**Santa Monica Place**

**6883**

**Sun, May 10 2020 @ 10:00 AM**



Class/Date	Description	Openings / Price / Location
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**VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine**

Join us for a four-week intensive cooking series focused on plant-based meals. Chef Eve will weave in classic cooking techniques with her vast collection of recipes curated from her world travels to give you a varied rotation of easy-to-make meals. Each week will focus on a different cuisine and how to stock your pantry accordingly.

**Week 1: Japanese Cuisine**

Congee with Shitake & Greens  
 Weeknight Vegetable Ramen with 6-Minute Egg  
 Ginger Cauliflower Gyoza  
 Soba Noodle Bowl with Teriyaki Carrots & Furikake

**Week 2: Middle Eastern Cuisine**

Falafel on Whole Grain Pita with Quick Pickled Veggies  
 Hummus with Charred Eggplant & Preserved Lemon  
 Roasted Cabbage with Aleppo Yogurt  
 Green Rice Bowl with Sumac Carrots

**Week 3: Indian Cuisine**

Chickpea & Butternut Squash Tikka Masala  
 Turmeric Rice with Jeweled Roast Root Vegetables  
 Creamy Vegan Saag with Three Greens  
 Whole Grain Samosas with Mint Chutney  
 Carrot & Lentil Dal with Fried Ginger

**Week 4: Mexican Cuisine**

Chard & Goat Cheese Tacos with Fresh Tortillas  
 Winter Vegetable Pasaole with Lime Avocado Crema & Pepitas  
 Black Bean & Greens Tamales with Tomatillo Salsa  
 Mushroom Mole Enchiladas with Pickled Cabbage

**12 openings available**

**\$525.00**

**Guest Chef**

**Santa Monica Place**

**6843**

**Sun, May 10 2020 @ 5:30 PM**



**THESE ARE EACH THREE HOUR CLASSES**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC** (Bring Your Own Container!).

**Class/Date****Description****Openings / Price / Location****COOKING 101 SERIES: 4 Weeks of Techniques & Recipes**

This 4-week series is designed to teach culinary fundamentals to establish your foundational cooking skills. You will work at your own station under the guidance of our Chef Instructor who will teach classic techniques, and give you a great series of recipes to add to your repertoire. Bring containers to class - you'll love your next day lunches!

**THIS CLASS MEETS EVERY MONDAY EVENING**

**For 4 weeks from 6:30-9:30pm**

**Day 1: Knife Skills: Soups & Salads.** Sharpen your knife skills and learn to make four classic dishes that make perfect lunches and sides (while learning two awesome do-ahead dressings). Ginger Kale Salad, Farmers Market Chopped Salad, Tuscan Vegetable Soup, Tomato Bisque.

**Day 2: Poultry:** Learn to use various parts of the chicken while making 4 complete dinners. Moroccan Braised Chicken with Orange Scented Couscous, Turkey Ricotta Meatballs with Sage and Roasted Sweet Potatoes, Grainy Mustard Chicken Gratin with Roasted Broccoli.

**Day 3: Meats:** Herbed Pork Tenderloin with Creamy Polenta & Caramelized Onions, Beef Bourguignon, Hoisin Beef with Scallion Pancakes and Spicy Slaw.

**Day 4: Fish:** Grilled Albacore on Greek Orzo, Maple Pecan Salmon, Pan-Sauteed Mahi Mahi Tacos with Fresh Pineapple and Cilantro Mint Pesto.

*Menu items subject to change. If you need to substitute an ingredient, call the school to let us know. You can make up to one class in the series should you miss one.*

-----

This class takes place at our state-of-the-art cooking school at the Santa Monica Place Shopping Center. There is plenty of parking in Parking Structure 7 off Broadway directly behind the school, best level to park on is Level 4 if possible. Please arrive on time in comfortable attire and close-toed shoes.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your class or receive an account credit. Ages 16 and up.

**12 openings available**

**\$625.00**

**Chef May Hennemann**

**Santa Monica Place**

**6835**

**Mon, May 11 2020 @  
6:30 PM**

**Class/Date****Description****Openings / Price / Location****COOKING 101 SERIES: 4 Weeks of Techniques & Recipes**

This 4-week series is designed to teach culinary fundamentals to establish your foundational cooking skills. You will work at your own station under the guidance of our Chef Instructor who will teach classic techniques, and give you a great series of recipes to add to your repertoire. Bring containers to class - you'll love your next day lunches!

**THIS CLASS MEETS EVERY MONDAY EVENING**

**For 4 weeks from 6:30-9:30pm**

**Day 1: Knife Skills: Soups & Salads.** Sharpen your knife skills and learn to make four classic dishes that make perfect lunches and sides (while learning two awesome do-ahead dressings). Ginger Kale Salad, Farmers Market Chopped Salad, Tuscan Vegetable Soup, Tomato Bisque.

**Day 2: Poultry:** Learn to use various parts of the chicken while making 4 complete dinners. Moroccan Braised Chicken with Orange Scented Couscous, Turkey Ricotta Meatballs with Sage and Roasted Sweet Potatoes, Grainy Mustard Chicken Gratin with Roasted Broccoli.

**Day 3: Meats:** Herbed Pork Tenderloin with Creamy Polenta & Caramelized Onions, Beef Bourguignon, Hoisin Beef with Scallion Pancakes and Spicy Slaw.

**12 openings available**

**\$625.00**

**Chef John Pitblado**

**Santa Monica Place**

**6836**

**Tue, May 12 2020 @  
10:00 AM**



**Day 4: Fish:** Grilled Albacore on Greek Orzo, Maple Pecan Salmon, Pan-Sauteed Mahi Mahi Tacos with Fresh Pineapple and Cilantro Mint Pesto.

*Menu items subject to change. If you need to substitute an ingredient, call the school to let us know. You can make up to one class in the series should you miss one.*

-----  
This class takes place at our state-of-the-art cooking school at the Santa Monica Place Shopping Center. There is plenty of parking in Parking Structure 7 off Broadway directly behind the school, best level to park on is Level 4 if possible. Please arrive on time in comfortable attire and close-toed shoes.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your class or receive an account credit. Ages 16 and up.

## Class/Date

## Description

## Openings / Price / Location

### SUSHI 101

Join Chef May for a delicious introduction to Sushi! You'll learn to make and season rice, pick and cut fish like a pro, master tempura and shape the perfect rolls.

*Asparagus and Spring Onion Roll  
Avocado and Cucumber Roll with Pea Sprouts  
Shrimp Tempura Roll  
Salmon Nigiri*

### THIS IS A 3 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

**16 openings available**

**\$105.00**

**Chef May Hennemann**

**Santa Monica Place**

**6903**

**Wed, May 13 2020 @  
6:30 PM**



## Class/Date

## Description

## Openings / Price / Location

### VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine

Join us for a 4-week cooking series focused on plant-based meals. You will weave in classic cooking techniques with vast collection of recipes from around the world to give you a varied rotation of easy-to-make meals. Each week will focus on a different cuisine and how to stock your pantry accordingly.

#### Day 1: Japanese Cuisine

Congee with Shitake & Greens  
Weeknight Vegetable Ramen with 6-Minute Egg  
Ginger Cauliflower Gyoza  
Soba Noodle Bowl with Teriyaki Carrots & Furikake

#### Day 2: Middle Eastern Cuisine

Falafel on Whole Grain Pita with Quick Pickled Veggies  
Hummus with Charred Eggplant & Preserved Lemon  
Roasted Cabbage with Aleppo Yogurt  
Green Rice Bowl with Sumac Carrots

#### Day 3: Indian Cuisine

Chickpea & Butternut Squash Tikka Masala  
Turmeric Rice with Jeweled Roast Root Vegetables  
Creamy Vegan Saag with Three Greens  
Whole Grain Samosas with Mint Chutney  
Carrot & Lentil Dal with Fried Ginger

#### Day 4: Mexican Cuisine

Chard & Goat Cheese Tacos with Fresh Tortillas  
Winter Vegetable Pasole with Lime Avocado Crema & Pepitas  
Black Bean & Greens Tamales with Tomatillo Salsa  
Mushroom Mole Enchiladas with Pickled Cabbage

### THIS IS A 3 HOUR CLASS THAT MEETS ONCE A WEEK

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

**11 openings available**

**\$525.00**

**Chef John Pitblado**

**Santa Monica Place**

**6879**

**Thu, May 14 2020 @  
10:00 AM**



**Class/Date****Description****Openings / Price / Location****SPECIALTY PIZZA WORKSHOP**

It's time to rig your oven, get two great sauces under your belt and master fantastic toppings (including homemade cheese). You'll leave knowing how to toss pizza dough in the air.

**6892**

Classic Thin-Crust Pizza Dough and Garlic Knots  
 Pizza Bianca  
 Shallot Confit and Mixed Mushroom Pizza

**16 openings available****\$105.00****Chef John Pitblado****Santa Monica Place****THIS IS A 3 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**This is a vegetarian class.****Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).****Class/Date****Description****Openings / Price / Location****INTRO TO CHEESEMAKING: from Creme Fraiche to Chevre and Burrata**

Discover how simple and delicious it is to make cheeses at home. We will discuss the properties of dairy, cultures, rennet, and kefir as we make our own starter to create a variety of simple cheeses. Whey cool! Please remember to bring containers with you to class (mason jars and small to medium containers are perfect).

**6880**

*Cultured Butter*  
*Buttermilk*  
*Fresh Chevre*  
*Flavored Butter*  
*Crème Fraiche*  
*Yogurt*  
*Ricotta*  
*Burrata*

**16 openings available****\$125.00****Pastry Chef Clémence Gossett****Santa Monica Place****THIS CLASS IS A 3.5 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.****Class/Date****Description****Openings / Price / Location****FRESH PASTA WORKSHOP****6893****16 openings available****\$105.00****Chef John Pitblado****Santa Monica Place**

Mangia! Spend three hours learning how to mix, knead, roll out and cut handmade pastas and pair them with seasonal sauces. We'll show you how to do it all by hand or with your choice of hand cranked or KitchenAid attachments.

*Fresh Egg Pasta Dough*  
*Puttanesca*  
*Tortellini with Housemade Ricotta*  
*Cacio e Pepe*  
*Pavlovas with Whipped Cream and Seasonal Fruit*

**THIS CLASS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and



**Thu, May 14 2020 @  
 6:30 PM**

**Fri, May 15 2020 @  
 9:30 AM**

**Fri, May 15 2020 @  
 6:30 PM**



closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

This is a vegetarian class.

**Ages 16 and up.**

### Class/Date

### Description

### Openings / Price / Location

#### GOURMANDISE TECHNIQUE: Knife Skills

Hone your skills in this most important cooking technique class. Knowing how to handle and care for your knives the right way will change how you cook. Great for novice and frequent cooks, this class focuses on proper handling of a knife, making clean cuts, feeling confident with various knives and how to care for them. Watch, learn and practice your new found skills by putting together a delicious dinner menu!

*Asian Chicken Slaw*

*Quinoa Taboule*

*Rosemary Roasted Carrots*

*Country Fried Potatoes*

*Fresh Fruit Crumble*

**THIS IS A 3 HOUR CLASS**

**16 openings available**

**\$105.00**

**Chef May Hennemann**

**Santa Monica Place**

**6911**

**Sat, May 16 2020 @  
2:00 PM**



Our classes are held in commercial kitchens, and we provide everything you need. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

### Class/Date

### Description

### Openings / Price / Location

#### COOKING THE BOOKS: Cooking Inspired by Gjelina

Join us for three hours of recipes inspired by Gjelina!

Menu

TBD

**THIS IS A 3 HOUR CLASS**

**14 openings available**

**\$115.00**

**Chef Eve Bergazyn**

**Santa Monica Place**

**7008**

**Sat, May 16 2020 @  
6:30 PM**



Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

### Class/Date

### Description

### Openings / Price / Location

#### MASTERING COOKIES: from Chocolate Chip to Linzer Cookies

Ever wonder what makes a cookie cakey vs. thin and crisp? How to get your cookies to spread just right and stay chewy in the middle? Are you as obsessed about cookies as we are? We have the class for you!

Join us for four hours of intense cookie baking as we teach you the professional secrets behind baking drop cookies, rolled cookies, slice and bake and sandwich cookies. You'll learn what you can do ahead, how to store both dough and baked-off cookies and where to get the very best ingredients.

*Classic Chocolate Chip Cookies*  
*Lacy Almond Florentines*

**\$135.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**6980**

**Sun, May 17 2020 @  
10:00 AM**



Homemade Oreos with Buttercream Filling  
Double Chocolate Meltaways  
Thick and Chewy Oatmeal Cookies  
Hazelnut Linzer Cookies

### THIS IS A 4 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

### Class/Date

### Description

### Openings / Price / Location

#### GOURMANDISE TECHNIQUE: Fish

Nothing fishy about this class! Join us for an informative and hand-on class on the basics of selecting, storing and cooking fish successfully. You'll walk in and learn how to differentiate between fillets and steaks and make a variety of fish dishes and sauces using three different techniques. Our fish is sourced from Santa Monica Seafood and may change based on seasonality.

Sear, sauté and braise:  
*Miso Seared Salmon*

*Braised Seabass Provençal*  
*Sautéed Branzino with Sage and White Beans*

### THIS IS A 3 HOUR CLASS

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Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

**15 openings available**

**\$125.00**

**Guest Chef**

**Santa Monica Place**

**6948**

**Sun, May 17 2020 @  
2:30 PM**



### Class/Date

### Description

### Openings / Price / Location

#### VEGETARIAN COOKING SERIES: 4 Weeks of World Cuisine

Join us for a four-week intensive cooking series focused on plant-based meals. Chef Eve will weave in classic cooking techniques with her vast collection of recipes curated from her world travels to give you a varied rotation of easy-to-make meals. Each week will focus on a different cuisine and how to stock your pantry accordingly.

#### Week 1: Japanese Cuisine

Congee with Shitake & Greens  
Weeknight Vegetable Ramen with 6-Minute Egg  
Ginger Cauliflower Gyoza  
Soba Noodle Bowl with Teriyaki Carrots & Furikake

#### Week 2: Middle Eastern Cuisine

Falafel on Whole Grain Pita with Quick Pickled Veggies  
Hummus with Charred Eggplant & Preserved Lemon  
Roasted Cabbage with Aleppo Yogurt  
Green Rice Bowl with Sumac Carrots

#### Week 3: Indian Cuisine

Chickpea & Butternut Squash Tikka Masala  
Turmeric Rice with Jeweled Roast Root Vegetables  
Creamy Vegan Saag with Three Greens  
Whole Grain Samosas with Mint Chutney  
Carrot & Lentil Dal with Fried Ginger

**12 openings available**

**\$525.00**

**Guest Chef**

**Santa Monica Place**

**6843**

**Sun, May 17 2020 @  
5:30 PM**



#### Week 4: Mexican Cuisine

Chard & Goat Cheese Tacos with Fresh Tortillas  
Winter Vegetable Pasole with Lime Avocado Crema & Pepitas  
Black Bean & Greens Tamales with Tomatillo Salsa  
Mushroom Mole Enchiladas with Pickled Cabbage  
Jamaica Iced Tea

#### THESE ARE EACH THREE HOUR CLASSES

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**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

#### Class/Date

#### Description

#### Openings / Price / Location

##### COOKING 101 SERIES: 4 Weeks of Techniques & Recipes

This 4-week series is designed to teach culinary fundamentals to establish your foundational cooking skills. You will work at your own station under the guidance of our Chef Instructor who will teach classic techniques, and give you a great series of recipes to add to your repertoire. Bring containers to class - you'll love your next day lunches!

##### THIS CLASS MEETS EVERY MONDAY EVENING

**For 4 weeks from 6:30-9:30pm**

**Day 1: Knife Skills: Soups & Salads.** Sharpen your knife skills and learn to make four classic dishes that make perfect lunches and sides (while learning two awesome do-ahead dressings). Ginger Kale Salad, Farmers Market Chopped Salad, Tuscan Vegetable Soup, Tomato Bisque.

**Day 2: Poultry:** Learn to use various parts of the chicken while making 4 complete dinners. Moroccan Braised Chicken with Orange Scented Couscous, Turkey Ricotta Meatballs with Sage and Roasted Sweet Potatoes, Grainy Mustard Chicken Gratin with Roasted Broccoli.

**Day 3: Meats:** Herbed Pork Tenderloin with Creamy Polenta & Caramelized Onions, Beef Bourguignon, Hoisin Beef with Scallion Pancakes and Spicy Slaw.

**Day 4: Fish:** Grilled Albacore on Greek Orzo, Maple Pecan Salmon, Pan-Sauteed Mahi Mahi Tacos with Fresh Pineapple and Cilantro Mint Pesto.

*Menu items subject to change. If you need to substitute an ingredient, call the school to let us know. You can make up to one class in the series should you miss one.*

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This class takes place at our state-of-the-art cooking school at the Santa Monica Place Shopping Center. There is plenty of parking in Parking Structure 7 off Broadway directly behind the school, best level to park on is Level 4 if possible. Please arrive on time in comfortable attire and close-toed shoes.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your class or receive an account credit. Ages 16 and up.

**12 openings available**

**\$625.00**

**Chef May Hennemann**

**Santa Monica Place**

**6835**

**Mon, May 18 2020 @  
6:30 PM**



#### Class/Date

#### Description

#### Openings / Price / Location

##### FAVORITE FRENCH STOVETOP DINNERS

Open your windows and grab your pots- this three hour class will have neighbors clamoring to know what you're cooking. Join Chef Clemence for three hours of the best French dinners you can make on the stove. Hearty and rich, the techniques are simple and the results delicious.

##### *Cassoulet*

*(White Bean Stew with Bacon Lardons, Garlic Sausage and Braised Chicken)*

##### *Pot-au-feu*

*(Classic Super Savory Beef Short Rib Stew)*

##### *French Apple Cake*

##### THIS IS A 3 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer

**16 openings available**

**\$115.00**

**Chef John Pitblado**

**Santa Monica Place**

**6895**

**Thu, May 21 2020 @  
6:30 PM**



or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

## Class/Date

## Description

## Openings / Price / Location

### SCANDINAVIAN PASTRIES

Join Chef John Pitblado for a morning of pastries from his mother's land! You will walk in and make a yeasted dough for perfect rolls and a sweet ring of filled buns. While the dough rises, you will mix, layer and bake a lovely pan of cardamom coffee cake. Once a lovely cream filling has been made, the rolls and buns will be ready to be divided, filled and shaped. You'll proof them while feasting on the fresh-out-of-the-oven coffee cakes, then wash the buns and rolls before their quick trip to the oven.

**14 openings available**

**6897**



**Fri, May 22 2020 @ 9:30 AM**

*Semmlor (Cream-filled Bun)*  
*St. Lucia Buns (Saffron Bun)*  
*Rommegrot (Sour Cream Pudding)*

**\$125.00**

**Chef John Pitblado**

**Santa Monica Place**

**THIS IS A 4 HOUR CLASS**

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**Ages 16 and up. Classes are BYOB.**

## Class/Date

## Description

## Openings / Price / Location

### CANNING 101: Making Jams, Preserves and Pickles

Learn how easy it is to make jams and preserves from market-fresh produce without spending a lot on equipment (in fact, you really only need jars and a large pot). We'll cover the basics of canning and how to safely seal your jars and then get on with the fruits of the season. Let us peruse the Wednesday market for the freshest berries and newest fruits and stir up some sweet, spreadable magic.

**14 openings available**

**6505**



**Fri, May 22 2020 @ 10:00 AM**

*Classic Strawberry Preserves*  
*Peach Preserves*

**\$125.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

*Dill Pickles*

*You'll take home as many jars as can go around! No need to bring jars; they will be provided by us.*

**THIS IS A 4 HOUR CLASS**

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**Ages 16 and up. Classes are BYOB.**

## Class/Date

## Description

## Openings / Price / Location

### IZAKAYA: Japanese Small Plates

Let's take a few hours and get transported to an Izakaya! Chef May will lead you through a half a dozen courses of small plates and finish with a communal table.

**12 openings available**

**6901**

**Fri, May 22 2020 @ 6:30 PM**

*Charred Green Beans with Sesame Sauce*  
*Crushed Cucumbers and Shiitake Mushrooms with Yuzu Vinaigrette*

**\$115.00**

**Chef May Hennemann**

**Santa Monica Place**

*Shrimp and Garlic Chive Gyoza with Ponzu Sauce*  
*Roasted Japanese Yams and Eggplant with Miso Butter*  
*Matcha Ginger Shortbreads*

**THIS IS A 3 HOUR CLASS**

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water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

## Class/Date

## Description

## Openings / Price / Location

### COUPLES NIGHT: Handmade Pastas

Mangia! Spend three hours learning how to mix, knead, roll out and cut handmade pastas and pair them with seasonal sauces. We'll show you how to do it all by hand or with your choice of hand cranked or KitchenAid attachments.

*Handmade Fettucine with Seasonal Sauce*  
*Tortellini with Housemade Ricotta*  
*Arugula Salad with Pistachio Pesto Dressing*  
*Butterscotch Budino*

### THIS CLASS IS A 3 HOUR CLASS

#### \* PRICE IS PER COUPLE \*

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Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

This is a vegetarian class.

**Ages 21 and up.**

5 openings available

**\$225.00**

**Chef John Pitblado**

**Santa Monica Place**

6792

Sat, May 23 2020 @  
6:30 PM



## Class/Date

## Description

## Openings / Price / Location

### CUSTARDS, MERINGUES & SOUFFLES

Ever dream of perfecting tall, cloudy souffles? How about silky, rich custards? This three hour class will teach you all about the science of eggs, steam and tempering eggs as we whisk, whip and pour our way to simple perfection.

*Classic Creme Brulee*  
*Butterscotch Budino*  
*Chocolate Souffles*  
*Pavlovas*  
*Passionfruit Curd*

### THIS IS A 3 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

**\$95.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

6868

Sun, May 24 2020 @  
10:00 AM



## Class/Date

## Description

## Openings / Price / Location

### PASTA 2.0: Egg Yolk Ravioli & Orecchiette

Mangia! Spend three hours learning how to mix, knead, roll out and cut handmade pastas and pair them with seasonal sauces. We'll show you how to do it all by hand or with your choice of hand cranked or KitchenAid attachments.

*Fresh Egg Pasta Dough*

**\$115.00**

**Chef Eve Bergazyn**

**Santa Monica Place**

6975

Sun, May 24 2020 @  
2:00 PM



*Egg Yolk Ravioli  
Orecchiette  
Housemade Sausage and Broccoli Rabe*

**THIS CLASS IS A 3 HOUR CLASS**

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Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

This is a vegetarian class.

**Ages 16 and up.**

**Class/Date**

**Description**

**Openings / Price / Location**

**COUPLES NIGHT: Korean BBQ**

Book this class with your favorite Korean BBQ fans! Chef May will share her favorite recipes and at-home grilling techniques.

*Beef Galbi  
Dak Galbi (Chicken with Gochujan Cabbage & Sweet Potatoes)*

*Pa Jeon (Vegetable Pancakes)  
Marinated Cucumbers with Sesame Garlic & Korean Chili*

**THIS CLASS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 21 and up. Classes are BYOB.**

**PRICE IS PER COUPLE**

**8 openings available**

**\$225.00**

**Chef May Hennemann**

**Santa Monica Place**

**6913**



**Wed, May 27 2020 @  
6:30 PM**

**Class/Date**

**Description**

**Openings / Price / Location**

**MEZE (Mediterranean Small Plates)**

Let us whisk you away to the Mediterranean as you prepare a meal inspired by the small plates dotting the sea.

*Rice Pilaf  
Homemade Pita Bread  
Classic Hummous  
Moroccan Mint Tea  
Warm Spiced Olives \* Sumac-Roasted Chickpeas  
Lebanese Tabbouleh  
Baba Ganouj  
Kefte (Lamb Meatballs) with Spiced Labneh*

**THIS CLASS IS A 3 HOUR CLASS**

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Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

**16 openings available**

**\$105.00**

**Chef John Pitblado**

**Santa Monica Place**

**6900**



**Thu, May 28 2020 @  
6:30 PM**



**Class/Date****Description****Openings / Price /  
Location****SOURDOUGH 2: Porridge Breads, Seeded and Sprouted Loaves**

Let's take our sourdough breads to the next level! You'll master the art of the porridge loaves by first learning to shape two loaves of bread using dough our chef has prepared; one boule and one pan loaf. Once nestled in proofing baskets and loaf pans to rise, we will gather to learn about the science of wild yeast, sprouting, soaking and work with a variety of seeds and grains for your custom loaves. You'll get to work with freshly milled flour from Pasadena's [Grist & Toll](#), mill flour from Tehachapi Grain Project's latest harvest choose your favorites to make your own bread dough (you'll be taking that home to bake some loaves off at your leisure).

Following a quick break, you'll feed a sourdough starter and prepare a levain, then mix the dough you'll take home to bake your own loaves after class. Once the loaves you shaped are fully proofed, we'll learn to expertly slash and bake them and, while they're busy baking away in the ovens, we will make a batch of jam and make some fresh cheeses with milk from our friend at [Straus](#). Oh- can't forget the sinful homemade hazelnut spread (be sure to bring a jar for that as well).

Please bring two large bowls to class, a jar for your starter and another for the cheese and a large paper bag to carry your loaves home with! Stone-milled flours from Grist & Toll are available for purchase in our storefront for all your bread-making dreams.

Learn the Science Behind:

Wild yeast & Fermentation  
Sprouting and Seed Soaking  
Porridges  
Hydration and Extraction  
Milling and history of wheat cultivation

Make:

Sourdough starter  
Dough for a porridge bread  
Dough for a seeded bread  
Seasonal preserves  
Homemade cheese  
Chocolate hazelnut spread

Bake Off:

1 boule  
1 pan loaf

**THIS IS A 6 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation

**This is a vegetarian class.**

**Ages 16 and up. Classes are BYOB.**

**10 openings available**

**\$250.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**6864**

**Fri, May 29 2020 @  
9:30 AM**

**Class/Date****Description****Openings / Price /  
Location****COUPLES NIGHT: Whiskey Club Dinner**

Fly off with us as we explore whiskeys from near and far with pairings for each dish we prepare. Bring just your appetite- we will provide the rest!

*Blue Cheese Wedge Salad*  
*Southern Style Flank Steak*  
*Roasted Garlic Mashed Potatoes*

*Caramelized Squash with American Whiskey Glaze*  
*Chocolate Souffles with Whiskey-Infused Creme Anglaise*

**THIS IS A 3 HOUR CLASS**

**\* PRICE IS PER COUPLE \***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer

**1 opening available**

**\$250.00**

**Chef John Pitblado**

**Santa Monica Place**

**6898**

**Fri, May 29 2020 @  
6:30 PM**



or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 21 and up.**

**PRICE IS PER COUPLE**

## Class/Date

## Description

## Openings / Price / Location

### CUSTARDS, MERINGUES & SOUFFLES

Ever dream of perfecting tall, cloudy souffles? How about silky, rich custards? This three hour class will teach you all about the science of eggs, steam and tempering eggs as we whisk, whip and pour our way to simple perfection.

*Classic Creme Brulee*  
*Butterscotch Budino*  
*Chocolate Souffles*  
*Pavlovas*  
*Passionfruit Curd*

### THIS IS A 3 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

**16 openings available**

**\$95.00**

**Chef John Pitblado**

**Santa Monica Place**

6899

Sat, May 30 2020 @  
9:30 AM



## Class/Date

## Description

## Openings / Price / Location

### INTRO TO FRENCH MACARONS: The French Method

Whisk yourself into a Paris patisserie as you learn to whip, fold and pipe your way to Macaron perfection. We will begin the class with a demonstration and then break out to make two different flavors of shells using the French method. Once your batter is ready, you'll learn how pipe like a pro. We will let the macarons rest before baking and jump right into our fillings! Our macarons will be sandwiched with three different fillings, from an infused milk chocolate ganache to a creamy classic sea salt caramel.

*Vanilla Bean Macarons*  
*Green Tea (Matcha) Macarons*  
*Milk and Dark Chocolate Ganaches*  
*Salted Caramel Cream Filling*

### THIS IS A 3 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**This is a vegetarian class.**

**Ages 16 and up. Classes are BYOB.**

**14 openings available**

**\$95.00**

**Pastry Chef Rose Lawrence**

**Santa Monica Place**

6921

Sun, May 31 2020 @  
10:00 AM



## Class/Date

## Description

## Openings / Price / Location

### WHOLE GRAIN BAKING: Breakfast Pastries with Grist & Toll Flour

Join Pastry Chef Clemence Gossett for an in-depth baking workshops featuring flours from our favorite local miller Grist and Toll (freshly milled flours will be available for purchase as well). You will bake with soft and hard wheats, from Sonora to Spelt and

**15 openings available**

**\$115.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

6923

Sun, May 31 2020 @  
10:00 AM



Rouge de Bordeaux, and understand the properties of each grain, their flavor profiles and hydration needs

Super-Flaky Biscuits  
Hand Pies and Galettes  
Whole Grain Muffins

**This is a 3 hour class**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

## Class/Date

## Description

## Openings / Price / Location

### COUPLES NIGHT: Sushi 101

Join Chef May for a delicious introduction to Sushi! You'll learn to make and season rice, pick and cut fish like a pro, master tempura and shape the perfect rolls.

*Asparagus and Spring Onion Roll*  
*Avocado and Cucumber Roll with Pea Sprouts*  
*Shrimp Tempura Roll*  
*Salmon Nigiri*

**THIS IS A 3 HOUR CLASS**

**\*\* PRICE IS PER COUPLE \*\***

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**Ages 21 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

6904

Fri, Jun 5 2020 @ 6:30 PM



8 openings available

\$225.00

Chef May Hennemann

Santa Monica Place

## Class/Date

## Description

## Openings / Price / Location

### CHOCOLATE WORKSHOP: Make Craft Chocolates from Bean to Bar

Learn how the bean to bar process works (and make a batch of your own chocolate, from cacao beans to bar) and create perfect craft chocolate and candy bars. A complete education in the science and history of chocolate making will be covered, as well as how to create a craft chocolate operation. You will roast, winnow, grind, conch and learn how to create a small chocolate-making enterprise from home.

Day 1: *Roast, Winnow and Grind Cocoa Beans*

Day 2: *Temper Custom Bars, Create Inclusion Bars and Candy Bars*

**THIS IS A 4 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

6884

Sat, Jun 6 2020 @ 10:00 AM



8 openings available

\$395.00

Chocolatier Ruth Kennison

Santa Monica Place

## Class/Date

## Description

## Openings / Price / Location

### SOURDOUGH 101: Wild Yeast Breads & Jam

Gather 'round as we knead, stretch, fold and proof our way to beautiful, naturally leavened loaves. You'll come into class and shape two loaves of bread using dough our chef has prepared; one boule and one pan loaf. Once nestled in proofing baskets and loaf pans to rise, we will gather to learn about the science of wild yeast, gluten and explore the rainbow of flavors and textures of different varieties of heirloom grains (milled in Pasadena at [Grist & Toll](#)!) You'll taste Spelt, Rye, Hard Reds and Whites and Sonora wheats before choosing your favorites to make your own bread dough.

Following a quick break, you'll feed a sourdough starter and prepare a levain, then mix the dough you'll take home to bake your own loaves after class. Once the loaves you shaped are fully proofed, we'll learn to expertly slash and bake them and, while

6865

Sun, Jun 7 2020 @ 9:00 AM



10 openings available

\$250.00

Pastry Chef Clémence Gossett

Santa Monica Place

they're busy baking away in the ovens, we will make a batch of jam and churn some butter with the loveliest cream from our friends at [Straus](#).

Please bring one large bowl to class, a jar for your starter and a large paper bag to carry your loaves home with! Stone-milled flours from Grist & Toll are available for purchase in our storefront for all your bread-making dreams.

Learn the Science Behind:

Wild yeast  
Fermentation  
Hydration and Extraction  
Milling and history of wheat cultivation

Make:

Sourdough starter  
Dough for two loaves of bread  
Seasonal preserves  
Homemade butter

Bake Off:

1 boule  
1 pan loaf

**THIS IS A 6 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation

**This is a vegetarian class.**

**Ages 16 and up. Classes are BYOB.**

**Class/Date**

**Description**

**Openings / Price /  
Location**

**CHOCOLATE WORKSHOP: Make Craft Chocolates from Bean to Bar**

Learn how the bean to bar process works (and make a batch of your own chocolate, from cacao beans to bar) and create perfect craft chocolate and candy bars. A complete education in the science and history of chocolate making will be covered, as well as how to create a craft chocolate operation. You will roast, winnow, grind, conch and learn how to create a small chocolate-making enterprise from home.

Day 1: *Roast, Winnow and Grind Cocoa Beans*

Day 2: *Temper Custom Bars, Create Inclusion Bars and Candy Bars*

**THIS IS A 5 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

**8 openings available**

**\$395.00**

**Chocolatier Ruth Kennison**

**Santa Monica Place**



**6884**

**Sun, Jun 7 2020 @  
10:00 AM**

**Class/Date**

**Description**

**Openings / Price /  
Location**

**SIMPLE SUPPERS: Classic Recipes in Under 30 Minutes**

Let's make dinner fun again! Learn our favorite dinner-in-30 recipes from the Gourmandise chefs. We'll arm you with shopping and do-ahead tips, fun ways to cook around fussy eaters and how to turn some of these dishes into delicious leftovers and school lunches.

*Braised Moroccan Chicken with Couscous*  
*Sausage, Cannellini Bean, Tomato and Basil Bake*  
*Roasted Cauliflower with Romesco Sauce*  
*Risotto with Butternut Squash, Pancetta and Thyme*

**THIS CLASS IS A 3 HOUR CLASS**



**6943**

**Sun, Jun 7 2020 @  
3:30 PM**

**14 openings available**

**\$125.00**

**Chef May Hennemann**

**Santa Monica Place**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

## Class/Date

## Description

## Openings / Price / Location

### CANNING 101: Making Jams, Preserves and Pickles

Learn how easy it is to make jams and preserves from market-fresh produce without spending a lot on equipment (in fact, you really only need jars and a large pot). We'll cover the basics of canning and how to safely seal your jars and then get on with the fruits of the season. Let us peruse the Wednesday market for the freshest berries and newest fruits and stir up some sweet, spreadable magic.

*Classic Strawberry Preserves  
Peach Preserves*

*Dill Pickles*

*You'll take home as many jars as can go around! No need to bring jars; they will be provided by us.*

**THIS IS A 4 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

**14 openings available**

**\$125.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

6929

Sun, Jun 7 2020 @  
4:00 PM



## Class/Date

## Description

## Openings / Price / Location

### TRADE ROUTE TALKS: The Bittersweet History of Tomatoes

Join Maite Gomez-Rejon for a series of monthly discussions about agriculture, trade and how our taste for foods have changed the landscape of our world. Students are greeted with a topical appetizer and, after the conversation, participate in the hands-on cooking of a dish which uses the theme of the day as the main attraction.

#### THEME:

Tomatoes! Follow along as Chef Maite guides you through the history of the most prolific nightshade. You'll learn of its origins in the Americas, its maligned history with the Vatican and how it went from an ornamental fruit to a staple vegetable.

#### MENU:

Salsa con Chiles  
Tomato Crostada  
Provençal-stuffed Tomatoes

\* Please refrain from wearing colognes, perfume or scented lotions before class \*

Maite's Bio:

Maite Gomez-Rejón has a BFA from the University of Texas at Austin, an MFA from the School of the Art Institute of Chicago and a *Grande Diplome* from the French Culinary Institute in New York City. Since 1995 Maite has worked in the education departments of the Metropolitan Museum of Art, Museum of Modern Art, and the J. Paul Getty Museum and has worked as a private chef and caterer. In 2007 Maite founded ArtBites, art and culinary history combined with hands-on cooking instruction which she teaches at museums and cultural centers across the country. Maite has been a guest on the *Today Show*, featured in *Food & Wine* magazine, and interviewed on KCRWs *Good Food* and NPRs *Splendid Table*. She is a contributor to *Life & Thyme*, *Eaten Magazine*, and other publications. Her essay, "Mexico's Early Cookbooks," is forthcoming in the Oxford Research Encyclopedia of Latin American History.

**THIS IS A 2 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class,

6408

Tue, Jun 9 2020 @  
7:00 PM



**16 openings available**

**\$65.00**

**Chef & Historian Maite Gomez-Rejon**

**Santa Monica Place**

please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up**

## Class/Date

## Description

## Openings / Price / Location

### FRESH PASTA WORKSHOP

Mangia! Spend three hours learning how to mix, knead, roll out and cut handmade pastas and pair them with seasonal sauces. We'll show you how to do it all by hand or with your choice of hand cranked or KitchenAid attachments.

*Fresh Egg Pasta Dough*

*Puttanesca*

*Tortellini with Housemade Ricotta*

*Cacio e Pepe*

*Pavlovas with Whipped Cream and Seasonal Fruit*

**16 openings available**

**\$105.00**

**Chef May Hennemann**

**Santa Monica Place**

**6907**

**Wed, Jun 10 2020 @  
6:30 PM**



### THIS CLASS IS A 3 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

This is a vegetarian class.

**Ages 16 and up.**

## Class/Date

## Description

## Openings / Price / Location

### FISH: The Whole Branzino

Learn the ins and outs of cooking a whole fish! This course will focus on how to select, break down and fillet a whole fish. We'll cover how to cook it on the grill and right on your stove as we work through an complete dinner menu.

*Whole Branzino*

*Grilled Endive Salad*

*Lemon and Herb Risotto*

*Pistachio and Olive Oil Cake*

**16 openings available**

**\$125.00**

**Chef May Hennemann**

**Santa Monica Place**

**6905**

**Thu, Jun 11 2020 @  
6:30 PM**



### THIS CLASS IS A 3 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

## Class/Date

## Description

## Openings / Price / Location

### WINES OF THE WORLD: Piemonte, Italy

*Enjoy an evening of wine education with Elaina Libee*

Join one of Los Angeles's favorite wine experts for a deep dive and tasting into the history and terroir of some of the world's best wines. Each month will feature a different region and will begin with a light spread.

You will sample and average 6 wines and learn:

*Understanding food and wine pairing principles*

*Tasting tips*

*How to select the right wine for your dinner parties or events*

**\$75.00**

**Guest Chef**

**Santa Monica Place**

**6937**

**Thu, Jun 11 2020 @  
7:00 PM**





**THIS IS A 2 HOUR DEMONSTRATION AND TASTING**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 21 AND UP.**

**Class/Date**

**Description**

**Openings / Price / Location**

**SOURDOUGH 101: Wild Yeast Breads & Jam**

Gather 'round as we knead, stretch, fold and proof our way to beautiful, naturally leavened loaves. You'll come into class and shape two loaves of bread using dough our chef has prepared; one boule and one pan loaf. Once nestled in proofing baskets and loaf pans to rise, we will gather to learn about the science of wild yeast, gluten and explore the rainbow of flavors and textures of different varieties of heirloom grains (milled in Pasadena at [Grist & Toll](#))! You'll taste Spelt, Rye, Hard Reds and Whites and Sonora wheats before choosing your favorites to make your own bread dough.

Following a quick break, you'll feed a sourdough starter and prepare a levain, then mix the dough you'll take home to bake your own loaves after class. Once the loaves you shaped are fully proofed, we'll learn to expertly slash and bake them and, while they're busy baking away in the ovens, we will make a batch of jam and churn some butter with the loveliest cream from our friends at [Straus](#).

Please bring one large bowl to class, a jar for your starter and a large paper bag to carry your loaves home with! Stone-milled flours from Grist & Toll are available for purchase in our storefront for all your bread-making dreams.

Learn the Science Behind:

Wild yeast  
Fermentation  
Hydration and Extraction  
Milling and history of wheat cultivation

Make:

Sourdough starter  
Dough for two loaves of bread  
Seasonal preserves  
Homemade butter

Bake Off:

1 boule  
1 pan loaf

**THIS IS A 6 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation

**This is a vegetarian class.**

**Ages 16 and up. Classes are BYOB.**

**Class/Date**

**Description**

**Openings / Price / Location**

6866

**COUPLES NIGHT: Spanish Tapas**

8 openings available

Fri, Jun 12 2020 @  
6:30 PM



Hola! We're bringing you to Spain for the evening to make a feast of small platters. Your chef will lead you through a myriad of techniques and do-ahead planning tips so you can throw an all together delicious party.

*Spinach and Manchego Croquetas  
Pan con Tomate and Jamon Serrano*

\$225.00

**Chef May Hennemann**

**Santa Monica Place**

10 openings available

\$250.00

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

*Tortilla Espagnola with Charred Scallions and Romesco*  
*Pork Belly with Membrillo Glaze*  
*Little Gems Salad*

*Classic Flan*

### THIS IS A 3 HOUR CLASS

**\*\*\*PRICE IS PER COUPLE\*\***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

### Class/Date

### Description

### Openings / Price / Location

#### COUPLES NIGHT: CHINESE DUMPLINGS

Come and learn the secrets of perfect dumplings with Chef May Hennemann. Chef May will teach you how to steam, fry and fill a wide array of her favorite dumplings and desserts from her wide background and travels.

*Steamed Pork Buns*  
*Pork and Shrimp Shu Mai*  
*Chicken and Chive Potstickers*  
*Steamed Buns with Red Bean Paste*

### THIS IS A 3 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

**Ages 16 and up.**

**6 openings available**

**\$115.00**

**Chef May Hennemann**

**Santa Monica Place**

**6919**

**Sat, Jun 13 2020 @  
6:30 PM**



### Class/Date

### Description

### Openings / Price / Location

#### FRENCH MACARONS: The Italian Method

Whisk yourself into a Paris patisserie as you learn to whip, fold and pipe your way to Macaron perfection. We will begin the class with a demonstration and then break out to make two different flavors of shells using the French method. Once your batter is ready, you'll learn how pipe like a pro. We will let the macarons rest before baking and jump right into our fillings! Our macarons will be sandwiched with three different fillings, from an infused milk chocolate ganache to a creamy classic sea salt caramel.

*Vanilla Bean Macarons*  
*Chocolate Macarons*  
*Milk and Dark Chocolate Ganaches*

### THIS IS A 3 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**This is a vegetarian class.**

**Ages 16 and up. Classes are BYOB.**

**16 openings available**

**\$95.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**6922**

**Sun, Jun 14 2020 @  
10:00 AM**



### Class/Date

### Description

### Openings / Price / Location

#### SUMMER PIES

Fall into the season with pies that are pretty as they are easy to make. You'll master an all-butter crust, rolling, crimping, lattice work and two fruit fillings as well as blind baking crusts. Each student will go home with 4-6 individually-sized pies they will have made from scratch.

**16 openings available**

**\$95.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**6924**

**Sun, Jun 14 2020 @  
2:00 PM**



*All-butter Pie Crust  
Double-Crust Blueberry Pies with Lattice Work  
Mile-high Peach Pies*

**THIS CLASS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

***This is a vegetarian class.***

**Ages 16 and up.**

**Class/Date**

**Description**

**Openings / Price / Location**

**COOKING THE BOOKS: Cooking Inspired by Gjelina**

Join us for three hours of recipes inspired by Gjelina!

Menu

TBD

**THIS IS A 3 HOUR CLASS**

**14 openings available**

**\$115.00**

**Chef Eve Bergazyn**

**Santa Monica Place**

**7009**

**Sun, Jun 14 2020 @  
2:30 PM**



Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

**Class/Date**

**Description**

**Openings / Price / Location**

**INTRO TO CHEESEMAKING: from Creme Fraiche to Chevre and Burrata**

Discover how simple and delicious it is to make cheeses at home. We will discuss the properties of dairy, cultures, rennet, and kefir as we make our own starter to create a variety of simple cheeses. Whey cool! Please remember to bring containers with you to class (mason jars and small to medium containers are perfect).

*Cultured Butter  
Buttermilk  
Fresh Chevre  
Flavored Butter  
Crème Fraiche  
Yogurt  
Ricotta  
Burrata*

**16 openings available**

**\$125.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**6934**

**Sun, Jun 14 2020 @  
6:00 PM**



**THIS CLASS IS A 3.5 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

**Class/Date**

**Description**

**Openings / Price / Location**

6981

**KIDS COOKING: The Taco Truck**

16 openings available

\$75.00

Guest Chef

Santa Monica Place

Mon, Jun 15 2020 @  
9:00 AM

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.



*Homemade Tortillas  
Carne Asada  
Grilled Guacamole  
Pico de Gallo  
Churros*

**THIS IS A 2.5 HOUR CLASS for AGES 6-12**

Our classes are held in commercial kitchens, and we provide everything you need. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Class/Date****Description****Openings / Price / Location****TEEN PRO CHEF SERIES: Learn to Cook in A Week**

Do you dream of owning a restaurant or food truck someday? Join Chef John Pitblado for five intense days of working the line! You'll pick up knife skills, plating, how to fry, cook a perfect burger and make every component from scratch.

**Day 1: KNIFE SKILLS - The Taco Truck Menu**

Hone your knife skills while making a menu fit for a taco truck. You'll make a Tomato Mango Salsa, Salsa Verde, Handmade Tortillas, Puff Beef Tacos and Pepitas Polverones.

**Day 2: EGG COOKERY - The Ultimate Brunch**

Break out the griddle- you're making brunch! Learn to fry, poach and scramble your way to diner favorites. You'll make homemade English Muffins, Egg Benedicts with Roasted Asparagus, Hollandaise Sauce, Sour Cream Berry Muffins.

**DAY 3: PIZZAS & DOUGHS**

Mangia! Time to toss pizza and make your own cheeses. You'll make a New York style White Pizza, Margherita Pizza, Italian Chopped Salad, Calzones.

**DAY 4: PASTAS & SAUCES**

Knead, roll and shape your own fresh pasta dough and master three sauces. You'll make pappardelle with tomato, olives and caper sauce, ravioli with basil cream sauce and a seasonal pesto.

**DAY 5: THE ARTISANAL BURGER**

Learn how to grind your own meats, make your buns from scratch (and condiments, too!). Quick pickling will be covered as well.

**THIS IS A 3 HOUR CLASS**  
**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

6744

Mon, Jun 15 2020 @  
9:30 AM

16 openings available

\$625.00

Chef John Pitblado

Santa Monica Place

**Class/Date****Description****Openings / Price / Location**

6775

Mon, Jun 15 2020 @  
2:00 PM**TEEN PRO CHEF SERIES: Mastering World Cuisines**

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

16 openings available

\$625.00

Chef Nigel Henderson

Santa Monica Place



**Day 1: ITALIAN CUISINE**

**Day 2: THAI FAVORITES**

**DAY 3: JAPANESE: SUSHI TO TEMPURA**

**DAY 4: THE FRENCH BISTRO**

**DAY 5: CLASSIC AMERICAN PICNIC: SOUTHERN FRIED CHICKEN**

**THIS IS A 3 HOUR CLASS**  
**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Class/Date**

**Description**

**Openings / Price / Location**

**KIDS BAKING: Crepes!**

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

*Classic Parisian Crepes*  
*Buckwheat Crepes*  
*Crepes Purses*  
*Sweet & Savory Crepes*

**THIS IS A 2.5 HOUR CLASS for AGES 6-12**  
**\*Must wear closed toe shoes\***

**13 openings available**

**\$75.00**

**Guest Chef**

**Santa Monica Place**

**6982**

**Tue, Jun 16 2020 @ 9:00 AM**



Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, otherwise we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Class/Date**

**Description**

**Openings / Price / Location**

**TEEN PRO CHEF SERIES: Learn to Cook in A Week**

Do you dream of owning a restaurant or food truck someday? Join Chef John Pitblado for five intense days of working the line! You'll pick up knife skills, plating, how to fry, cook a perfect burger and make every component from scratch.

**Day 1: KNIFE SKILLS - The Taco Truck Menu**

Hone your knife skills while making a menu fit for a taco truck. You'll make a Tomato Mango Salsa, Salsa Verde, Handmade Tortillas, Puff Beef Tacos and Pepitas Polverones.

**Day 2: EGG COOKERY - The Ultimate Brunch**

Break out the griddle- you're making brunch! Learn to fry, poach and scramble your way to diner favorites. You'll make homemade English Muffins, Egg Benedicts with Roasted Asparagus, Hollandaise Sauce, Sour Cream Berry Muffins.

**DAY 3: PIZZAS & DOUGHS**

Mangia! Time to toss pizza and make your own cheeses. You'll make a New York style White Pizza, Margherita Pizza, Italian Chopped Salad, Calzones.

**DAY 4: PASTAS & SAUCES**

Knead, roll and shape your own fresh pasta dough and master three sauces. You'll make pappardelle with tomato, olives and caper sauce, ravioli with basil cream sauce and a seasonal pesto.

**16 openings available**

**\$625.00**

**Chef John Pitblado**

**Santa Monica Place**

**6744**

**Tue, Jun 16 2020 @ 9:30 AM**



### DAY 5: THE ARTISANAL BURGER

Learn how to grind your own meats, make your buns from scratch (and condiments, too!). Quick pickling will be covered as well.

#### THIS IS A 3 HOUR CLASS 12-16 years old

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

### Class/Date

### Description

### Openings / Price / Location

#### TEEN PRO CHEF SERIES: Mastering World Cuisines

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

#### Day 1: ITALIAN CUISINE

#### Day 2: THAI FAVORITES

#### DAY 3: JAPANESE: SUSHI TO TEMPURA

#### DAY 4: THE FRENCH BISTRO

#### DAY 5: CLASSIC AMERICAN PICNIC: SOUTHERN FRIED CHICKEN

#### THIS IS A 3 HOUR CLASS 12-16 years old

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

6775

Tue, Jun 16 2020 @  
2:00 PM



16 openings available

\$625.00

Chef Nigel Henderson

Santa Monica Place

### Class/Date

### Description

### Openings / Price / Location

#### KIDS COOKING: Ravioli

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

*Egg Pasta Dough  
Four-cheese Ravioli  
Seasonal Pesto Tortellini  
Garlic Butter Sauce*

#### THIS IS A 2.5 HOUR CLASS for AGES 6-12 \*Must wear closed toe shoes\*

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, otherwise we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

6846

Wed, Jun 17 2020 @  
9:00 AM



16 openings available

\$75.00

Guest Chef

Santa Monica Place

### Class/Date

### Description

### Openings / Price / Location

#### TEEN PRO CHEF SERIES: Learn to Cook in A Week

Do you dream of owning a restaurant or food truck someday? Join Chef John Pitblado for five intense days of working the line! You'll pick up knife skills, plating, how to fry, cook a perfect burger and make every component from scratch.

6744

Wed, Jun 17 2020 @  
9:30 AM



16 openings available

\$625.00

Chef John Pitblado

Santa Monica Place



### Day 1: KNIFE SKILLS - The Taco Truck Menu

Hone your knife skills while making a menu fit for a taco truck. You'll make a Tomato Mango Salsa, Salsa Verde, Handmade Tortillas, Puff Beef Tacos and Pepitas Polverones.

### Day 2: EGG COOKERY - The Ultimate Brunch

Break out the griddle- you're making brunch! Learn to fry, poach and scramble your way to diner favorites. You'll make homemade English Muffins, Egg Benedicts with Roasted Asparagus, Hollandaise Sauce, Sour Cream Berry Muffins.

### DAY 3: PIZZAS & DOUGHS

Mangia! Time to toss pizza and make your own cheeses. You'll make a New York style White Pizza, Margherita Pizza, Italian Chopped Salad, Calzones.

### DAY 4: PASTAS & SAUCES

Knead, roll and shape your own fresh pasta dough and master three sauces. You'll make pappardelle with tomato, olives and caper sauce, ravioli with basil cream sauce and a seasonal pesto.

### DAY 5: THE ARTISANAL BURGER

Learn how to grind your own meats, make your buns from scratch (and condiments, too!). Quick pickling will be covered as well.

**THIS IS A 3 HOUR CLASS**  
**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

### Class/Date

### Description

### Openings / Price / Location

#### TEEN PRO CHEF SERIES: Mastering World Cuisines

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

#### Day 1: ITALIAN CUISINE

#### Day 2: THAI FAVORITES

#### DAY 3: JAPANESE: SUSHI TO TEMPURA

#### DAY 4: THE FRENCH BISTRO

#### DAY 5: CLASSIC AMERICAN PICNIC: SOUTHERN FRIED CHICKEN

**THIS IS A 3 HOUR CLASS**  
**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

6775

Wed, Jun 17 2020 @  
2:00 PM



16 openings available

\$625.00

Chef Nigel Henderson

Santa Monica Place

### Class/Date

### Description

### Openings / Price / Location

#### GOURMANDISE TECHNIQUE: Fish

Nothing fishy about this class! Join us for an informative and hand-on class on the basics of selecting, storing and cooking fish successfully. You'll walk in and learn how to differentiate between fillets and steaks and make a variety of fish dishes and sauces using three different techniques. Our fish is sourced from Santa Monica Seafood and may change based on seasonality.

Sear, sauté and braise:  
*Miso Seared Salmon*

*Braised Seabass Provençal*  
*Sautéed Branzino with Sage and White Beans*

**THIS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer

6912

Wed, Jun 17 2020 @  
6:30 PM



16 openings available

\$125.00

Chef May Hennemann

Santa Monica Place

or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

## Class/Date

## Description

## Openings / Price / Location

### KIDS COOKING: Brunch!

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

*Homemade Sausages  
Poached Eggs  
Perfect Pancakes  
Home Fries  
Seasonal Greens*

**THIS IS A 2.5 HOUR CLASS for AGES 6-12**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, otherwise we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**16 openings available**

**\$75.00**

**Guest Chef**

**Santa Monica Place**

**6983**

**Thu, Jun 18 2020 @  
9:00 AM**



## Class/Date

## Description

## Openings / Price / Location

### TEEN PRO CHEF SERIES: Learn to Cook in A Week

Do you dream of owning a restaurant or food truck someday? Join Chef John Pitblado for five intense days of working the line! You'll pick up knife skills, plating, how to fry, cook a perfect burger and make every component from scratch.

#### Day 1: KNIFE SKILLS - The Taco Truck Menu

Hone your knife skills while making a menu fit for a taco truck. You'll make a Tomato Mango Salsa, Salsa Verde, Handmade Tortillas, Puff Beef Tacos and Pepitas Polverones.

#### Day 2: EGG COOKERY - The Ultimate Brunch

Break out the griddle- you're making brunch! Learn to fry, poach and scramble your way to diner favorites. You'll make homemade English Muffins, Egg Benedicts with Roasted Asparagus, Hollandaise Sauce, Sour Cream Berry Muffins.

#### DAY 3: PIZZAS & DOUGHS

Mangia! Time to toss pizza and make your own cheeses. You'll make a New York style White Pizza, Margherita Pizza, Italian Chopped Salad, Calzones.

#### DAY 4: PASTAS & SAUCES

Knead, roll and shape your own fresh pasta dough and master three sauces. You'll make pappardelle with tomato, olives and caper sauce, ravioli with basil cream sauce and a seasonal pesto.

#### DAY 5: THE ARTISANAL BURGER

Learn how to grind your own meats, make your buns from scratch (and condiments, too!). Quick pickling will be covered as well.

**16 openings available**

**\$625.00**

**Chef John Pitblado**

**Santa Monica Place**

**6744**

**Thu, Jun 18 2020 @  
9:30 AM**



**THIS IS A 3 HOUR CLASS  
12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Class/Date**

**Description**

**Openings / Price /  
Location**

**TEEN PRO CHEF SERIES: Mastering World Cuisines**

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

**Day 1: ITALIAN CUISINE**

**Day 2: THAI FAVORITES**

**DAY 3: JAPANESE: SUSHI TO TEMPURA**

**DAY 4: THE FRENCH BISTRO**

**DAY 5: CLASSIC AMERICAN PICNIC: SOUTHERN FRIED CHICKEN**

**THIS IS A 3 HOUR CLASS  
12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**16 openings available**

**\$625.00**

**Chef Nigel Henderson**

**Santa Monica Place**

**6775**

**Thu, Jun 18 2020 @  
2:00 PM**



**Class/Date**

**Description**

**Openings / Price /  
Location**

**KIDS COOKING: Artisanal Pizza Workshop**

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

*Overnight Pizza Dough  
Homemade Ricotta  
Tomato Sauce  
Bechamel (for White Pizza)*

**THIS IS A 2.5 HOUR CLASS for AGES 6-12  
\*Must wear closed toe shoes\***

**6 openings available**

**\$75.00**

**Guest Chef**

**Santa Monica Place**

**6984**

**Fri, Jun 19 2020 @  
9:00 AM**



Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, otherwise we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Class/Date**

**Description**

**Openings / Price /  
Location**

**TEEN PRO CHEF SERIES: Learn to Cook in A Week**

Do you dream of owning a restaurant or food truck someday? Join Chef John Pitblado for five intense days of working the line! You'll pick up knife skills, plating, how to fry, cook a perfect burger and make every component from scratch.

**Day 1: KNIFE SKILLS - The Taco Truck Menu**

Hone your knife skills while making a menu fit for a taco truck. You'll make a Tomato Mango Salsa, Salsa Verde, Handmade Tortillas, Puff Beef Tacos and Pepitas

**16 openings available**

**\$625.00**

**Chef John Pitblado**

**Santa Monica Place**

**6744**

**Fri, Jun 19 2020 @  
9:30 AM**



Polverones.

## Day 2: EGG COOKERY - The Ultimate Brunch

Break out the griddle- you're making brunch! Learn to fry, poach and scramble your way to diner favorites. You'll make homemade English Muffins, Egg Benedicts with Roasted Asparagus, Hollandaise Sauce, Sour Cream Berry Muffins.

## DAY 3: PIZZAS & DOUGHS

Mangia! Time to toss pizza and make your own cheeses. You'll make a New York style White Pizza, Margherita Pizza, Italian Chopped Salad, Calzones.

## DAY 4: PASTAS & SAUCES

Knead, roll and shape your own fresh pasta dough and master three sauces. You'll make pappardelle with tomato, olives and caper sauce, ravioli with basil cream sauce and a seasonal pesto.

## DAY 5: THE ARTISANAL BURGER

Learn how to grind your own meats, make your buns from scratch (and condiments, too!). Quick pickling will be covered as well.

**THIS IS A 3 HOUR CLASS**  
**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

### Class/Date

### Description

### Openings / Price / Location

#### TEEN PRO CHEF SERIES: Mastering World Cuisines

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

#### Day 1: ITALIAN CUISINE

#### Day 2: THAI FAVORITES

#### DAY 3: JAPANESE: SUSHI TO TEMPURA

#### DAY 4: THE FRENCH BISTRO

#### DAY 5: CLASSIC AMERICAN PICNIC: SOUTHERN FRIED CHICKEN

**THIS IS A 3 HOUR CLASS**  
**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

6775

Fri, Jun 19 2020 @  
2:00 PM



16 openings available

\$625.00

Chef Nigel Henderson

Santa Monica Place

### Class/Date

### Description

### Openings / Price / Location

#### COUPLES NIGHT: Thai Street Food

Forget the food truck! Join Chef May for an exciting take on Thai cooking. Come and experience a culinary adventure while learning great techniques and simple recipes to add to your dinner rotation.

*Grilled Pork Skewers with Chili Lime Sauce*  
*Vegetable Pad Thai*  
*Long Beans with Prik King Curry*  
*Coconut Sticky Rice with Seasonal Fruit*

**THIS IS A 3 HOUR CLASS**

**\* PRICE IS PER COUPLE \***

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 21 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

6906

Fri, Jun 19 2020 @  
6:30 PM



7 openings available

\$225.00

Chef May Hennemann

Santa Monica Place

**Class/Date****Description****Openings / Price / Location****SEAFOOD GUMBO FEAST!**

Join Chef Nigel for three hours of Roux, Seafood Techniques and how to work with the best shellfish from Southern California's waters.

*Seafood Gumbo (Shrimp, Oysters & Crab)*  
*Apple Slaw*  
*Hush Puppies with Spicy Remoulade Sauce*  
*Bananas Foster*

**THIS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

**10 openings available**

**\$125.00**

**Chef Nigel Henderson**

**Santa Monica Place**

**6812**



**Sat, Jun 20 2020 @ 2:00 PM**

**Class/Date****Description****Openings / Price / Location****COUPLES NIGHT: Handmade Pastas**

Mangia! Spend three hours learning how to mix, knead, roll out and cut handmade pastas and pair them with seasonal sauces. We'll show you how to do it all by hand or with your choice of hand cranked or KitchenAid attachments.

*Handmade Fettucine with Seasonal Sauce*  
*Tortellini with Housemade Ricotta*  
*Arugula Salad with Pistachio Pesto Dressing*  
*Butterscotch Budino*

**THIS CLASS IS A 3 HOUR CLASS**

**\* PRICE IS PER COUPLE \***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

This is a vegetarian class.

**Ages 21 and up.**

**8 openings available**

**\$225.00**

**Chef May Hennemann**

**Santa Monica Place**

**6908**



**Sat, Jun 20 2020 @ 6:30 PM**

**Class/Date****Description****Openings / Price / Location****BUTCHERING WORKSHOP: THE WHOLE PIG**

Join butcher Janet Crandall for an immersive, whole-day window into the world of butchery. You will learn about animal welfare and sustainable practices, break down a side and learn how to separate all the various cuts. Class will include: sausage making, rendering, knife skills, fabrication and a variety of dishes. Each student will participate in the breaking down of the animal and making a variety of dishes, from salads to mains.

*Please bring a container with ice to class; each student will bring home a selection of cuts.*

**THIS IS A 9 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class,

**\$350.00**

**Chef and Butcher Janet Crandall**

**Santa Monica Place**

**6887**



**Sun, Jun 21 2020 @ 9:00 AM**

please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

## Class/Date

## Description

## Openings / Price / Location

### SOURDOUGH 101: Wild Yeast Breads & Jam

Gather 'round as we knead, stretch, fold and proof our way to great, round hand crafted loaves. Bring containers or paper bags with you to transport your breads home (beret and bicycle optional). You'll also learn to make your own sourdough starter.

#### Learn the Science Behind:

Wild Yeast  
Fermentation  
Hydration and Extraction

#### Make:

Wild Yeast Culture  
Sourdough Starter  
Sprouted Wheat

#### Bake:

Classic Whole Grain Sourdough Bread  
Sprouted Wheat Boule  
Hazelnut Fig Loaf

**10 openings available**

**\$250.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

### THIS IS A 6 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation

**This is a vegetarian class.**

**Ages 16 and up. Classes are BYOB.**

## Class/Date

## Description

## Openings / Price / Location

6946

### SOURDOUGH 101: Wild Yeast Breads & Jam

**10 openings available**

**\$250.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

Sun, Jun 21 2020 @  
9:30 AM



Mon, Jun 22 2020 @  
9:00 AM



Gather 'round as we knead, stretch, fold and proof our way to beautiful, naturally leavened loaves. You'll come into class and shape two loaves of bread using dough our chef has prepared; one boule and one pan loaf. Once nestled in proofing baskets and loaf pans to rise, we will gather to learn about the science of wild yeast, gluten and explore the rainbow of flavors and textures of different varieties of heirloom grains (milled in Pasadena at [Grist & Toll](#))! You'll taste Spelt, Rye, Hard Reds and Whites and Sonora wheats before choosing your favorites to make your own bread dough.

Following a quick break, you'll feed a sourdough starter and prepare a levain, then mix the dough you'll take home to bake your own loaves after class. Once the loaves you shaped are fully proofed, we'll learn to expertly slash and bake them and, while they're busy baking away in the ovens, we will make a batch of jam and churn some butter with the loveliest cream from our friends at [Straus](#).

Please bring one large bowl to class, a jar for your starter and a large paper bag to carry your loaves home with! Stone-milled flours from Grist & Toll are available for purchase in our storefront for all your bread-making dreams.

#### Learn the Science Behind:

Wild yeast  
Fermentation  
Hydration and Extraction  
Milling and history of wheat cultivation

#### Make:

Sourdough starter  
Dough for two loaves of bread  
Seasonal preserves  
Homemade butter



Bake Off:

1 boule  
1 pan loaf

**THIS IS A 6 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation

**This is a vegetarian class.**

**Ages 16 and up. Classes are BYOB.**

**Class/Date**

**Description**

**Openings / Price / Location**

**TEEN PRO PASTRY SERIES**

Do you dream of owning a bakery someday? Join us for four intense days of mixing, piping and decorating.

**Day 1 (MONDAY): CREAM PUFFS & ECLAIRS**

**Day 2(TUESDAY): SEASONAL FRUIT PIES**

**DAY 3 (WEDNESDAY): HOMEMADE BREADS**

**DAY 4: (THURSDAY) FRENCH MACARONS**

**DAY 5: (FRIDAY) CAKES & CUPCAKES**

**16 openings available**

**\$625.00**

**Guest Chef**

**Santa Monica Place**

**6746**

**Mon, Jun 22 2020 @  
9:30 AM**



**THESE ARE 3 HOUR CLASSES**

**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Class/Date**

**Description**

**Openings / Price / Location**

**KIDS COOKING: Southern Chicken Dinner**

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

*BBQ Chicken Wings  
Cornbread with Honey Butter  
Potato Salad  
Chopped Greens Salad*

**16 openings available**

**\$75.00**

**Guest Chef**

**Santa Monica Place**

**6985**

**Mon, Jun 22 2020 @  
1:30 PM**



**THIS IS A 2.5 HOUR CLASS for AGES 6-12**

**\*Must wear closed toe shoes\***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, otherwise we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Class/Date**

**Description**

**Openings / Price /**

**PIE BOOTCAMP with Evan Kleiman and Clemence Gossett**

Spend 4 days making, perfecting, eating, dreaming and baking pies. You'll master crusts, decorative borders, decadent fillings, pillowy meringues and savory bits for four straight days, one pie master after the other. This four-day series includes pie tins, farmers market-fresh ingredients and all the pie knowledge you can get your hands on (just in time to start training for the Pie Contest)!

These classes will be taught by Pie Master Evan Kleiman and pie lover Clemence Gossett.

Day 1: The Science of Pie: Intro to Crust-making and Classic Fruit Pies with Evan  
*Learn about using different fats, from Straus butter to lard, lattice work and crimping.*  
Classic Blueberry Pies, Cherry Pies and Strawberry Glazed Pies

Day 2: Custard Pies with Clemence  
*This class centers on baking crusts blind and making a variety of custard pies with mile-high toppings.*  
Meyer Lemon Meringue Pie, Chocolate Custard Pie, Chess Pies

Day 3: Whole Grain Pies: Spelt, Sonora, Cornmeal with Clemence  
*Mill locally grown wheat to make a variety of flaky and out-of-this-world crusts.*  
Peach Pie with Sonora Wheat Crust, Spelt Nectarine Pies, Hand Pies

Day 4: Savory Pies with Evan  
*Master the savory pie with everything that's in season. You'll make custards, fillings and meats for a spectacular savory finish.*  
Vegetable Pot Pies, Meat Pies, Quiches

**16 openings available****\$525.00****Chef Evan Kleiman****Santa Monica Place****6749****Tue, Jun 23 2020 @  
9:00 AM****THIS CLASS IS A 4 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

This is a vegetarian class.

**Ages 16 and up.**

**Class/Date****Description****Openings / Price /  
Location****TEEN PRO PASTRY SERIES**

Do you dream of owning a bakery someday? Join us for four intense days of mixing, piping and decorating.

**Day 1 (MONDAY): CREAM PUFFS & ECLAIRS**

**Day 2(TUESDAY): SEASONAL FRUIT PIES**

**DAY 3 (WEDNESDAY): HOMEMADE BREADS**

**DAY 4: (THURSDAY) FRENCH MACARONS**

**DAY 5: (FRIDAY) CAKES & CUPCAKES**

**16 openings available****\$625.00****Pastry Chef Clémence Gossett****Santa Monica Place****6746****Tue, Jun 23 2020 @  
9:30 AM****THESE ARE 3 HOUR CLASSES**

**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Class/Date****Description****Openings / Price /  
Location****KIDS COOKING: A Very French Dinner****16 openings available****\$75.00****Guest Chef****6986****Tue, Jun 23 2020 @  
1:30 PM**

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's



Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

*Steak  
Oven Fries  
Salad with Vinaigrette  
Apple Tarts*

**THIS IS A 2.5 HOUR CLASS for AGES 6-12**  
**\*Must wear closed toe shoes\***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, otherwise we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Santa Monica Place**

## Class/Date

## Description

## Openings / Price / Location

### PIE BOOTCAMP with Evan Kleiman and Clemence Gossett

Spend 4 days making, perfecting, eating, dreaming and baking pies. You'll master crusts, decorative borders, decadent fillings, pillowy meringues and savory bits for four straight days, one pie master after the other. This four-day series includes pie tins, farmers market-fresh ingredients and all the pie knowledge you can get your hands on (just in time to start training for the Pie Contest)!

These classes will be taught by Pie Master Evan Kleiman and pie lover Clemence Gossett.

Day 1: The Science of Pie: Intro to Crust-making and Classic Fruit Pies with Evan  
*Learn about using different fats, from Straus butter to lard, lattice work and crimping.*  
Classic Blueberry Pies, Cherry Pies and Strawberry Glazed Pies

Day 2: Custard Pies with Clemence  
*This class centers on baking crusts blind and making a variety of custard pies with mile-high toppings.*  
Meyer Lemon Meringue Pie, Chocolate Custard Pie, Chess Pies

Day 3: Whole Grain Pies: Spelt, Sonora, Cornmeal with Clemence  
*Mill locally grown wheat to make a variety of flaky and out-of-this-world crusts.*  
Peach Pie with Sonora Wheat Crust, Spelt Nectarine Pies, Hand Pies

Day 4: Savory Pies with Evan  
*Master the savory pie with everything that's in season. You'll make custards, fillings and meats for a spectacular savory finish.*  
Vegetable Pot Pies, Meat Pies, Quiches

**16 openings available**

**\$525.00**

**Pastry Chef Cl  mence Gossett**

**Santa Monica Place**

**6749**

**Wed, Jun 24 2020 @  
9:00 AM**



### THIS CLASS IS A 4 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

This is a vegetarian class.

**Ages 16 and up.**

## Class/Date

## Description

## Openings / Price / Location

**6746**

### TEEN PRO PASTRY SERIES

**16 openings available**

**\$625.00**

**Wed, Jun 24 2020 @  
9:30 AM**

Do you dream of owning a bakery someday? Join us for four intense days



of mixing, piping and decorating.

**Day 1 (MONDAY): CREAM PUFFS & ECLAIRS**

**Day 2(TUESDAY): SEASONAL FRUIT PIES**

**DAY 3 (WEDNESDAY): HOMEMADE BREADS**

**DAY 4: (THURSDAY) FRENCH MACARONS**

**DAY 5: (FRIDAY) CAKES & CUPCAKES**

**THESE ARE 3 HOUR CLASSES**

**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Pastry Chef Rose Lawrence**

**Santa Monica Place**

## Class/Date

## Description

## Openings / Price / Location

### KIDS COOKING: Vegetarian Dinner

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

**6987**

**Wed, Jun 24 2020 @  
1:30 PM**



*Risotto  
Herb-Stuffed Tomatoes  
Grilled Romaine with Buttermilk Dressing  
Olive Oil Cake*

**THIS IS A 2.5 HOUR CLASS for AGES 6-12**  
**\*Must wear closed toe shoes\***

**16 openings available**

**\$75.00**

**Guest Chef**

**Santa Monica Place**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, otherwise we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

## Class/Date

## Description

## Openings / Price / Location

### THE SHELLFISH CLASS

You've asked for years and we heard you! Join Chef May for a deep dive into the world of shellfish.

*Scallop Crudo  
Steamed Mussels and Fries (Moules Frites)!  
Roasted Clams with Chorizo Breadcrumbs  
Grilled Gochujang Glazed Shrimp and Marinated Cucumbers  
Lime Chiffon Cake*

**THIS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

**6916**

**Wed, Jun 24 2020 @  
6:30 PM**



**12 openings available**

**\$135.00**

**Chef May Hennemann**

**Santa Monica Place**

**Class/Date****Description****Openings / Price / Location****PIE BOOTCAMP with Evan Kleiman and Clemence Gossett**

Spend 4 days making, perfecting, eating, dreaming and baking pies. You'll master crusts, decorative borders, decadent fillings, pillowy meringues and savory bits for four straight days, one pie master after the other. This four-day series includes pie tins, farmers market-fresh ingredients and all the pie knowledge you can get your hands on (just in time to start training for the Pie Contest)!

These classes will be taught by Pie Master Evan Kleiman and pie lover Clemence Gossett.

Day 1: The Science of Pie: Intro to Crust-making and Classic Fruit Pies with Evan  
*Learn about using different fats, from Straus butter to lard, lattice work and crimping.*  
Classic Blueberry Pies, Cherry Pies and Strawberry Glazed Pies

Day 2: Custard Pies with Clemence  
*This class centers on baking crusts blind and making a variety of custard pies with mile-high toppings.*  
Meyer Lemon Meringue Pie, Chocolate Custard Pie, Chess Pies

Day 3: Whole Grain Pies: Spelt, Sonora, Cornmeal with Clemence  
*Mill locally grown wheat to make a variety of flaky and out-of-this-world crusts.*  
Peach Pie with Sonora Wheat Crust, Spelt Nectarine Pies, Hand Pies

Day 4: Savory Pies with Evan  
*Master the savory pie with everything that's in season. You'll make custards, fillings and meats for a spectacular savory finish.*  
Vegetable Pot Pies, Meat Pies, Quiches

**16 openings available****\$525.00****Pastry Chef Clémence Gossett****Santa Monica Place****6749****Thu, Jun 25 2020 @ 9:00 AM****THIS CLASS IS A 4 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

This is a vegetarian class.

**Ages 16 and up.**

**Class/Date****Description****Openings / Price / Location****TEEN PRO PASTRY SERIES**

Do you dream of owning a bakery someday? Join us for four intense days of mixing, piping and decorating.

**Day 1 (MONDAY): CREAM PUFFS & ECLAIRS**

**Day 2(TUESDAY): SEASONAL FRUIT PIES**

**DAY 3 (WEDNESDAY): HOMEMADE BREADS**

**DAY 4: (THURSDAY) FRENCH MACARONS**

**DAY 5: (FRIDAY) CAKES & CUPCAKES**

**16 openings available****\$625.00****Pastry Chef Rose Lawrence****Santa Monica Place****6746****Thu, Jun 25 2020 @ 9:30 AM****THESE ARE 3 HOUR CLASSES**

**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Class/Date****Description****Openings / Price / Location****KIDS MAKE DINNER! The Roasted Chicken Menu****16 openings available****\$75.00**

Grab your Chef's Hat and let us whisk you into a delicious morning of culinary

**6988**

Thu, Jun 25 2020 @  
1:30 PM



adventures! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

*Roasted Chicken Thighs*  
*Risotto*  
*Nicoise Salad*  
*Chocolate Budino with Whipped Cream*

**THIS IS A 2.5 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Class/Date**

**Description**

**Openings / Price / Location**

**PASTA 2.0: Egg Yolk Ravioli & Orecchiette**

Mangia! Spend three hours learning how to mix, knead, roll out and cut handmade pastas and pair them with seasonal sauces. We'll show you how to do it all by hand or with your choice of hand cranked or KitchenAid attachments.

*Fresh Egg Pasta Dough*  
*Egg Yolk Ravioli*  
*Orecchiette*  
*Housemade Sausage and Broccoli Rabe*

**THIS CLASS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

This is a vegetarian class.

**Ages 16 and up.**

**16 openings available**

**\$115.00**

**Chef Eve Bergazyn**

**Santa Monica Place**

6976

Thu, Jun 25 2020 @  
6:30 PM



**Class/Date**

**Description**

**Openings / Price / Location**

**PIE CAMP with Evan Kleiman and Clemence Gossett**

Spend 4 days making, perfecting, eating, dreaming and baking pies. You'll master crusts, decorative borders, decadent fillings, pillowy meringues and savory bits for four straight days, one pie master after the other. This four-day series includes pie tins, farmers market-fresh ingredients and all the pie knowledge you can get your hands on (just in time to start training for the Pie Contest)!

These classes will be taught by Pie Master Evan Kleiman and pie lover Clemence Gossett.

Day 1: The Science of Pie: Intro to Crust-making and Classic Fruit Pies with Evan  
*Learn about using different fats, from Straus butter to lard, lattice work and crimping.*  
Classic Blueberry Pies, Cherry Pies and Strawberry Glazed Pies

Day 2: Custard Pies with Clemence  
*This class centers on baking crusts blind and making a variety of custard pies with mile-high toppings.*  
Meyer Lemon Meringue Pie, Chocolate Custard Pie, Chess Pies

Day 3: Whole Grain Pies: Spelt, Sonora, Cornmeal with Clemence  
*Mill locally grown wheat to make a variety of flaky and out-of-this-world crusts.*  
Peach Pie with Sonora Wheat Crust, Spelt Nectarine Pies, Hand Pies

Day 4: Savory Pies with Evan

**16 openings available**

**\$525.00**

**Chef Evan Kleiman**

**Santa Monica Place**

6749

Fri, Jun 26 2020 @  
9:00 AM





*Master the savory pie with everything that's in season. You'll make custards, fillings and meats for a spectacular savory finish.*  
Vegetable Pot Pies, Meat Pies, Quiches

#### THIS CLASS IS A 4 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

This is a vegetarian class.

**Ages 16 and up.**

#### Class/Date

#### Description

#### Openings / Price / Location

##### TEEN PRO PASTRY SERIES

Do you dream of owning a bakery someday? Join us for four intense days of mixing, piping and decorating.

**Day 1 (MONDAY): CREAM PUFFS & ECLAIRS**

**Day 2(TUESDAY): SEASONAL FRUIT PIES**

**DAY 3 (WEDNESDAY): HOMEMADE BREADS**

**DAY 4: (THURSDAY) FRENCH MACARONS**

**DAY 5: (FRIDAY) CAKES & CUPCAKES**

**16 openings available**

**\$625.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**6746**

**Fri, Jun 26 2020 @  
9:30 AM**



##### THESE ARE 3 HOUR CLASSES

**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

#### Class/Date

#### Description

#### Openings / Price / Location

##### KIDS MAKE DINNER! The Italian Feast

Grab your Chef's Hat and let us whisk you into a delicious morning of culinary adventures! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

**16 openings available**

**\$75.00**

**Brie Wakeland**

**Santa Monica Place**

**6998**

**Fri, Jun 26 2020 @  
1:30 PM**



*Meatballs in Tomato Sauce  
Roasted Eggplant Rolls with Mozzarella  
Panzanella Salad  
Profiteroles with Chocolate Glaze*

##### THIS IS A 2.5 HOUR CLASS

**\*Must wear closed toe shoes\***

Our classes are held in commercial kitchens, and we provide everything you need. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

#### Class/Date

#### Description

#### Openings / Price / Location

##### COUPLES NIGHT: Korean BBQ

Book this class with your favorite Korean BBQ fans! Chef May will share her favorite

**\$225.00**

**6914**

**Fri, Jun 26 2020 @  
6:30 PM**



recipes and at-home grilling techniques.

*Beef Galbi*  
*Dak Galbi (Chicken with Gochujan Cabbage & Sweet Potatoes)*

*Pa Jeon (Vegetable Pancakes)*  
*Marinated Cucumbers with Sesame Garlic & Korean Chili*

### THIS CLASS IS A 3 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 21 and up. Classes are BYOB.**

**PRICE IS PER COUPLE**

### Class/Date

### Description

### Openings / Price / Location

#### COUPLES NIGHT: Izakaya-Japanese Small Plates

Let's take a few hours and get transported to an Izakaya! Chef May will lead you through a half a dozen courses of small plates and finish with a communal table.

*Charred Green Beans with Sesame Sauce*  
*Crushed Cucumbers and Shiitake Mushrooms with Yuzu Vinaigrette*

*Shrimp and Garlic Chive Gyoza with Ponzu Sauce*  
*Roasted Japanese Yams and Eggplant with Miso Butter*  
*Matcha Ginger Shortbreads*

### THIS IS A 3 HOUR CLASS

**\*\* PRICE IS PER COUPLE \*\***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

**8 openings available**

**\$225.00**

**Chef May Hennemann**

**Santa Monica Place**

**6902**

**Sat, Jun 27 2020 @  
6:30 PM**

### Class/Date

### Description

### Openings / Price / Location

#### CANNING 101: Making Jams, Preserves and Pickles

Learn how easy it is to make jams and preserves from market-fresh produce without spending a lot on equipment (in fact, you really only need jars and a large pot). We'll cover the basics of canning and how to safely seal your jars and then get on with the fruits of the season. Let us peruse the Wednesday market for the freshest berries and newest fruits and stir up some sweet, spreadable magic.

*Classic Strawberry Preserves*  
*Peach Preserves*

*Dill Pickles*

*You'll take home as many jars as can go around! No need to bring jars; they will be provided by us.*

### THIS IS A 4 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

**14 openings available**

**\$125.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**6506**

**Sun, Jun 28 2020 @  
10:00 AM**



**Class/Date****Description****Openings / Price / Location****DONUTS, DOUGHNUTS AND FRITTERS**

Behold the wonder of pillowy, glazed and powdered donuts! Join us for four hours of sinful indulgence as we mix, fry, fill and dunk donuts of all kinds. You'll walk in and make our classic Yeasted Brioche Doughnut Dough, and while it rises, we'll turn our attention to our famous Apple Fritters. You'll fry up the fritters and dunk them in a Apple Cider Glaze, then work on our custom fillings for the doughnuts (Boston Cream, anyone)? After a quick break, you'll roll out and cut out your yeasted doughnuts, cut out donut holes and work the remaining dough into twists. We'll let these doughnuts rise one last time as we heat the oil back up and mix together our chocolate, strawberry and maple glazes, ready for dipping and filling! YES!

*Yeast-risen Doughnuts*  
*Apple Fritters*  
*Boston Cream Doughnuts*  
*Vanilla Pastry Cream*  
*Classic Glaze*  
*Chocolate Glazed Doughnuts*  
*Maple glazed doughnuts*

**13 openings available****\$125.00****Pastry Chef Clémence Gossett****Santa Monica Place****6894****Sun, Jun 28 2020 @  
2:00 PM****THIS IS A 3.5 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.****Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).****Class/Date****Description****Openings / Price / Location****GOURMANDISE TECHNIQUE: Knife Skills**

Hone your skills in this most important cooking technique class. Knowing how to handle and care for your knives the right way will change how you cook. Great for novice and frequent cooks, this class focuses on proper handling of a knife, making clean cuts, feeling confident with various knives and how to care for them. Watch, learn and practice your new found skills by putting together a delicious dinner menu!

*Asian Chicken Slaw**Quinoa Taboule**Rosemary Roasted Carrots**Country Fried Potatoes**Fresh Fruit Crumble***16 openings available****\$105.00****Chef May Hennemann****Santa Monica Place****6949****Sun, Jun 28 2020 @  
2:30 PM****THIS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.****Class/Date****Description****Openings / Price / Location****BAKING WITH CHOCOLATE**

Did we get you with the title? Our favorite new class of the year is all about chocolate in all its splendid forms! You'll bake up some sinful cookies, cakes and puddings and learn how to work with everything from cocoa powder to dark chocolates, all from our sweet friends at [Republica del Cacao](#).

**16 openings available****\$135.00****Pastry Chef Clémence Gossett****Santa Monica Place****6930****Sun, Jun 28 2020 @  
6:30 PM**



*Chocolate Hazelnut Torte*  
*Triple Chocolate Meltaway Cookies*  
*Chocolate Budino*  
*Florentine Cookies with Chocolate Glaze*

### THIS CLASS IS A 3 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

This is a vegetarian class.

**Ages 16 and up.**

### Class/Date

### Description

### Openings / Price / Location

#### TEENS ONLY: Bread 101

You can make homemade bread with very little work (and very savory rewards) with a few basic techniques. This entry-level bread baking class will cover the science of yeast, mastery of different wheats and flours- and a session on milling your very own. THIS CLASS IS FOR AGES 12-16 ONLY.

*Focaccia*  
*Bagels*  
*Buttery Parker House Rolls*

### THIS CLASS IS A 3 HOUR CLASS

#### THIS CLASS IS ONLY FOR STUDENTS AGES 12-16

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**This is a vegetarian class.**

**Ages 16 and up. Classes are BYOB.**

**16 openings available**

**\$85.00**

**Chef John Pitblado**

**Santa Monica Place**

**6838**

**Mon, Jun 29 2020 @  
9:30 AM**



### Class/Date

### Description

### Openings / Price / Location

#### KIDS BAKING: Cream Puffs & Eclairs

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

*Classic Cream Puffs*  
*Savory Cheese Gougeres*  
*Pastry Cream*  
*Chocolate Glaze*

### THIS IS A 2.5 HOUR CLASS for AGES 6-12

**\*Must wear closed toe shoes\***

**16 openings available**

**\$75.00**

**Guest Chef**

**Santa Monica Place**

**6991**

**Mon, Jun 29 2020 @  
10:00 AM**



Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, otherwise we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Class/Date****Description****Openings / Price / Location****KIDS BAKING: French Macarons**

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

**6992**

**Tue, Jun 30 2020 @  
10:00 AM**



*Classic Almond Macarons Shells  
Dark Chocolate Ganache*

**THIS IS A 2.5 HOUR CLASS for AGES 6-12**

Our classes are held in commercial kitchens, and we provide everything you need. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**15 openings available****\$75.00****Guest Chef****Santa Monica Place****Class/Date****Description****Openings / Price / Location****TEENS ONLY: Moroccan Cooking**

Join us for a three hour course designed for ages 12-16. You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

**THIS IS A 3 HOUR CLASS  
12-16 years old**

*Classic Chicken Tagine  
Flatbreads  
Spreads*

**THIS IS A 3 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

**16 openings available****\$95.00****Chef John Pitblado****Santa Monica Place****6840**

**Wed, Jul 1 2020 @  
9:30 AM**

**Class/Date****Description****Openings / Price / Location****KIDS BAKING: The Pie Class**

Grab your Chef's Hat and let us whisk you into a delicious morning of culinary adventures! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

**6994**

**Wed, Jul 1 2020 @  
10:00 AM**



*Classic Double-Crust Apple Pies  
Strawberry Hand Pies  
All-Butter Flaky Pie Crust*

**THIS IS A 2.5 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**16 openings available****\$75.00****Guest Chef****Santa Monica Place****Class/Date****Description****Openings / Price /**

**SOURDOUGH 2: Porridge Breads, Seeded and Sprouted Loaves**

Let's take our sourdough breads to the next level! You'll master the art of the porridge loaves by first learning to shape two loaves of bread using dough our chef has prepared; one boule and one pan loaf. Once nestled in proofing baskets and loaf pans to rise, we will gather to learn about the science of wild yeast, sprouting, soaking and work with a variety of seeds and grains for your custom loaves. You'll get to work with freshly milled flour from Pasadena's [Grist & Toll](#), mill flour from Tehachapi Grain Project's latest harvest choose your favorites to make your own bread dough (you'll be taking that home to bake some loaves off at your leisure).

Following a quick break, you'll feed a sourdough starter and prepare a levain, then mix the dough you'll take home to bake your own loaves after class. Once the loaves you shaped are fully proofed, we'll learn to expertly slash and bake them and, while they're busy baking away in the ovens, we will make a batch of jam and make some fresh cheeses with milk from our friend at [Straus](#). Oh- can't forget the sinful homemade hazelnut spread (be sure to bring a jar for that as well).

Please bring two large bowls to class, a jar for your starter and another for the cheese and a large paper bag to carry your loaves home with! Stone-milled flours from Grist & Toll are available for purchase in our storefront for all your bread-making dreams.

Learn the Science Behind:

Wild yeast & Fermentation  
Sprouting and Seed Soaking  
Porridges

Hydration and Extraction  
Milling and history of wheat cultivation

Make:

Sourdough starter  
Dough for a porridge bread  
Dough for a seeded bread  
Seasonal preserves  
Homemade cheese  
Chocolate hazelnut spread

Bake Off:

1 boule  
1 pan loaf

**THIS IS A 6 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation

**This is a vegetarian class.**

**Ages 16 and up. Classes are BYOB.**

**9 openings available**

**\$250.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**6758**

**Thu, Jul 2 2020 @  
9:00 AM**

**Class/Date**

**6841**

**Thu, Jul 2 2020 @  
9:30 AM**

**Description****TEENS ONLY: French Macarons**

Join us for a three hour course designed for ages 12-16. You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

**THIS IS A 3 HOUR CLASS  
12-16 years old**

*Classic Almond Macarons  
Buttercream  
Chocolate Ganache*

**THIS IS A 3 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Openings / Price /  
Location**

**16 openings available**

**\$95.00**

**Chef John Pitblado**

**Santa Monica Place**



**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

**Class/Date**

**Description**

**Openings / Price / Location**

**THE BAKE & TAKE 4TH OF JULY PIE CLASS!**

Join us for one of our favorite traditions! You will come in and bake two full-sized pies, ready to wow your guests at the center of your 4th of July table.

We will begin our pie making class with a pie science discussion and crust demonstration. You'll then make your own pie crust, and while it rests in the fridge, start making your Lemon or Passionfruit Curd (your choice)! and cutting up your peaches for your fillings. Once the crust is well-rested and your fillings are ready, you'll learn the secret to rolling out a perfect pie circle, how to make both single-crust and lattice topped pies and master crimping! Once the pies are sealed, crimped and decorated, we'll brush our little pies them with a touch of milk, sprinkle them with sugar and bake them until they're golden delicious. Pie tins are included.

*Best Flaky All-Butter Crust*  
*Blueberry Pie*  
*Classic Double-Crust Peach Pie*

**THIS IS A 4 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

**16 openings available**

**\$125.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**6380**



**Fri, Jul 3 2020 @ 9:30 AM**

**Class/Date**

**Description**

**Openings / Price / Location**

**TEENS ONLY: Pies!**

Join us for a three hour course designed for ages 12-16. You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

**THIS IS A 3 HOUR CLASS**  
**12-16 years old**

*Mini Blueberry Pies*  
*Mini Apple Pies*  
*Strawberry Hand Pies*

**THIS IS A 3 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

**16 openings available**

**\$95.00**

**Chef John Pitblado**

**Santa Monica Place**

**6842**



**Fri, Jul 3 2020 @ 9:30 AM**

**Class/Date**

**Description**

**Openings / Price / Location**

**THE BAKE & TAKE 4TH OF JULY PIE CLASS!**

Join us for one of our favorite traditions! You will come in and bake two full-sized pies, ready to wow your guests at the center of your 4th of July table.

We will begin our pie making class with a pie science discussion and crust demonstration. You'll then make your own pie crust, and while it rests in the fridge, start making your Lemon or Passionfruit Curd (your choice)! and cutting up your peaches for your fillings. Once the crust is well-rested and your fillings are ready, you'll learn the secret to rolling out a perfect pie circle, how to make both single-crust and lattice topped pies and master crimping! Once the pies are sealed, crimped and decorated, we'll brush our little pies them with a touch of milk, sprinkle them with sugar and bake them until they're golden delicious. Pie tins are included.

*Best Flaky All-Butter Crust*  
*Blueberry Pie*  
*Classic Double-Crust Peach Pie*

**THIS IS A 4 HOUR CLASS**

**\$125.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**6381**



**Fri, Jul 3 2020 @ 2:30 PM**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

## Class/Date

## Description

## Openings / Price / Location

### BREADS: Brioche, Babka & Challah!

Butter, butter, butter, bread, chocolate and more butter. We're mixing, kneading and shaping a variety of stunning breads, from braids to twists and the classic French Brioche a Tete. This class includes fresh milling of flour, a sweet and easy lesson on the science of yeast, gluten and shaping. Be sure to bring a reusable bag to bring home your stunning loaves!

6925

Sun, Jul 5 2020 @  
9:30 AM



Chocolate Babka  
Butter Brioche  
Classic Braided Challah

**This is a 4 hour class**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

**12 openings available**

**\$125.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

## Class/Date

## Description

## Openings / Price / Location

### HOW TO BAKE & DECORATE A BIRTHDAY CAKE

Learn to master the art of making a simple, beautiful birthday or special occasion cake. We will greet you with a pre-baked cake (let us know if you prefer chocolate or vanilla) and whisk you in to learn how to perfect cakes from scratch. The batter we make in class will be turned into cupcakes- ready for you to practice your piping with. Once our cupcakes are baked, we'll turn our attention to the cakes and learn to split them into perfectly even layers. You will then make frosting, crumb coat your cake and learn the basics of piping while the cakes chill in the fridge. Once the cakes are set and cupcakes are beautifully decorated, we'll return to the cakes and learn to create all-over patterns, from ombre effects to large rosettes and contiguous ruffles. Sprinkles are optional!

6926

Sun, Jul 5 2020 @  
2:00 PM



Classic Yellow Cake  
Devil's Food Cake  
Swiss Buttercream

**THIS IS A 4 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

**14 openings available**

**\$125.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

## Class/Date

## Description

## Openings / Price / Location

### CROISSANT CAMP! 3 days of Laminated Doughs & Pastries

Learn the secrets of homemade Croissants, Brioche, Puff Pastry and other enriched doughs in this intensive, 3-day series. You will discover the secrets of butter and yeast, work by hand and with professional equipment (rolling pins and a laminating machine) and create an impressive array of patisseries using Straus butter and local flours.



Day 1: *Preferments and Mother Doughs, Brioche, Sticky Buns, Doughnuts*

Day 2: *Laminating, Puff Pastry, Chausson aux Pommes, Palmiers*

Day 3: *Croissants: Pain au Chocolat, Pain aux Raisins, Ham and Gruyere, Almond Croissant*

**EACH CLASS IS 5 HOURS**

**10 openings available**

**\$650.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

6950

Mon, Jul 6 2020 @  
8:00 AM

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, otherwise we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

## Class/Date

6789

Mon, Jul 6 2020 @  
9:00 AM



## Description

### Pro Pastry Summer Intensive (Pro Pastry 1 & 2)

This 10-day series is designed for the novice culinary student or home baker looking to learn the basics of the art of baking and pastry. These five-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 10 students.

***This 2 week intensive a condensed version of Pro Pastry Level 1 and Pro Pastry Level 2***

#### ***Day 1: Introduction to Basic Techniques and Cookies, Brownies and Bars***

Start the series off by learning about the chemistry of baking. We will explore how flour, sugar, eggs and other ingredients work in your recipes. The proper use of pastry bags, reading formulas and the importance of mise-en-place will be discussed.

#### ***Day 2: Muffins, Quickbreads and Poundcakes***

We will exploring three different techniques and learn about ratios to create rich baked goods for breakfast, lunch and dessert.

#### ***Day 3: Egg-based Desserts***

Learn how eggs coagulate, expand and thicken to create a variety of desserts and textures as you learn to make souffles, custards and mousses.

#### ***Day 4: Pate a Choux***

Pâte à Choux or Choux dough is a light pastry dough used to make a wide array of pastries, from choux to eclairs and religieuses. You'll make this versatile dough in both sweet and savory applications.

#### ***Day 5: Seasonal Fruit Desserts and Cheesecakes***

You'll learn proper techniques for macerating, reducing and pureeing to make a quick Coulis and seasonal desserts. Whether you like them light and airy or dense and creamy cheesecakes are a year round favorite and often tough to master for new chefs. You'll learn all the tips and tricks to master this egg based dessert.

#### ***Day 6: Tarts***

Perfect the buttery crispness of a tender tart crust and pair it with a smooth, classic pastry cream and seasonal favorites.

#### ***Day 7: Pies***

Tackle the flaky wonder of pies! You'll make a variety of seasonal fruit pies and master the flakiest all-butter pie crust, fruit fillings and pillowy custard meringue pies.

#### ***Day 8: Petit Fours***

Small bites make big impressions, and attention to finishing details are key. You will be making 6 small mignardise, or petit fours.

#### ***Day 9: Cake Baking***

Learn the difference between High-Ratio and Sponge cakes. Cakes made in class will be reserved for decorating the following day.

#### ***Day 10: Cake Decorating***

Learn the difference between High-Ratio and Sponge cakes. Cakes will be baked, cut, filled and frosted in class. Cutting even layers, masking cakes, piping, decorating.

## Openings / Price / Location

12 openings available

\$1650.00

Pastry Chef Clémence Gossett

Santa Monica Place

**THIS CLASS IS 5 HOURS A DAY**

**MEETS MONDAY-FRIDAY FOR 2 WEEKS**

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The Professional Baking Series take place at our new, state-of-the-art cooking school at the Santa Monica Place Mall. There is plenty of parking on the third level directly behind the school. In order to qualify for a certificate of completion, all classes need to be attended. While we provide all ingredients, please note that it is helpful for all students to have the following tools to bring with them to class: 12 ramekins (about 5 oz. size), a shallow-dish pie tin and a light-colored aluminum cake pan measure 6 or 8" by 3" tall. This will allow you to bake in your own containers and transport your goods home without unmolding many of your items before they have sufficiently cooled.

Please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

## Class/Date

## Description

## Openings / Price / Location

### TEEN PRO PASTRY SERIES

Do you dream of owning a bakery someday? Join us for four intense days of mixing, piping and decorating.

**Day 1 (MONDAY): CREAM PUFFS & ECLAIRS**

**Day 2 (TUESDAY): SEASONAL FRUIT PIES**

**DAY 3 (WEDNESDAY): HOMEMADE BREADS**

**DAY 4: (THURSDAY) FRENCH MACARONS**

**DAY 5: (FRIDAY) CAKES & CUPCAKES**

**THESE ARE 3 HOUR CLASSES**

**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

6752

Mon, Jul 6 2020 @  
1:00 PM



16 openings available

\$625.00

Guest Chef

Santa Monica Place

## Class/Date

## Description

## Openings / Price / Location

### TEEN PRO CHEF SERIES: Learn to Cook in A Week

Do you dream of owning a restaurant or food truck someday? Join Chef John Pitblado for five intense days of working the line! You'll pick up knife skills, plating, how to fry, cook a perfect burger and make every component from scratch.

**Day 1: KNIFE SKILLS - The Taco Truck Menu**

Hone your knife skills while making a menu fit for a taco truck. You'll make a Tomato Mango Salsa, Salsa Verde, Handmade Tortillas, Puff Beef Tacos and Pepitas Polverones.

**Day 2: EGG COOKERY - The Ultimate Brunch**

Break out the griddle- you're making brunch! Learn to fry, poach and scramble your way to diner favorites. You'll make homemade English Muffins, Egg Benedicts with Roasted Asparagus, Hollandaise Sauce, Sour Cream Berry Muffins.

**DAY 3: PIZZAS & DOUGHS**

Mangia! Time to toss pizza and make your own cheeses. You'll make a New York style White Pizza, Margherita Pizza, Italian Chopped Salad, Calzones.

**DAY 4: PASTAS & SAUCES**

Knead, roll and shape your own fresh pasta dough and master three sauces. You'll make pappardelle with tomato, olives and caper sauce, ravioli with basil cream sauce and a seasonal pesto.

**DAY 5: THE ARTISANAL BURGER**

Learn how to grind your own meats, make your buns from scratch (and condiments, too!). Quick pickling will be covered as well.

**THIS IS A 3 HOUR CLASS**

**12-16 years old**

6751

Mon, Jul 6 2020 @  
2:30 PM



16 openings available

\$625.00

Chef John Pitblado

Santa Monica Place

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## Class/Date

## Description

## Openings / Price / Location

### CROISSANT CAMP! 3 days of Laminated Doughs & Pastries

Learn the secrets of homemade Croissants, Brioche, Puff Pastry and other enriched doughs in this intensive, 3-day series. You will discover the secrets of butter and yeast, work by hand and with professional equipment (rolling pins and a laminating machine) and create an impressive array of patisseries using Straus butter and local flours.

Day 1: *Preferments and Mother Doughs, Brioche, Sticky Buns, Doughnuts*

Day 2: *Laminating, Puff Pastry, Chausson aux Pommes, Palmiers*

Day 3: *Croissants: Pain au Chocolat, Pain aux Raisins, Ham and Gruyere, Almond Croissant*



6750

Tue, Jul 7 2020 @ 8:00 AM

### EACH CLASS IS 5 HOURS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, otherwise we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

**10 openings available**

**\$650.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

## Class/Date

## Description

## Openings / Price / Location

6789

Tue, Jul 7 2020 @ 9:00 AM

### Pro Pastry Summer Intensive (Pro Pastry 1 & 2)



This 10-day series is designed for the novice culinary student or home baker looking to learn the basics of the art of baking and pastry. These five-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 10 students.

***This 2 week intensive a condensed version of Pro Pastry Level 1 and Pro Pastry Level 2***

#### ***Day 1: Introduction to Basic Techniques and Cookies, Brownies and Bars***

Start the series off by learning about the chemistry of baking. We will explore how flour, sugar, eggs and other ingredients work in your recipes. The proper use of pastry bags, reading formulas and the importance of mise-en-place will be discussed.

#### ***Day 2: Muffins, Quickbreads and Poundcakes***

We will exploring three different techniques and learn about ratios to create rich baked goods for breakfast, lunch and dessert.

#### ***Day 3: Egg-based Desserts***

Learn how eggs coagulate, expand and thicken to create a variety of desserts and textures as you learn to make souffles, custards and mousses.

#### ***Day 4: Pate a Choux***

Pâte à Choux or Choux dough is a light pastry dough used to make a wide array of pastries, from choux to eclairs and religieuses. You'll make this versatile dough in both sweet and savory applications.

#### ***Day 5: Seasonal Fruit Desserts and Cheesecakes***

You'll learn proper techniques for macerating, reducing and pureeing to make a quick Coulis and seasonal desserts. Whether you like them light and airy or dense and creamy cheesecakes are a year round favorite and often tough to master for new chefs. You'll learn all the tips and tricks to master this egg based dessert.

**12 openings available**

**\$1650.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**Day 6: Tarts**

Perfect the buttery crispness of a tender tart crust and pair it with a smooth, classic pastry cream and seasonal favorites.

**Day 7: Pies**

Tackle the flaky wonder of pies! You'll make a variety of seasonal fruit pies and master the flakiest all-butter pie crust, fruit fillings and pillowy custard meringue pies.

**Day 8: Petit Fours**

Small bites make big impressions, and attention to finishing details are key. You will be making 6 small mignardise, or petit fours.

**Day 9: Cake Baking**

Learn the difference between High-Ratio and Sponge cakes. Cakes made in class will be reserved for decorating the following day.

**Day 10: Cake Decorating**

Learn the difference between High-Ratio and Sponge cakes. Cakes will be baked, cut, filled and frosted in class. Cutting even layers, masking cakes, piping, decorating.

**THIS CLASS IS 5 HOURS A DAY**

**MEETS MONDAY-FRIDAY FOR 2 WEEKS**

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The Professional Baking Series take place at our new, state-of-the-art cooking school at the Santa Monica Place Mall. There is plenty of parking on the third level directly behind the school. In order to qualify for a certificate of completion, all classes need to be attended. While we provide all ingredients, please note that it is helpful for all students to have the following tools to bring with them to class: 12 ramekins (about 5 oz. size), a shallow-dish pie tin and a light-colored aluminum cake pan measure 6 or 8" by 3" tall. This will allow you to bake in your own containers and transport your goods home without unmolding many of your items before they have sufficiently cooled.

Please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

**Class/Date****Description****Openings / Price / Location****TEEN PRO PASTRY SERIES**

Do you dream of owning a bakery someday? Join us for four intense days of mixing, piping and decorating.

**Day 1 (MONDAY): CREAM PUFFS & ECLAIRS**

**Day 2(TUESDAY): SEASONAL FRUIT PIES**

**DAY 3 (WEDNESDAY): HOMEMADE BREADS**

**DAY 4: (THURSDAY) FRENCH MACARONS**

**DAY 5: (FRIDAY) CAKES & CUPCAKES**

**THESE ARE 3 HOUR CLASSES**

**12-16 years old**

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6752

Tue, Jul 7 2020 @ 1:00 PM



**16 openings available**

**\$625.00**

**Guest Chef**

**Santa Monica Place**

**Class/Date****Description****Openings / Price / Location****TEEN PRO CHEF SERIES: Learn to Cook in A Week**

Do you dream of owning a restaurant or food truck someday? Join Chef John Pitblado for five intense days of working the line! You'll pick up knife skills, plating, how to fry, cook a perfect burger and make every component from scratch.

**Day 1: KNIFE SKILLS - The Taco Truck Menu**

6751

Tue, Jul 7 2020 @ 2:30 PM



**16 openings available**

**\$625.00**

**Chef John Pitblado**

**Santa Monica Place**



Hone your knife skills while making a menu fit for a taco truck. You'll make a Tomato Mango Salsa, Salsa Verde, Handmade Tortillas, Puff Beef Tacos and Pepitas Polverones.

## Day 2: EGG COOKERY - The Ultimate Brunch

Break out the griddle- you're making brunch! Learn to fry, poach and scramble your way to diner favorites. You'll make homemade English Muffins, Egg Benedicts with Roasted Asparagus, Hollandaise Sauce, Sour Cream Berry Muffins.

## DAY 3: PIZZAS & DOUGHS

Mangia! Time to toss pizza and make your own cheeses. You'll make a New York style White Pizza, Margherita Pizza, Italian Chopped Salad, Calzones.

## DAY 4: PASTAS & SAUCES

Knead, roll and shape your own fresh pasta dough and master three sauces. You'll make pappardelle with tomato, olives and caper sauce, ravioli with basil cream sauce and a seasonal pesto.

## DAY 5: THE ARTISANAL BURGER

Learn how to grind your own meats, make your buns from scratch (and condiments, too!). Quick pickling will be covered as well.

### THIS IS A 3 HOUR CLASS

12-16 years old

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## Class/Date

## Description

## Openings / Price / Location

### TRADE ROUTE TALKS: Digging into Peanuts

Join Maite Gomez-Rejon for a series of monthly discussions about agriculture, trade and how our taste for foods have changed the landscape of our world. Students are greeted with a topical appetizer and, after the conversation, participate in the hands-on cooking of a dish which uses the theme of the day as the main attraction.

### THEME:

Peanuts

### MENU:

TBD

\* Please refrain from wearing colognes, perfume or scented lotions before class \*

Maite's Bio:

6977

Tue, Jul 7 2020 @ 7:00 PM



Maite Gomez-Rejón has a BFA from the University of Texas at Austin, an MFA from the School of the Art Institute of Chicago and a *Grande Diplome* from the French Culinary Institute in New York City. Since 1995 Maite has worked in the education departments of the Metropolitan Museum of Art, Museum of Modern Art, and the J. Paul Getty Museum and has worked as a private chef and caterer. In 2007 Maite founded ArtBites, art and culinary history combined with hands-on cooking instruction which she teaches at museums and cultural centers across the country. Maite has been a guest on the *Today Show*, featured in *Food & Wine* magazine, and interviewed on KCRW's *Good Food* and NPR's *Splendid Table*. She is a contributor to *Life & Thyme*, *Eaten Magazine*, and other publications. Her essay, "Mexico's Early Cookbooks," is forthcoming in the Oxford Research Encyclopedia of Latin American History.

### THIS IS A 2 HOUR CLASS

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Ages 16 and up

16 openings available

\$65.00

Chef & Historian Maite Gomez-Rejon

Santa Monica Place

## Class/Date

6750

## Description

CROISSANT CAMP! 3 days of Laminated Doughs & Pastries

## Openings / Price / Location

10 openings available

\$650.00

Wed, Jul 8 2020 @  
8:00 AM



Learn the secrets of homemade Croissants, Brioche, Puff Pastry and other enriched doughs in this intensive, 3-day series. You will discover the secrets of butter and yeast, work by hand and with professional equipment (rolling pins and a laminating machine) and create an impressive array of patisseries using Straus butter and local flours.

Day 1: *Preferments and Mother Doughs, Brioche, Sticky Buns, Doughnuts*

Day 2: *Laminating, Puff Pastry, Chausson aux Pommes, Palmiers*

Day 3: *Croissants: Pain au Chocolat, Pain aux Raisins, Ham and Gruyere, Almond Croissant*

### EACH CLASS IS 5 HOURS

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**Ages 16 and up.**

**Pastry Chef Clémence Gossett**  
**Santa Monica Place**

### Class/Date

6789

Wed, Jul 8 2020 @  
9:00 AM



### Description

#### Pro Pastry Summer Intensive (Pro Pastry 1 & 2)

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***This 2 week intensive a condensed version of Pro Pastry Level 1 and Pro Pastry Level 2***

#### ***Day 1: Introduction to Basic Techniques and Cookies, Brownies and Bars***

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You'll learn proper techniques for macerating, reducing and pureeing to make a quick Coulis and seasonal desserts. Whether you like them light and airy or dense and creamy cheesecakes are a year round favorite and often tough to master for new chefs. You'll learn all the tips and tricks to master this egg based dessert.

#### ***Day 6: Tarts***

Perfect the buttery crispness of a tender tart crust and pair it with a smooth, classic pastry cream and seasonal favorites.

#### ***Day 7: Pies***

Tackle the flaky wonder of pies! You'll make a variety of seasonal fruit pies and master the flakiest all-butter pie crust, fruit fillings and pillowy custard meringue pies.

#### ***Day 8: Petit Fours***

Small bites make big impressions, and attention to finishing details are key. You will be making 6 small mignardise, or petit fours.

### Openings / Price / Location

12 openings available

\$1650.00

**Pastry Chef Clémence Gossett**  
**Santa Monica Place**

**Day 9: Cake Baking**

Learn the difference between High-Ratio and Sponge cakes. Cakes made in class will be reserved for decorating the following day.

**Day 10: Cake Decorating**

Learn the difference between High-Ratio and Sponge cakes. Cakes will be baked, cut, filled and frosted in class. Cutting even layers, masking cakes, piping, decorating.

**THIS CLASS IS 5 HOURS A DAY**

**MEETS MONDAY-FRIDAY FOR 2 WEEKS**

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The Professional Baking Series take place at our new, state-of-the-art cooking school at the Santa Monica Place Mall. There is plenty of parking on the third level directly behind the school. In order to qualify for a certificate of completion, all classes need to be attended. While we provide all ingredients, please note that it is helpful for all students to have the following tools to bring with them to class: 12 ramekins (about 5 oz. size), a shallow-dish pie tin and a light-colored aluminum cake pan measure 6 or 8" by 3" tall. This will allow you to bake in your own containers and transport your goods home without unmolding many of your items before they have sufficiently cooled.

Please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

**Class/Date****Description****Openings / Price / Location****TEEN PRO PASTRY SERIES**

Do you dream of owning a bakery someday? Join us for four intense days of mixing, piping and decorating.

**Day 1 (MONDAY): CREAM PUFFS & ECLAIRS**

**Day 2(TUESDAY): SEASONAL FRUIT PIES**

**DAY 3 (WEDNESDAY): HOMEMADE BREADS**

**DAY 4: (THURSDAY) FRENCH MACARONS**

**DAY 5: (FRIDAY) CAKES & CUPCAKES**

**THESE ARE 3 HOUR CLASSES**

**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**16 openings available**

**\$625.00**

**Guest Chef**

**Santa Monica Place**

**6752**

**Wed, Jul 8 2020 @  
1:00 PM**

**Class/Date****Description****Openings / Price / Location****TEEN PRO CHEF SERIES: Learn to Cook in A Week**

Do you dream of owning a restaurant or food truck someday? Join Chef John Pitblado for five intense days of working the line! You'll pick up knife skills, plating, how to fry, cook a perfect burger and make every component from scratch.

**Day 1: KNIFE SKILLS - The Taco Truck Menu**

Hone your knife skills while making a menu fit for a taco truck. You'll make a Tomato Mango Salsa, Salsa Verde, Handmade Tortillas, Puff Beef Tacos and Pepitas Polverones.

**Day 2: EGG COOKERY - The Ultimate Brunch**

Break out the griddle- you're making brunch! Learn to fry, poach and scramble your way to diner favorites. You'll make homemade English Muffins, Egg Benedicts with Roasted Asparagus, Hollandaise Sauce, Sour Cream Berry Muffins.

**DAY 3: PIZZAS & DOUGHS**

Mangia! Time to toss pizza and make your own cheeses. You'll make a New York style White Pizza, Margherita Pizza, Italian Chopped Salad, Calzones.

**16 openings available**

**\$625.00**

**Chef John Pitblado**

**Santa Monica Place**

**6751**

**Wed, Jul 8 2020 @  
2:30 PM**



#### DAY 4: PASTAS & SAUCES

Knead, roll and shape your own fresh pasta dough and master three sauces. You'll make pappardelle with tomato, olives and caper sauce, ravioli with basil cream sauce and a seasonal pesto.

#### DAY 5: THE ARTISANAL BURGER

Learn how to grind your own meats, make your buns from scratch (and condiments, too!). Quick pickling will be covered as well.

#### THIS IS A 3 HOUR CLASS 12-16 years old

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

#### Class/Date

6789

Thu, Jul 9 2020 @  
9:00 AM



#### Description

##### Pro Pastry Summer Intensive (Pro Pastry 1 & 2)

This 10-day series is designed for the novice culinary student or home baker looking to learn the basics of the art of baking and pastry. These five-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 10 students.

##### *This 2 week intensive a condensed version of Pro Pastry Level 1 and Pro Pastry Level 2*

##### *Day 1: Introduction to Basic Techniques and Cookies, Brownies and Bars*

Start the series off by learning about the chemistry of baking. We will explore how flour, sugar, eggs and other ingredients work in your recipes. The proper use of pastry bags, reading formulas and the importance of mise-en-place will be discussed.

##### *Day 2: Muffins, Quickbreads and Poundcakes*

We will explore three different techniques and learn about ratios to create rich baked goods for breakfast, lunch and dessert.

##### *Day 3: Egg-based Desserts*

Learn how eggs coagulate, expand and thicken to create a variety of desserts and textures as you learn to make souffles, custards and mousses.

##### *Day 4: Pate a Choux*

Pâte à Choux or Choux dough is a light pastry dough used to make a wide array of pastries, from choux to eclairs and religieuses. You'll make this versatile dough in both sweet and savory applications.

##### *Day 5: Seasonal Fruit Desserts and Cheesecakes*

You'll learn proper techniques for macerating, reducing and pureeing to make a quick Coulis and seasonal desserts. Whether you like them light and airy or dense and creamy cheesecakes are a year round favorite and often tough to master for new chefs. You'll learn all the tips and tricks to master this egg based dessert.

##### *Day 6: Tarts*

Perfect the buttery crispness of a tender tart crust and pair it with a smooth, classic pastry cream and seasonal favorites.

##### *Day 7: Pies*

Tackle the flaky wonder of pies! You'll make a variety of seasonal fruit pies and master the flakiest all-butter pie crust, fruit fillings and pillowy custard meringue pies.

##### *Day 8: Petit Fours*

Small bites make big impressions, and attention to finishing details are key. You will be making 6 small mignardise, or petit fours.

##### *Day 9: Cake Baking*

Learn the difference between High-Ratio and Sponge cakes. Cakes made in class will be reserved for decorating the following day.

##### *Day 10: Cake Decorating*

Learn the difference between High-Ratio and Sponge cakes. Cakes will be baked, cut, filled and frosted in class. Cutting even layers, masking cakes, piping, decorating.

#### THIS CLASS IS 5 HOURS A DAY

#### Openings / Price / Location

12 openings available

\$1650.00

Pastry Chef Clémence Gossett

Santa Monica Place

## MEETS MONDAY-FRIDAY FOR 2 WEEKS

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Please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

### Class/Date

### Description

### Openings / Price / Location

#### TEEN PRO PASTRY SERIES

Do you dream of owning a bakery someday? Join us for four intense days of mixing, piping and decorating.

**Day 1 (MONDAY): CREAM PUFFS & ECLAIRS**

**Day 2(TUESDAY): SEASONAL FRUIT PIES**

**DAY 3 (WEDNESDAY): HOMEMADE BREADS**

**DAY 4: (THURSDAY) FRENCH MACARONS**

**DAY 5: (FRIDAY) CAKES & CUPCAKES**

**THESE ARE 3 HOUR CLASSES**

**12-16 years old**

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**16 openings available**

**\$625.00**

**Guest Chef**

**Santa Monica Place**

6752

Thu, Jul 9 2020 @  
1:00 PM



### Class/Date

### Description

### Openings / Price / Location

#### TEEN PRO CHEF SERIES: Learn to Cook in A Week

Do you dream of owning a restaurant or food truck someday? Join Chef John Pitblado for five intense days of working the line! You'll pick up knife skills, plating, how to fry, cook a perfect burger and make every component from scratch.

**Day 1: KNIFE SKILLS - The Taco Truck Menu**

Hone your knife skills while making a menu fit for a taco truck. You'll make a Tomato Mango Salsa, Salsa Verde, Handmade Tortillas, Puff Beef Tacos and Pepitas Poverones.

**Day 2: EGG COOKERY - The Ultimate Brunch**

Break out the griddle- you're making brunch! Learn to fry, poach and scramble your way to diner favorites. You'll make homemade English Muffins, Egg Benedicts with Roasted Asparagus, Hollandaise Sauce, Sour Cream Berry Muffins.

**DAY 3: PIZZAS & DOUGHS**

Mangia! Time to toss pizza and make your own cheeses. You'll make a New York style White Pizza, Margherita Pizza, Italian Chopped Salad, Calzones.

**DAY 4: PASTAS & SAUCES**

Knead, roll and shape your own fresh pasta dough and master three sauces. You'll make pappardelle with tomato, olives and caper sauce, ravioli with basil cream sauce and a seasonal pesto.

**DAY 5: THE ARTISANAL BURGER**

Learn how to grind your own meats, make your buns from scratch (and condiments, too!). Quick pickling will be covered as well.

**16 openings available**

**\$625.00**

**Chef John Pitblado**

**Santa Monica Place**

6751

Thu, Jul 9 2020 @  
2:30 PM



**THIS IS A 3 HOUR CLASS  
12-16 years old**

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**Class/Date**

6789

Fri, Jul 10 2020 @  
9:00 AM



**Description**

**Pro Pastry Summer Intensive (Pro Pastry 1 & 2)**

This 10-day series is designed for the novice culinary student or home baker looking to learn the basics of the art of baking and pastry. These five-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 10 students.

***This 2 week intensive a condensed version of Pro Pastry Level 1 and Pro Pastry Level 2***

***Day 1: Introduction to Basic Techniques and Cookies, Brownies and Bars***

Start the series off by learning about the chemistry of baking. We will explore how flour, sugar, eggs and other ingredients work in your recipes. The proper use of pastry bags, reading formulas and the importance of mise-en-place will be discussed.

***Day 2: Muffins, Quickbreads and Poundcakes***

We will exploring three different techniques and learn about ratios to create rich baked goods for breakfast, lunch and dessert.

***Day 3: Egg-based Desserts***

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***Day 6: Tarts***

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**MEETS MONDAY-FRIDAY FOR 2 WEEKS**

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**Openings / Price /  
Location**

**12 openings available**

**\$1650.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**



oz. size), a shallow-dish pie tin and a light-colored aluminum cake pan measure 6 or 8" by 3" tall. This will allow you to bake in your own containers and transport your goods home without unmolding many of your items before they have sufficiently cooled.

Please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

## Class/Date

## Description

## Openings / Price / Location

### TEEN PRO PASTRY SERIES

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**Day 1 (MONDAY): CREAM PUFFS & ECLAIRS**

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**DAY 3 (WEDNESDAY): HOMEMADE BREADS**

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**THESE ARE 3 HOUR CLASSES**

**12-16 years old**

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**16 openings available**

**\$625.00**

**Guest Chef**

**Santa Monica Place**

**6752**

**Fri, Jul 10 2020 @  
1:00 PM**



## Class/Date

## Description

## Openings / Price / Location

### TEEN PRO CHEF SERIES: Learn to Cook in A Week

Do you dream of owning a restaurant or food truck someday? Join Chef John Pitblado for five intense days of working the line! You'll pick up knife skills, plating, how to fry, cook a perfect burger and make every component from scratch.

**Day 1: KNIFE SKILLS - The Taco Truck Menu**

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**DAY 3: PIZZAS & DOUGHS**

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**DAY 5: THE ARTISANAL BURGER**

Learn how to grind your own meats, make your buns from scratch (and condiments, too!). Quick pickling will be covered as well.

**THIS IS A 3 HOUR CLASS**

**12-16 years old**

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**16 openings available**

**\$625.00**

**Chef John Pitblado**

**Santa Monica Place**

**6751**

**Fri, Jul 10 2020 @  
2:30 PM**



## Class/Date

## Description

## Openings / Price /

## FRENCH TARTS

Master the sweet perfection of classic French tarts in this three-hour class.

*Classic, flaky press-in tart dough*  
*Fresh Berry French Fruit Tarts*  
*Passionfruit Meringue Tarts*

## THIS CLASS IS A 3 HOUR CLASS

16 openings available

\$95.00

Pastry Chef Clémence Gossett

Santa Monica Place

6927



Sun, Jul 12 2020 @  
10:00 AM

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

*This is a vegetarian class.*

**Ages 16 and up.**

## Class/Date

## Description

## Openings / Price / Location

## DANISH PASTRIES: Laminated Danishes, Braids and Glazes

Let's laminate! Join Chef John for four hours of butter, yeast and lamination as you learn to perfect spirals, danishes, pinwheels and more!

*Classic Danish Pastry*  
*Cheese and Fruit Fillings*  
*Savory Spirals*  
*Almond Braids*  
*Royal Icing*

## THIS IS A 4 HOUR CLASS

14 openings available

\$115.00

Chef John Pitblado

Santa Monica Place

6931



Sun, Jul 12 2020 @  
2:30 PM

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC (Bring Your Own Container!).**

## Class/Date

## Description

## Openings / Price / Location

6789



Mon, Jul 13 2020 @  
9:00 AM

## Pro Pastry Summer Intensive (Pro Pastry 1 &amp; 2)

12 openings available

\$1650.00

Pastry Chef Clémence Gossett

Santa Monica Place

This 10-day series is designed for the novice culinary student or home baker looking to learn the basics of the art of baking and pastry. These five-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 10 students.

*This 2 week intensive a condensed version of Pro Pastry Level 1 and Pro Pastry Level 2*

**Day 1: Introduction to Basic Techniques and Cookies, Brownies and Bars**

Start the series off by learning about the chemistry of baking. We will explore how flour, sugar, eggs and other ingredients work in your recipes. The proper use of pastry bags, reading formulas and the importance of mise-en-place will be discussed.

**Day 2: Muffins, Quickbreads and Poundcakes**

We will exploring three different techniques and learn about ratios to create rich baked goods for breakfast, lunch and dessert.

**Day 3: Egg-based Desserts**

Learn how eggs coagulate, expand and thicken to create a variety of desserts and textures as you learn to make souffles, custards and mousses.

**Day 4: Pate a Choux**

Pâte à Choux or Choux dough is a light pastry dough used to make a wide array of pastries, from choux to eclairs and religieuses. You'll make this versatile dough in both sweet and savory applications.

**Day 5: Seasonal Fruit Desserts and Cheesecakes**

You'll learn proper techniques for macerating, reducing and pureeing to make a quick Coulis and seasonal desserts. Whether you like them light and airy or dense and creamy cheesecakes are a year round favorite and often tough to master for new chefs. You'll learn all the tips and tricks to master this egg based dessert.

**Day 6: Tarts**

Perfect the buttery crispness of a tender tart crust and pair it with a smooth, classic pastry cream and seasonal favorites.

**Day 7: Pies**

Tackle the flaky wonder of pies! You'll make a variety of seasonal fruit pies and master the flakiest all-butter pie crust, fruit fillings and pillowy custard meringue pies.

**Day 8: Petit Fours**

Small bites make big impressions, and attention to finishing details are key. You will be making 6 small mignardise, or petit fours.

**Day 9: Cake Baking**

Learn the difference between High-Ratio and Sponge cakes. Cakes made in class will be reserved for decorating the following day.

**Day 10: Cake Decorating**

Learn the difference between High-Ratio and Sponge cakes. Cakes will be baked, cut, filled and frosted in class. Cutting even layers, masking cakes, piping, decorating.

**THIS CLASS IS 5 HOURS A DAY**

**MEETS MONDAY-FRIDAY FOR 2 WEEKS**

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Please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

**Class/Date****Description****Openings / Price / Location****KIDS COOKING: Fresh Pasta Workshop**

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

**16 openings available**

**\$75.00**

**Guest Chef**

**Santa Monica Place**

**6995**

**Mon, Jul 13 2020 @  
10:00 AM**



*Homemade Pasta  
Seasonal Pasta Sauces  
Housemade Ricotta*

**THIS IS A 2.5 HOUR CLASS  
\*Must wear closed toe shoes\***

Our classes are held in commercial kitchens, and we provide everything you need. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

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**Pro Pastry Summer Intensive (Pro Pastry 1 & 2)**

This 10-day series is designed for the novice culinary student or home baker looking to learn the basics of the art of baking and pastry. These five-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 10 students.

***This 2 week intensive a condensed version of Pro Pastry Level 1 and Pro Pastry Level 2******Day 1: Introduction to Basic Techniques and Cookies, Brownies and Bars***

Start the series off by learning about the chemistry of baking. We will explore how flour, sugar, eggs and other ingredients work in your recipes. The proper use of pastry bags, reading formulas and the importance of mise-en-place will be discussed.

***Day 2: Muffins, Quickbreads and Poundcakes***

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***Day 3: Egg-based Desserts***

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***Day 4: Pate a Choux***

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***Day 10: Cake Decorating***

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**THIS CLASS IS 5 HOURS A DAY****MEETS MONDAY-FRIDAY FOR 2 WEEKS**

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6789

Tue, Jul 14 2020 @  
9:00 AM

**12 openings available****\$1650.00****Pastry Chef Clémence Gossett****Santa Monica Place**

**Class/Date****Description****Openings / Price / Location****KIDS BAKING: French Macarons**

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

6996

Tue, Jul 14 2020 @  
10:00 AM



*Classic Almond Macarons Shells*  
*Dark Chocolate Ganache*

**THIS IS A 2.5 HOUR CLASS for AGES 6-12**

Our classes are held in commercial kitchens, and we provide everything you need. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**16 openings available**

**\$75.00**

**Guest Chef**

**Santa Monica Place**

**Class/Date****Description****Openings / Price / Location**

6789

Wed, Jul 15 2020 @  
9:00 AM

**Pro Pastry Summer Intensive (Pro Pastry 1 & 2)**

This 10-day series is designed for the novice culinary student or home baker looking to learn the basics of the art of baking and pastry. These five-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 10 students.

***This 2 week intensive a condensed version of Pro Pastry Level 1 and Pro Pastry Level 2***

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***Day 2: Muffins, Quickbreads and Poundcakes***

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***Day 3: Egg-based Desserts***

Learn how eggs coagulate, expand and thicken to create a variety of desserts and textures as you learn to make souffles, custards and mousses.

***Day 4: Pate a Choux***

Pâte à Choux or Choux dough is a light pastry dough used to make a wide array of pastries, from choux to eclairs and religieuses. You'll make this versatile dough in both sweet and savory applications.

***Day 5: Seasonal Fruit Desserts and Cheesecakes***

You'll learn proper techniques for macerating, reducing and pureeing to make a quick Coulis and seasonal desserts. Whether you like them light and airy or dense and creamy cheesecakes are a year round favorite and often tough to master for new chefs. You'll learn all the tips and tricks to master this egg based dessert.

***Day 6: Tarts***

Perfect the buttery crispness of a tender tart crust and pair it with a smooth, classic pastry cream and seasonal favorites.

***Day 7: Pies***

Tackle the flaky wonder of pies! You'll make a variety of seasonal fruit pies and master the flakiest all-butter pie crust, fruit fillings and pillowy custard meringue pies.

***Day 8: Petit Fours***

Small bites make big impressions, and attention to finishing details are key. You will be making 6 small mignardise, or petit fours.

**12 openings available**

**\$1650.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

### **Day 9: Cake Baking**

Learn the difference between High-Ratio and Sponge cakes. Cakes made in class will be reserved for decorating the following day.

### **Day 10: Cake Decorating**

Learn the difference between High-Ratio and Sponge cakes. Cakes will be baked, cut, filled and frosted in class. Cutting even layers, masking cakes, piping, decorating.

**THIS CLASS IS 5 HOURS A DAY**

**MEETS MONDAY-FRIDAY FOR 2 WEEKS**

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The Professional Baking Series take place at our new, state-of-the-art cooking school at the Santa Monica Place Mall. There is plenty of parking on the third level directly behind the school. In order to qualify for a certificate of completion, all classes need to be attended. While we provide all ingredients, please note that it is helpful for all students to have the following tools to bring with them to class: 12 ramekins (about 5 oz. size), a shallow-dish pie tin and a light-colored aluminum cake pan measure 6 or 8" by 3" tall. This will allow you to bake in your own containers and transport your goods home without unmolding many of your items before they have sufficiently cooled.

Please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

## **Class/Date**

## **Description**

## **Openings / Price / Location**

### **KIDS COOKING: Chinese Takeout**

Grab your Chef's Hat and let us whisk you into a delicious morning of culinary adventures! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

7000

Wed, Jul 15 2020 @  
10:00 AM



*Yangzhou Fried Rice*

*Stir Fry*

*Classic Almond Cookies*

*Long Beans with Garlic Sauce*

### **THIS CLASS IS A 2.5 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**16 openings available**

**\$75.00**

**Guest Chef**

**Santa Monica Place**

## **Class/Date**

6789

Thu, Jul 16 2020 @  
9:00 AM



## **Description**

### **Pro Pastry Summer Intensive (Pro Pastry 1 & 2)**

This 10-day series is designed for the novice culinary student or home baker looking to learn the basics of the art of baking and pastry. These five-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 10 students.

***This 2 week intensive a condensed version of Pro Pastry Level 1 and Pro Pastry Level 2***

#### ***Day 1: Introduction to Basic Techniques and Cookies, Brownies and Bars***

Start the series off by learning about the chemistry of baking. We will explore how flour, sugar, eggs and other ingredients work in your recipes. The proper use of pastry bags, reading formulas and the importance of mise-en-place will be discussed.

#### ***Day 2: Muffins, Quickbreads and Poundcakes***

We will explore three different techniques and learn about ratios to create rich baked goods for breakfast, lunch and dessert.

## **Openings / Price / Location**

**12 openings available**

**\$1650.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**



**Day 3: Egg-based Desserts**

Learn how eggs coagulate, expand and thicken to create a variety of desserts and textures as you learn to make souffles, custards and mousses.

**Day 4: Pate a Choux**

Pâte à Choux or Choux dough is a light pastry dough used to make a wide array of pastries, from choux to eclairs and religieuses. You'll make this versatile dough in both sweet and savory applications.

**Day 5: Seasonal Fruit Desserts and Cheesecakes**

You'll learn proper techniques for macerating, reducing and pureeing to make a quick Coulis and seasonal desserts. Whether you like them light and airy or dense and creamy cheesecakes are a year round favorite and often tough to master for new chefs. You'll learn all the tips and tricks to master this egg based dessert.

**Day 6: Tarts**

Perfect the buttery crispness of a tender tart crust and pair it with a smooth, classic pastry cream and seasonal favorites.

**Day 7: Pies**

Tackle the flaky wonder of pies! You'll make a variety of seasonal fruit pies and master the flakiest all-butter pie crust, fruit fillings and pillowy custard meringue pies.

**Day 8: Petit Fours**

Small bites make big impressions, and attention to finishing details are key. You will be making 6 small mignardise, or petit fours.

**Day 9: Cake Baking**

Learn the difference between High-Ratio and Sponge cakes. Cakes made in class will be reserved for decorating the following day.

**Day 10: Cake Decorating**

Learn the difference between High-Ratio and Sponge cakes. Cakes will be baked, cut, filled and frosted in class. Cutting even layers, masking cakes, piping, decorating.

**THIS CLASS IS 5 HOURS A DAY**

**MEETS MONDAY-FRIDAY FOR 2 WEEKS**

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The Professional Baking Series take place at our new, state-of-the-art cooking school at the Santa Monica Place Mall. There is plenty of parking on the third level directly behind the school. In order to qualify for a certificate of completion, all classes need to be attended. While we provide all ingredients, please note that it is helpful for all students to have the following tools to bring with them to class: 12 ramekins (about 5 oz. size), a shallow-dish pie tin and a light-colored aluminum cake pan measure 6 or 8" by 3" tall. This will allow you to bake in your own containers and transport your goods home without unmolding many of your items before they have sufficiently cooled.

Please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

**Class/Date**

6989

Thu, Jul 16 2020 @  
10:00 AM

**Description****KIDS COOKING: How to Pack a Picnic**

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

*Chicken Sandwiches on Homemade Rolls*  
*Cucumber Salad*  
*Roasted Potato Wedges*  
*Blondies*

**THIS IS A 2.5 HOUR CLASS for AGES 6-12**

**\*Must wear closed toe shoes\***

**Openings / Price / Location**

**16 openings available**

**\$75.00**

**Guest Chef**

**Santa Monica Place**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, otherwise we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

## Class/Date

## Description

## Openings / Price / Location

### WINES OF THE WORLD: American wines

#### *Enjoy an evening of wine education with Elaina Libee*

Join one of Los Angeles's favorite wine experts for a deep dive and tasting into the history and terroir of some of the world's best wines. Each month will feature a different region and will begin with a light spread.

You will sample and average 6 wines and learn:

*Understanding food and wine pairing principles*

*Tasting tips*

*How to select the right wine for your dinner parties or events*

*Fascinating facts about wine history*

### THIS IS A 2 HOUR DEMONSTRATION AND TASTING

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 21 AND UP.**

**12 openings available**

**\$75.00**

**Guest Chef**

**Santa Monica Place**

6939

Thu, Jul 16 2020 @  
7:00 PM



## Class/Date

## Description

## Openings / Price / Location

### Pro Pastry Summer Intensive (Pro Pastry 1 & 2)

This 10-day series is designed for the novice culinary student or home baker looking to learn the basics of the art of baking and pastry. These five-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 10 students.

#### *This 2 week intensive a condensed version of Pro Pastry Level 1 and Pro Pastry Level 2*

##### **Day 1: Introduction to Basic Techniques and Cookies, Brownies and Bars**

Start the series off by learning about the chemistry of baking. We will explore how flour, sugar, eggs and other ingredients work in your recipes. The proper use of pastry bags, reading formulas and the importance of mise-en-place will be discussed.

##### **Day 2: Muffins, Quickbreads and Poundcakes**

We will exploring three different techniques and learn about ratios to create rich baked goods for breakfast, lunch and dessert.

##### **Day 3: Egg-based Desserts**

Learn how eggs coagulate, expand and thicken to create a variety of desserts and textures as you learn to make souffles, custards and mousses.

##### **Day 4: Pate a Choux**

Pâte à Choux or Choux dough is a light pastry dough used to make a wide array of pastries, from choux to eclairs and religieuses. You'll make this versatile dough in both sweet and savory applications.

##### **Day 5: Seasonal Fruit Desserts and Cheesecakes**

You'll learn proper techniques for macerating, reducing and pureeing to make a quick Coulis and seasonal desserts. Whether you like them light and airy or dense and creamy cheesecakes are a year round favorite and often tough to master for new chefs. You'll learn all the tips and tricks to master this egg based dessert.

**\$1650.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

6789

Fri, Jul 17 2020 @  
9:00 AM



**Day 6: Tarts**

Perfect the buttery crispness of a tender tart crust and pair it with a smooth, classic pastry cream and seasonal favorites.

**Day 7: Pies**

Tackle the flaky wonder of pies! You'll make a variety of seasonal fruit pies and master the flakiest all-butter pie crust, fruit fillings and pillowy custard meringue pies.

**Day 8: Petit Fours**

Small bites make big impressions, and attention to finishing details are key. You will be making 6 small mignardise, or petit fours.

**Day 9: Cake Baking**

Learn the difference between High-Ratio and Sponge cakes. Cakes made in class will be reserved for decorating the following day.

**Day 10: Cake Decorating**

Learn the difference between High-Ratio and Sponge cakes. Cakes will be baked, cut, filled and frosted in class. Cutting even layers, masking cakes, piping, decorating.

**THIS CLASS IS 5 HOURS A DAY**

**MEETS MONDAY-FRIDAY FOR 2 WEEKS**

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The Professional Baking Series take place at our new, state-of-the-art cooking school at the Santa Monica Place Mall. There is plenty of parking on the third level directly behind the school. In order to qualify for a certificate of completion, all classes need to be attended. While we provide all ingredients, please note that it is helpful for all students to have the following tools to bring with them to class: 12 ramekins (about 5 oz. size), a shallow-dish pie tin and a light-colored aluminum cake pan measure 6 or 8" by 3" tall. This will allow you to bake in your own containers and transport your goods home without unmolding many of your items before they have sufficiently cooled.

Please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

**Class/Date****Description****Openings / Price / Location****KIDS BAKING: The Pie Class**

Grab your Chef's Hat and let us whisk you into a delicious morning of culinary adventures! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

**16 openings available**

**\$75.00**

**Guest Chef**

**Santa Monica Place**

**7001**

**Fri, Jul 17 2020 @  
10:00 AM**



*Classic Double-Crust Apple Pies  
Strawberry Hand Pies  
All-Butter Flaky Pie Crust*

**THIS IS A 2.5 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Class/Date****Description****Openings / Price / Location****CUSTARDS, MERINGUES & SOUFFLES**

**\$95.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**6928**

**Sun, Jul 19 2020 @  
10:00 AM**



Ever dream of perfecting tall, cloudy soufflés? How about silky, rich custards? This three hour class will teach you all about the science of eggs, steam and tempering eggs as we whisk, whip and pour our way to simple perfection.

*Classic Creme Brulee  
Butterscotch Budino  
Chocolate Souffles*

**THIS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB & BYOC** (Bring Your Own Container!).

**Class/Date**

**Description**

**Openings / Price / Location**

**SIMPLE SUPPERS: More Dinners in Under 30 Minutes**

It's time to master menu planning and make dinner effortless and delicious! Chef Clemence will guide you through shopping, menu planning and do-ahead strategies to transform your weeknight cooking.

*Tomato & Bean Stew with Harissa and Honey*  
*Bulgur Stuffed Tomatoes*  
*Roasted Eggplant Bowls with Saffron and Lemon Cream*  
*Mjaddarah (Lebanese Dirty Rice)*  
*Pistachio Baklava (worth the price of admission)*

6945



Sun, Jul 19 2020 @  
2:30 PM

**THIS IS A 3 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up.**

16 openings available

\$95.00

Guest Chef

Santa Monica Place

**Class/Date**

**Description**

**Openings / Price / Location**

**KIDS BAKING: Cookies and Bars**

Grab your Chef's Hat and let us whisk you into a delicious morning of culinary adventures! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

7002



Mon, Jul 20 2020 @  
9:30 AM

*Classic Chocolate Chunk Cookies*  
*Loaded Pretzel-Caramel Blondies*  
*Chocolate Crinkle Cookies*  
*Jammy Thumbprint Cookies*

**THIS IS A 2.5 HOUR CLASS**

Our classes are held in commercial kitchens, and we provide everything you need. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

16 openings available

\$75.00

Guest Chef

Santa Monica Place

**Class/Date**

**Description**

**Openings / Price / Location**

6777

**TEEN PRO CHEF SERIES: World Cuisines 2**

16 openings available

\$625.00

Chef John Pitblado

Santa Monica Place

Mon, Jul 20 2020 @  
9:30 AM

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.



**Day 1: MORROCAN (Tagines, Flatbreads and Spreads)**

**Day 2: ISRAEL (from Hummus to Falafel)**

**DAY 3: BRITISH CLASSICS (Fish and Chips! Strawberry Shortcakes)!**

**DAY 4: HAVANA (Roasted Chicken, Flan and Platanos)**

**DAY 5: CHINESE DUMPLINGS (from Potstickers to Steamed Dumplings)**

**THIS IS A 3 HOUR CLASS  
12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

## Class/Date

## Description

## Openings / Price / Location

### TEEN PRO CHEF SERIES: Learn to Cook in A Week

Do you dream of owning a restaurant or food truck someday? Join Chef John Pitblado for five intense days of working the line! You'll pick up knife skills, plating, how to fry, cook a perfect burger and make every component from scratch.

#### Day 1: KNIFE SKILLS - The Taco Truck Menu

Hone your knife skills while making a menu fit for a taco truck. You'll make a Tomato Mango Salsa, Salsa Verde, Handmade Tortillas, Puff Beef Tacos and Pepitas Polverones.

#### Day 2: EGG COOKERY - The Ultimate Brunch

Break out the griddle- you're making brunch! Learn to fry, poach and scramble your way to diner favorites. You'll make homemade English Muffins, Egg Benedicts with Roasted Asparagus, Hollandaise Sauce, Sour Cream Berry Muffins.

#### DAY 3: PIZZAS & DOUGHS

Mangia! Time to toss pizza and make your own cheeses. You'll make a New York style White Pizza, Margherita Pizza, Italian Chopped Salad, Calzones.

#### DAY 4: PASTAS & SAUCES

Knead, roll and shape your own fresh pasta dough and master three sauces. You'll make pappardelle with tomato, olives and caper sauce, ravioli with basil cream sauce and a seasonal pesto.

#### DAY 5: THE ARTISANAL BURGER

Learn how to grind your own meats, make your buns from scratch (and condiments, too!). Quick pickling will be covered as well.

**THIS IS A 3 HOUR CLASS  
12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

6767

**Mon, Jul 20 2020 @  
1:30 PM**



**15 openings available**

**\$625.00**

**Chef John Pitblado**

**Santa Monica Place**

## Class/Date

## Description

## Openings / Price / Location

6777

**Tue, Jul 21 2020 @  
9:30 AM**



### TEEN PRO CHEF SERIES: World Cuisines 2

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

#### Day 1: MORROCAN (Tagines, Flatbreads and Spreads)

#### Day 2: ISRAEL (from Hummus to Falafel)

#### DAY 3: BRITISH CLASSICS (Fish and Chips! Strawberry Shortcakes)!

#### DAY 4: HAVANA (Roasted Chicken, Flan and Platanos)

#### DAY 5: CHINESE DUMPLINGS (from Potstickers to Steamed Dumplings)

**THIS IS A 3 HOUR CLASS  
12-16 years old**

**16 openings available**

**\$625.00**

**Chef John Pitblado**

**Santa Monica Place**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

## Class/Date

## Description

## Openings / Price / Location

### TEEN PRO CHEF SERIES: Learn to Cook in A Week

Do you dream of owning a restaurant or food truck someday? Join Chef John Pitblado for five intense days of working the line! You'll pick up knife skills, plating, how to fry, cook a perfect burger and make every component from scratch.

#### Day 1: KNIFE SKILLS - The Taco Truck Menu

Hone your knife skills while making a menu fit for a taco truck. You'll make a Tomato Mango Salsa, Salsa Verde, Handmade Tortillas, Puff Beef Tacos and Pepitas Polverones.

#### Day 2: EGG COOKERY - The Ultimate Brunch

Break out the griddle- you're making brunch! Learn to fry, poach and scramble your way to diner favorites. You'll make homemade English Muffins, Egg Benedicts with Roasted Asparagus, Hollandaise Sauce, Sour Cream Berry Muffins.

#### DAY 3: PIZZAS & DOUGHS

Mangia! Time to toss pizza and make your own cheeses. You'll make a New York style White Pizza, Margherita Pizza, Italian Chopped Salad, Calzones.

#### DAY 4: PASTAS & SAUCES

Knead, roll and shape your own fresh pasta dough and master three sauces. You'll make pappardelle with tomato, olives and caper sauce, ravioli with basil cream sauce and a seasonal pesto.

#### DAY 5: THE ARTISANAL BURGER

Learn how to grind your own meats, make your buns from scratch (and condiments, too!). Quick pickling will be covered as well.

**THIS IS A 3 HOUR CLASS**  
**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**15 openings available**

**\$625.00**

**Chef John Pitblado**

**Santa Monica Place**

**6767**

**Tue, Jul 21 2020 @  
1:30 PM**



## Class/Date

## Description

## Openings / Price / Location

### TEEN PRO CHEF SERIES: World Cuisines 2

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

#### Day 1: MORROCAN (Tagines, Flatbreads and Spreads)

#### Day 2: ISRAEL (from Hummus to Falafel)

#### DAY 3: BRITISH CLASSICS (Fish and Chips! Strawberry Shortcakes!)

#### DAY 4: HAVANA (Roasted Chicken, Flan and Platanos)

#### DAY 5: CHINESE DUMPLINGS (from Potstickers to Steamed Dumplings)

**THIS IS A 3 HOUR CLASS**  
**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**16 openings available**

**\$625.00**

**Chef John Pitblado**

**Santa Monica Place**

**6777**

**Wed, Jul 22 2020 @  
9:30 AM**



## Class/Date

## Description

## Openings / Price / Location

### TEEN PRO CHEF SERIES: Learn to Cook in A Week

**15 openings available**

**6767**



Wed, Jul 22 2020 @  
1:30 PM

Do you dream of owning a restaurant or food truck someday? Join Chef John Pitblado for five intense days of working the line! You'll pick up knife skills, plating, how to fry, cook a perfect burger and make every component from scratch.

**Day 1: KNIFE SKILLS - The Taco Truck Menu**

Hone your knife skills while making a menu fit for a taco truck. You'll make a Tomato Mango Salsa, Salsa Verde, Handmade Tortillas, Puff Beef Tacos and Pepitas Polverones.

**Day 2: EGG COOKERY - The Ultimate Brunch**

Break out the griddle- you're making brunch! Learn to fry, poach and scramble your way to diner favorites. You'll make homemade English Muffins, Egg Benedicts with Roasted Asparagus, Hollandaise Sauce, Sour Cream Berry Muffins.

**DAY 3: PIZZAS & DOUGHS**

Mangia! Time to toss pizza and make your own cheeses. You'll make a New York style White Pizza, Margherita Pizza, Italian Chopped Salad, Calzones.

**DAY 4: PASTAS & SAUCES**

Knead, roll and shape your own fresh pasta dough and master three sauces. You'll make pappardelle with tomato, olives and caper sauce, ravioli with basil cream sauce and a seasonal pesto.

**DAY 5: THE ARTISANAL BURGER**

Learn how to grind your own meats, make your buns from scratch (and condiments, too!). Quick pickling will be covered as well.

**THIS IS A 3 HOUR CLASS**  
**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**\$625.00**

**Chef John Pitblado**

**Santa Monica Place**



**Class/Date**

**Description**

**Openings / Price / Location**

**TEEN PRO CHEF SERIES: World Cuisines 2**

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

**Day 1: MORROCAN (Tagines, Flatbreads and Spreads)**

**Day 2: ISRAEL (from Hummus to Falafel)**

**DAY 3: BRITISH CLASSICS (Fish and Chips! Strawberry Shortcakes!)**

**DAY 4: HAVANA (Roasted Chicken, Flan and Platanos)**

**DAY 5: CHINESE DUMPLINGS (from Potstickers to Steamed Dumplings)**

**THIS IS A 3 HOUR CLASS**  
**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**16 openings available**

**\$625.00**

**Chef John Pitblado**

**Santa Monica Place**



**6777**

Thu, Jul 23 2020 @  
9:30 AM

**Class/Date**

**Description**

**Openings / Price / Location**

**TEEN PRO CHEF SERIES: Learn to Cook in A Week**

Do you dream of owning a restaurant or food truck someday? Join Chef John Pitblado for five intense days of working the line! You'll pick up knife skills, plating, how to fry, cook a perfect burger and make every component from scratch.

**Day 1: KNIFE SKILLS - The Taco Truck Menu**

Hone your knife skills while making a menu fit for a taco truck. You'll make a Tomato Mango Salsa, Salsa Verde, Handmade Tortillas, Puff Beef Tacos and Pepitas Polverones.

**15 openings available**

**\$625.00**

**Chef John Pitblado**

**Santa Monica Place**



**6767**

Thu, Jul 23 2020 @  
1:30 PM

### Day 2: EGG COOKERY - The Ultimate Brunch

Break out the griddle- you're making brunch! Learn to fry, poach and scramble your way to diner favorites. You'll make homemade English Muffins, Egg Benedicts with Roasted Asparagus, Hollandaise Sauce, Sour Cream Berry Muffins.

### DAY 3: PIZZAS & DOUGHS

Mangia! Time to toss pizza and make your own cheeses. You'll make a New York style White Pizza, Margherita Pizza, Italian Chopped Salad, Calzones.

### DAY 4: PASTAS & SAUCES

Knead, roll and shape your own fresh pasta dough and master three sauces. You'll make pappardelle with tomato, olives and caper sauce, ravioli with basil cream sauce and a seasonal pesto.

### DAY 5: THE ARTISANAL BURGER

Learn how to grind your own meats, make your buns from scratch (and condiments, too!). Quick pickling will be covered as well.

#### THIS IS A 3 HOUR CLASS 12-16 years old

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

### Class/Date

### Description

### Openings / Price / Location

#### TEEN PRO CHEF SERIES: World Cuisines 2

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

#### Day 1: MORROCAN (Tagines, Flatbreads and Spreads)

#### Day 2: ISRAEL (from Hummus to Falafel)

#### DAY 3: BRITISH CLASSICS (Fish and Chips! Strawberry Shortcakes!)

#### DAY 4: HAVANA (Roasted Chicken, Flan and Platanos)

#### DAY 5: CHINESE DUMPLINGS (from Potstickers to Steamed Dumplings)

#### THIS IS A 3 HOUR CLASS 12-16 years old

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.



6777

Fri, Jul 24 2020 @  
9:30 AM

16 openings available

\$625.00

Chef John Pitblado

Santa Monica Place

### Class/Date

### Description

### Openings / Price / Location

6767

Fri, Jul 24 2020 @  
1:30 PM



#### TEEN PRO CHEF SERIES: Learn to Cook in A Week

Do you dream of owning a restaurant or food truck someday? Join Chef John Pitblado for five intense days of working the line! You'll pick up knife skills, plating, how to fry, cook a perfect burger and make every component from scratch.

#### Day 1: KNIFE SKILLS - The Taco Truck Menu

Hone your knife skills while making a menu fit for a taco truck. You'll make a Tomato Mango Salsa, Salsa Verde, Handmade Tortillas, Puff Beef Tacos and Pepitas Polverones.

#### Day 2: EGG COOKERY - The Ultimate Brunch

Break out the griddle- you're making brunch! Learn to fry, poach and scramble your way to diner favorites. You'll make homemade English Muffins, Egg Benedicts with Roasted Asparagus, Hollandaise Sauce, Sour Cream Berry Muffins.

#### DAY 3: PIZZAS & DOUGHS

Mangia! Time to toss pizza and make your own cheeses. You'll make a New York style White Pizza, Margherita Pizza, Italian Chopped Salad, Calzones.

#### DAY 4: PASTAS & SAUCES

Knead, roll and shape your own fresh pasta dough and master three sauces. You'll make pappardelle with tomato, olives and caper sauce, ravioli with basil cream sauce and a seasonal pesto.

#### DAY 5: THE ARTISANAL BURGER

Learn how to grind your own meats, make your buns from scratch (and condiments, too!). Quick pickling will be covered as well.

#### THIS IS A 3 HOUR CLASS 12-16 years old

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

#### Class/Date

#### Description

#### Openings / Price / Location

##### SUMMER PIES

Fall into the season with pies that are pretty as they are easy to make. You'll master an all-butter crust, rolling, crimping, lattice work and two fruit fillings as well as blind baking crusts. Each student will go home with 4-6 individually-sized pies they will have made from scratch.

*All-butter Pie Crust  
Double-Crust Blueberry Pies with Lattice Work  
Mile-high Peach Pies*

##### THIS CLASS IS A 3 HOUR CLASS

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, as you sit down and enjoy what you have made. Otherwise, we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

*This is a vegetarian class.*

**Ages 16 and up.**

**16 openings available**

**\$95.00**

**Pastry Chef Rose Lawrence**

**Santa Monica Place**

**6950**

**Sun, Jul 26 2020 @  
10:00 AM**



#### Class/Date

#### Description

#### Openings / Price / Location

##### SCANDINAVIAN PASTRIES

Join Chef John Pitblado for a morning of pastries from his mother's land! You will walk in and make a yeasted dough for perfect rolls and a sweet ring of filled buns. While the dough rises, you will mix, layer and bake a lovely pan of cardamom coffee cake. Once a lovely cream filling has been made, the rolls and buns will be ready to be divided, filled and shaped. You'll proof them while feasting on the fresh-out-of-the-oven coffee cakes, then wash the buns and rolls before their quick trip to the oven.

*Semmlor (Cream-filled Bun)  
St. Lucia Buns (Saffron Bun)  
Rommegrot (Sour Cream Pudding)*

##### THIS IS A 4 HOUR CLASS

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

**14 openings available**

**\$125.00**

**Chef John Pitblado**

**Santa Monica Place**

**6932**

**Sun, Jul 26 2020 @  
2:30 PM**



#### Class/Date

#### Description

#### Openings / Price / Location

##### KIDS BAKING: Breakfast Pastries

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be

**7003**

**Tue, Jul 28 2020 @  
9:30 AM**

**16 openings available**

**\$75.00**

**Guest Chef**



purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

*Strawberries and Cream Scones*  
*Blueberry Crumble Bran Muffins*  
*Classic Coffee Cake*

**THIS IS A 2.5 HOUR CLASS for AGES 6-12**  
**\*Must wear closed toe shoes\***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, otherwise we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Santa Monica Place**

## Class/Date

## Description

## Openings / Price / Location

### KIDS BAKING: French Macarons

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

**16 openings available**

**\$75.00**

**Guest Chef**

**Santa Monica Place**

**7004**

**Wed, Jul 29 2020 @  
9:30 AM**



*Classic Almond Macarons Shells*  
*Dark Chocolate Ganache*

**THIS IS A 2.5 HOUR CLASS for AGES 6-12**

Our classes are held in commercial kitchens, and we provide everything you need. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

## Class/Date

## Description

## Openings / Price / Location

### KIDS BAKING: Bagels!

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

**13 openings available**

**\$75.00**

**Guest Chef**

**Santa Monica Place**

**7005**

**Thu, Jul 30 2020 @  
9:30 AM**



*Assorted Bagels*  
*Homemade Butter*  
*Whipped Cream Cheese*

**THIS IS A 2.5 HOUR CLASS for AGES 6-12**  
**\*Must wear closed toe shoes\***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, otherwise we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Class/Date****Description****Openings / Price / Location****KIDS BAKING: Cakes & Cupcakes**

Grab your Chef's Hat and let us whisk you into a delicious afternoon of culinary camp! Your child will learn how to make absolutely everything from scratch, using Farmer's Market ingredients and gain confidence and safety in the kitchen. Each class can be purchased individually.

These classes are hands on and for children ages 6-12. Bring containers with you to class should there be leftovers.

*Devil's Food Cupcakes with Seven-Minute Meringue Frosting*  
*Olive Oil Cakes with Buttercream Frosting*  
*Piping and Decorating 101!*

**THIS IS A 2.5 HOUR CLASS for AGES 6-12**  
**\*Must wear closed toe shoes\***

Our classes are held in commercial kitchens, and we provide everything you need. Classes are BYOB (bring-your-own-beverage) if you would like to bring your own beer or wine, otherwise we provide water, coffee and tea. We also ask that you "BYOC" (bring-your-own-container) if possible to take home any leftovers. Please arrive on time in comfortable attire and closed-toed shoes.

Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**11 openings available**

**\$75.00**

**Guest Chef**

**Santa Monica Place**

**7006**

**Fri, Jul 31 2020 @ 9:30 AM**

**Class/Date****Description****Openings / Price / Location****TEEN BAKING SERIES**

Do you dream of owning a bakery someday? Join us for four intense days of mixing, piping and decorating.

**Day 1 (MONDAY): CREAM PUFFS & ECLAIRS**

**Day 2(TUESDAY): SEASONAL FRUIT PIES**

**DAY 3 (WEDNESDAY): HOMEMADE BREADS**

**DAY 4: (THURSDAY) FRENCH MACARONS**

**DAY 5: (FRIDAY) CAKES & CUPCAKES**

**THESE ARE 3 HOUR CLASSES**

**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**16 openings available**

**\$625.00**

**Guest Chef**

**Santa Monica Place**

**6768**

**Mon, Aug 3 2020 @ 9:30 AM**

**Class/Date****Description****Openings / Price / Location****TEEN PRO CHEF SERIES: World Cuisines 2**

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

**Day 1: MORROCAN (Tagines, Flatbreads and Spreads)**

**Day 2: ISRAEL (from Hummus to Falafel)**

**DAY 3: BRITISH CLASSICS (Fish and Chips! Strawberry Shortcakes)!**

**DAY 4: HAVANA (Roasted Chicken, Flan and Platanos)**

**DAY 5: CHINESE DUMPLINGS (from Potstickers to Steamed Dumplings)**

**THIS IS A 3 HOUR CLASS**  
**12-16 years old**

**16 openings available**

**\$625.00**

**Chef John Pitblado**

**Santa Monica Place**

**6776**

**Mon, Aug 3 2020 @ 2:00 PM**



Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

## Class/Date

## Description

## Openings / Price / Location

### TEEN BAKING SERIES

Do you dream of owning a bakery someday? Join us for four intense days of mixing, piping and decorating.

**Day 1 (MONDAY): CREAM PUFFS & ECLAIRS**

**Day 2(TUESDAY): SEASONAL FRUIT PIES**

**DAY 3 (WEDNESDAY): HOMEMADE BREADS**

**DAY 4: (THURSDAY) FRENCH MACARONS**

**DAY 5: (FRIDAY) CAKES & CUPCAKES**

**THESE ARE 3 HOUR CLASSES**

**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**16 openings available**

**\$625.00**

**Guest Chef**

**Santa Monica Place**

**6768**

**Tue, Aug 4 2020 @ 9:30 AM**



## Class/Date

## Description

## Openings / Price / Location

### TEEN PRO CHEF SERIES: World Cuisines 2

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

**Day 1: MORROCAN (Tagines, Flatbreads and Spreads)**

**Day 2: ISRAEL (from Hummus to Falafel)**

**DAY 3: BRITISH CLASSICS (Fish and Chips! Strawberry Shortcakes)!**

**DAY 4: HAVANA (Roasted Chicken, Flan and Platanos)**

**DAY 5: CHINESE DUMPLINGS (from Potstickers to Steamed Dumplings)**

**THIS IS A 3 HOUR CLASS**

**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**16 openings available**

**\$625.00**

**Chef John Pitblado**

**Santa Monica Place**

**6776**

**Tue, Aug 4 2020 @ 2:00 PM**



## Class/Date

## Description

## Openings / Price / Location

### TEEN BAKING SERIES

Do you dream of owning a bakery someday? Join us for four intense days of mixing, piping and decorating.

**Day 1 (MONDAY): CREAM PUFFS & ECLAIRS**

**Day 2(TUESDAY): SEASONAL FRUIT PIES**

**DAY 3 (WEDNESDAY): HOMEMADE BREADS**

**DAY 4: (THURSDAY) FRENCH MACARONS**

**DAY 5: (FRIDAY) CAKES & CUPCAKES**

**THESE ARE 3 HOUR CLASSES**

**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class,

**16 openings available**

**\$625.00**

**Guest Chef**

**Santa Monica Place**

**6768**

**Wed, Aug 5 2020 @ 9:30 AM**





please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

## Class/Date

## Description

## Openings / Price / Location

### TEEN PRO CHEF SERIES: World Cuisines 2

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

**Day 1: MORROCAN (Tagines, Flatbreads and Spreads)**

**Day 2: ISRAEL (from Hummus to Falafel)**

**DAY 3: BRITISH CLASSICS (Fish and Chips! Strawberry Shortcakes)!**

**DAY 4: HAVANA (Roasted Chicken, Flan and Platanos)**

**DAY 5: CHINESE DUMPLINGS (from Potstickers to Steamed Dumplings)**

**THIS IS A 3 HOUR CLASS**  
**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

6776



16 openings available

\$625.00

Chef John Pitblado

Santa Monica Place

Wed, Aug 5 2020 @  
2:00 PM

## Class/Date

## Description

## Openings / Price / Location

### TEEN BAKING SERIES

Do you dream of owning a bakery someday? Join us for four intense days of mixing, piping and decorating.

**Day 1 (MONDAY): CREAM PUFFS & ECLAIRS**

**Day 2(TUESDAY): SEASONAL FRUIT PIES**

**DAY 3 (WEDNESDAY): HOMEMADE BREADS**

**DAY 4: (THURSDAY) FRENCH MACARONS**

**DAY 5: (FRIDAY) CAKES & CUPCAKES**

**THESE ARE 3 HOUR CLASSES**

**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

6768



16 openings available

\$625.00

Guest Chef

Santa Monica Place

Thu, Aug 6 2020 @  
9:30 AM

## Class/Date

## Description

## Openings / Price / Location

### TEEN PRO CHEF SERIES: World Cuisines 2

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

**Day 1: MORROCAN (Tagines, Flatbreads and Spreads)**

**Day 2: ISRAEL (from Hummus to Falafel)**

**DAY 3: BRITISH CLASSICS (Fish and Chips! Strawberry Shortcakes)!**

**DAY 4: HAVANA (Roasted Chicken, Flan and Platanos)**

**DAY 5: CHINESE DUMPLINGS (from Potstickers to Steamed Dumplings)**

**THIS IS A 3 HOUR CLASS**  
**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

6776



16 openings available

\$625.00

Chef John Pitblado

Santa Monica Place

Thu, Aug 6 2020 @  
2:00 PM

**Class/Date****Description****Openings / Price / Location****TEEN BAKING SERIES**

Do you dream of owning a bakery someday? Join us for four intense days of mixing, piping and decorating.

**Day 1 (MONDAY): CREAM PUFFS & ECLAIRS**

**Day 2(TUESDAY): SEASONAL FRUIT PIES**

**DAY 3 (WEDNESDAY): HOMEMADE BREADS**

**DAY 4: (THURSDAY) FRENCH MACARONS**

**DAY 5: (FRIDAY) CAKES & CUPCAKES**

**THESE ARE 3 HOUR CLASSES**

**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**16 openings available**

**\$625.00**

**Guest Chef**

**Santa Monica Place**

**6768**

**Fri, Aug 7 2020 @ 9:30 AM**

**Class/Date****Description****Openings / Price / Location****TEEN PRO CHEF SERIES: World Cuisines 2**

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

**Day 1: MORROCAN (Tagines, Flatbreads and Spreads)**

**Day 2: ISRAEL (from Hummus to Falafel)**

**DAY 3: BRITISH CLASSICS (Fish and Chips! Strawberry Shortcakes)!**

**DAY 4: HAVANA (Roasted Chicken, Flan and Platanos)**

**DAY 5: CHINESE DUMPLINGS (from Potstickers to Steamed Dumplings)**

**THIS IS A 3 HOUR CLASS**

**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**16 openings available**

**\$625.00**

**Chef John Pitblado**

**Santa Monica Place**

**6776**

**Fri, Aug 7 2020 @ 2:00 PM**

**Class/Date****Description****Openings / Price / Location****BUTCHERING WORKSHOP: THE WHOLE PIG**

Join butcher Janet Crandall for an immersive, whole-day window into the world of butchery. You will learn about animal welfare and sustainable practices, break down a side and learn how to separate all the various cuts. Class will include: sausage making, rendering, knife skills, fabrication and a variety of dishes. Each student will participate in the breaking down of the animal and making a variety of dishes, from salads to mains.

*Please bring a container with ice to class; each student will bring home a selection of cuts.*

**THIS IS A 9 HOUR CLASS**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please. Note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Ages 16 and up. Classes are BYOB.**

**14 openings available**

**\$350.00**

**Chef and Butcher Janet Crandall**

**Santa Monica Place**

**6888**

**Sun, Aug 9 2020 @ 9:00 AM**

**Class/Date****Description****Openings / Price / Location****TEEN PRO CHEF SERIES: World Cuisines 2**

**16 openings available**

**6778**

Mon, Aug 10 2020 @  
9:30 AM

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

Day 1: MORROCAN (Tagines, Flatbreads and Spreads)

Day 2: ISRAEL (from Hummus to Falafel)

Day 3: BRITISH CLASSICS (Fish and Chips! Strawberry Shortcakes)!

Day 4: HAVANA (Roasted Chicken, Flan and Platanos)

Day 5: CHINESE DUMPLINGS (from Potstickers to Steamed Dumplings)

THIS IS A 3 HOUR CLASS  
12-16 years old

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

\$625.00  
Chef John Pitblado  
Santa Monica Place



Class/Date

Description

Openings / Price / Location

TEEN PRO CHEF SERIES: World Cuisines 2

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

Day 1: MORROCAN (Tagines, Flatbreads and Spreads)

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Day 4: HAVANA (Roasted Chicken, Flan and Platanos)

Day 5: CHINESE DUMPLINGS (from Potstickers to Steamed Dumplings)

THIS IS A 3 HOUR CLASS  
12-16 years old

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

16 openings available  
\$625.00  
Chef John Pitblado  
Santa Monica Place

6778  
Tue, Aug 11 2020 @  
9:30 AM



Class/Date

Description

Openings / Price / Location

TEEN PRO CHEF SERIES: World Cuisines 2

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

Day 1: MORROCAN (Tagines, Flatbreads and Spreads)

Day 2: ISRAEL (from Hummus to Falafel)

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Day 4: HAVANA (Roasted Chicken, Flan and Platanos)

Day 5: CHINESE DUMPLINGS (from Potstickers to Steamed Dumplings)

THIS IS A 3 HOUR CLASS  
12-16 years old

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

16 openings available  
\$625.00  
Chef John Pitblado  
Santa Monica Place

6778  
Wed, Aug 12 2020 @  
9:30 AM



Class/Date

Description

Openings / Price / Location

TEEN PRO CHEF SERIES: World Cuisines 2

Do you dream of owning a restaurant or food truck someday? Join us for

16 openings available  
\$625.00

6778  
Thu, Aug 13 2020 @  
9:30 AM



five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

**Day 1: MORROCAN (Tagines, Flatbreads and Spreads)**

**Day 2: ISRAEL (from Hummus to Falafel)**

**DAY 3: BRITISH CLASSICS (Fish and Chips! Strawberry Shortcakes)!**

**DAY 4: HAVANA (Roasted Chicken, Flan and Platanos)**

**DAY 5: CHINESE DUMPLINGS (from Potstickers to Steamed Dumplings)**

**THIS IS A 3 HOUR CLASS**  
**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**Chef John Pitblado**  
**Santa Monica Place**

## Class/Date

## Description

## Openings / Price / Location

### TEEN PRO CHEF SERIES: World Cuisines 2

Do you dream of owning a restaurant or food truck someday? Join us for five intense days of working the line! You'll pick up knife skills, plating, how to fry, sear, and bake while you make every component from scratch.

**Day 1: MORROCAN (Tagines, Flatbreads and Spreads)**

**Day 2: ISRAEL (from Hummus to Falafel)**

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**DAY 4: HAVANA (Roasted Chicken, Flan and Platanos)**

**DAY 5: CHINESE DUMPLINGS (from Potstickers to Steamed Dumplings)**

**THIS IS A 3 HOUR CLASS**  
**12-16 years old**

Thank you for registering! Our classes are held in commercial kitchens, so please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation.

**16 openings available**

**\$625.00**

**Chef John Pitblado**

**Santa Monica Place**

**6778**

**Fri, Aug 14 2020 @ 9:30 AM**



## Class/Date

## Description

## Openings / Price / Location

### LEARN TO COOK: A 10-Week Pro Series

Take your cooking to the next level with this 10-week, technique-based series that will teach you to begin cooking intuitively. Your chef instructor will provide a comprehensive lecture and demonstration of one or more dishes, followed by the hands-on portion of cooking class to master techniques. Each student will work at their own station to maximize their learning experience.

You are offered 1 complimentary "make up" class if you miss a class, which we offer as a credit for a class on our schedule for a similar lesson.

**12 openings available**

**\$1400.00**

**Guest Chef**

**Santa Monica Place**

**6826**

**Sun, Sep 13 2020 @ 9:00 AM**



### THIS CLASS MEETS EVERY SUNDAY MORNING

**For 10 Weeks from 9:00am to 12:30pm**

#### Week 1: KNIFE SKILLS

Seasonal Salads

#### Week 2: STOCKS/BROTHS/SOUPS

Tomato Bisque

Mushroom Velouté

Minestrone

### **Week 3: DAIRY/EGGS**

Seasonal Frittata

Fresh Ricotta

Eggs Benedict

### **Week 4: SAUCES**

Romesco Sauce

Béchamel Sauce

Pan Sauce

Macaroni & Cheese

Steak Diane

### **Week 5: VEGETABLES**

Roasted Cauliflower with Salsa Verde

Braised Peppers

Beer Battered Onion Rings

Mushroom Toasts

Roasted Beet Salad

### **Week 6: PASTA/POLENTA/GNOCCHI**

Spaghetti All'amatriciani

Classic Potato Gnocchi with Pesto

Polenta with Spicy Sausage and Braised Fennel

### **WEEK 7: Whole Grains/Legumes**

Roasted Garlic Hummus/Seasonal Crudité

Curry Quinoa with Beluga Lentils

Sicilian Farro

Black Bean Turkey Chili

### **WEEK 8: Chicken**

Za'atar Chicken Breast with Tomato Cucumber Salad

Crispy Fried Chicken Legs

Chicken Meatballs

### **WEEK 9: Meat**

Braised Hoisin Short Ribs with Horseradish Mashed Potatoes

Seared Filets with Reduction Sauce and Pommes Frites

Pork Milanese with Arugula Salad

### **WEEK 10: Fish**

Ginger Salmon with Cucumber Salad

Almond-Crusted White Fish

Crab Cakes with Remoulade

Smokey Shrimp Tacos

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## Class/Date

6715

Sun, Sep 13 2020 @  
9:30 AM



## Description

### PASTRY 2: 10-week Advanced Baking Series

This 10-week series is designed for the beginner or intermediate culinary student or baking enthusiast looking to improve on the basics of baking and pastry. These four-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 12 students.

Our classes are crafted to teach the basic chemistry of baking as well as techniques you'll use both at home and in a professional kitchen. As with all our classes, everything you learn will be made from scratch, from the graham crust on your cheesecakes to the candied lemon zest on your lemon bars. We encourage you to bring a food-safe container to class to bring home your delicious work. Certificates of completion will be awarded at the end of the series.

**CLASS MEETS FROM 930am-130PM**

**EVERY SUNDAY FOR 10 WEEKS**

**Day 1: Mousses and Souffles.** Whip, beat and fold! Learn the secrets to perfect souffles and smooth as silk mousses. Chocolate Souffle, Cheese Souffle, Lemon Mousse and Honey Chocolate mousse; Pate a Bombe.

**Day 2: Egg-leavened Cakes.** Perfect your genoise and pair it with a lighter-than-air Dacquoise. A lemon-scented Chiffon Cake with Bavarian Cream will make your swoon...

**Day 3: Fruit Mousse Cakes.** Pair your egg-leaved cake with handmade Ladyfingers and seasonal Berry Mousses for spectacular results.

**Day 4: Yeasted Doughs.** From dinner rolls to sticky buns, you'll explore the rich doughs that make breakfast and dinner so much sweeter.

**Day 5: Savory Breads.** Lean doughs are vessels for all things savory. You'll create your own focaccia and pizza, as well as handmade pita bread, to pair with your housemade cheese.

**Day 6: Petit Fours** Small bites make big impressions, and attention to finishing details are key. We will make Orange Blossom Madeleines, Classic Petit Fours with a Chocolate Mirrored Glaze, Lacey Tuile Cookies and Brown Butter Financiers.

**Day 7: Cake Decorating:** Get great a piping and learn new, modern designs for buttercream cakes with clean lines that will impress.

**Day 8: Truffles, Marshmallows and Infused Toffees:** Create a candy wonderland with our favorite base recipes. You'll make your own custom ganaches for truffles, embed toffees with your favorite flavors and make batches of marshmallows to rival any you've ever had!

**Day 9: Macarons:** Perfect the French Method as you make Vanilla Bean, Pistachio and Hazelnut Macarons with custom ganaches and buttercreams to sandwich them with.

**Day 10: Making Chocolate Basics** Learn the basics of chocolate tempering and make some beautiful treats including rochers and chocolate lollipops!

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## Openings / Price / Location

7 openings available

**\$1350.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**



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Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

## Class/Date

6787

Mon, Sep 14 2020 @  
9:30 AM



## Description

### PASTRY 1: 10-week Basics of Baking Series

#### Professional Pastry Program Level 1

This 10-week series is designed for the novice culinary student or home baker looking to learn the basics of the art of baking and pastry. These four-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 10 students.

Our classes are crafted to teach the basic chemistry of baking as well as techniques you'll use both at home and in a professional kitchen. As with all our classes, everything you learn will be made from scratch, from the graham crust on your cheesecakes to the candied lemon zest on your lemon bars. We encourage you to bring a food-safe container to class to bring home your delicious work. Certificates of completion will be awarded at the end of the series.

#### THIS CLASS MEETS EVERY SUNDAY

#### For 10 WEEKS FROM 930AM-130PM

#### Day 1: Introduction to Basic Techniques

Start the series off by learning about the chemistry of baking. We will explore how flour, sugar, eggs and other ingredients work in your recipes. The proper use of pastry bags, reading formulas and the importance of mise-en-place will be discussed. Students will receive textbooks and chef coats.

#### Day 2: Muffins, Quickbreads and Poundcakes

We will explore three different techniques and learn about ratios to create rich baked goods for breakfast, lunch and dessert.

#### Day 3: Cookies, Brownies and Bars

Make the perfect batch of cookies for consistently even baking and great results every time.

#### Day 4: Egg-based Desserts

Learn to bake velvety smooth egg based desserts that range from creme brulee to classic chocolate puddings.

#### Day 5: Pâte à Choux

Pâte à Choux or Choux dough is a light pastry dough used to make an amazing variety of dishes. You'll make this versatile dough two ways one sweet and one savory.

#### Day 6: Seasonal Fruit and Vegetable Desserts

You'll learn proper techniques for macerating, reducing and pureeing to make a quick Coulis and seasonal desserts.

#### Day 7: Cheesecakes

Whether you like them light and airy or dense and creamy cheesecakes are a year round favorite and often tough to master for new chefs. You'll learn all the tips and tricks to master this egg based dessert.

#### Day 8: Tarts

Love a cookie crunch filling with a custard or fruit filling? We'll learn the proper way to press crust into a pan and master baking crusts blind and with filling.

#### Day 9: Pies

We'll tackle making the perfect pie dough and then crimp, fold and lattice our dough into beautiful pies

#### Day 10: Cake Baking:

Learn the difference between High-Ratio and Sponge cakes. Cakes will be baked, cut, filled and frosted in class.

## Openings / Price / Location

11 openings available

\$1350.00

Pastry Chef Clémence Gossett

Santa Monica Place

**The Professional Baking Series** take place at our new, state-of-the-art cooking school at the Santa Monica Place Mall. There is plenty of parking on the third level directly behind the school. In order to qualify for a certificate of completion, all classes need to be attended.

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## Class/Date

6827

Mon, Sep 14 2020 @  
6:00 PM



## Description

### LEARN TO COOK: A 10-Week Pro Series

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You are offered 1 complimentary "make up" class if you miss a class, which we offer as a credit for a class on our schedule for a similar lesson.

## Openings / Price / Location

12 openings available

**\$1400.00**

**Guest Chef**

**Santa Monica Place**

### THIS CLASS MEETS EVERY SUNDAY MORNING

**For 10 Weeks from 9:00am to 12:30pm**

#### Week 1: KNIFE SKILLS

Seasonal Salads

#### Week 2: STOCKS/BROTHS/SOUPS

Tomato Bisque

Mushroom Velouté

Minestrone

#### Week 3: DAIRY/EGGS

Seasonal Frittata

Fresh Ricotta

Eggs Benedict

#### Week 4: SAUCES

Romesco Sauce

Béchamel Sauce

Pan Sauce

Macaroni & Cheese

Steak Diane

#### Week 5: VEGETABLES

Roasted Cauliflower with Salsa Verde

Braised Peppers

Beer Battered Onion Rings

Mushroom Toasts

Roasted Beet Salad

**Week 6: PASTA/POLENTA/GNOCCHI**

Spaghetti All'amatriciani

Classic Potato Gnocchi with Pesto

Polenta with Spicy Sausage and Braised Fennel

**WEEK 7: Whole Grains/Legumes**

Roasted Garlic Hummus/Seasonal Crudité

Curry Quinoa with Beluga Lentils

Sicilian Farro

Black Bean Turkey Chili

**WEEK 8: Chicken**

Za'atar Chicken Breast with Tomato Cucumber Salad

Crispy Fried Chicken Legs

Chicken Meatballs

**WEEK 9: Meat**

Braised Hoisin Short Ribs with Horseradish Mashed Potatoes

Seared Filets with Reduction Sauce and Pommes Frites

Pork Milanese with Arugula Salad

**WEEK 10: Fish**

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Almond-Crusted White Fish

Crab Cakes with Remoulade

Smokey Shrimp Tacos

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**Class/Date**

6826

Sun, Sep 20 2020 @  
9:00 AM



**Description**

**LEARN TO COOK: A 10-Week Pro Series**

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**Openings / Price / Location**

12 openings available

**\$1400.00**

**Chef Eve Bergazyn**

**Santa Monica Place**

**THIS CLASS MEETS EVERY SUNDAY MORNING**

**For 10 Weeks from 9:00am to 12:30pm**

### **Week 1: KNIFE SKILLS**

Seasonal Salads

### **Week 2: STOCKS/BROTHS/SOUPS**

Tomato Bisque

Mushroom Velouté

Minestrone

### **Week 3: DAIRY/EGGS**

Seasonal Frittata

Fresh Ricotta

Eggs Benedict

### **Week 4: SAUCES**

Romesco Sauce

Béchamel Sauce

Pan Sauce

Macaroni & Cheese

Steak Diane

### **Week 5: VEGETABLES**

Roasted Cauliflower with Salsa Verde

Braised Peppers

Beer Battered Onion Rings

Mushroom Toasts

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Crab Cakes with Remoulade

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### Class/Date

6715

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### Description

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### Openings / Price / Location

7 openings available

\$1350.00

Pastry Chef Clémence Gossett

Santa Monica Place

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## Class/Date

6787

Mon, Sep 21 2020 @  
9:30 AM



## Description

### PASTRY 1: 10-week Basics of Baking Series

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#### THIS CLASS MEETS EVERY SUNDAY

#### For 10 WEEKS FROM 930AM-130PM

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#### Day 2: Muffins, Quickbreads and Poundcakes

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#### Day 3: Cookies, Brownies and Bars

Make the perfect batch of cookies for consistently even baking and great results every time.

#### Day 4: Egg-based Desserts

Learn to bake velvety smooth egg based desserts that range from creme brulee to classic chocolate puddings.

#### Day 5: Pâte à Choux

Pâte à Choux or Choux dough is a light pastry dough used to make an amazing variety of dishes. You'll make this versatile dough two ways one sweet and one savory.

#### Day 6: Seasonal Fruit and Vegetable Desserts

You'll learn proper techniques for macerating, reducing and pureeing to make a quick Coulis and seasonal desserts.

#### Day 7: Cheesecakes

Whether you like them light and airy or dense and creamy cheesecakes are a year round favorite and often tough to master for new chefs. You'll learn all the tips and tricks to master this egg based dessert.

#### Day 8: Tarts

## Openings / Price / Location

11 openings available

\$1350.00

Pastry Chef Clémence Gossett

Santa Monica Place



Love a cookie crunch filling with a custard or fruit filling? We'll learn the proper way to press crust into a pan and master baking crusts blind and with filling.

#### Day 9: Pies

We'll tackle making the perfect pie dough and then crimp, fold and lattice our dough into beautiful pies

#### Day 10: Cake Baking:

Learn the difference between High-Ratio and Sponge cakes. Cakes will be baked, cut, filled and frosted in class.

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### Class/Date

6827

Mon, Sep 21 2020 @  
6:00 PM



### Description

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### Openings / Price / Location

12 openings available

\$1400.00

Guest Chef

Santa Monica Place

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For 10 Weeks from 9:00am to 12:30pm

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Seasonal Salads

#### Week 2: STOCKS/BROTHS/SOUPS

Tomato Bisque

Mushroom Velouté

Minestrone

#### Week 3: DAIRY/EGGS

Seasonal Frittata

Fresh Ricotta

Eggs Benedict

#### Week 4: SAUCES

Romesco Sauce

Béchamel Sauce

Pan Sauce  
Macaroni & Cheese  
Steak Diane

**Week 5: VEGETABLES**

Roasted Cauliflower with Salsa Verde  
Braised Peppers  
Beer Battered Onion Rings  
Mushroom Toasts  
Roasted Beet Salad

**Week 6: PASTA/POLENTA/GNOCCHI**

Spaghetti All'amatriciani  
Classic Potato Gnocchi with Pesto  
Polenta with Spicy Sausage and Braised Fennel

**WEEK 7: Whole Grains/Legumes**

Roasted Garlic Hummus/Seasonal Crudité  
Curry Quinoa with Beluga Lentils  
Sicilian Farro  
Black Bean Turkey Chili

**WEEK 8: Chicken**

Za'atar Chicken Breast with Tomato Cucumber Salad  
Crispy Fried Chicken Legs  
Chicken Meatballs

**WEEK 9: Meat**

Braised Hoisin Short Ribs with Horseradish Mashed Potatoes  
Seared Filets with Reduction Sauce and Pommes Frites  
Pork Milanese with Arugula Salad

**WEEK 10: Fish**

Ginger Salmon with Cucumber Salad  
Almond-Crusted White Fish  
Crab Cakes with Remoulade  
Smokey Shrimp Tacos

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**Class/Date**

6826

**Description**

LEARN TO COOK: A 10-Week Pro Series

**Openings / Price /  
Location**

12 openings available

**Sun, Sep 27 2020 @  
9:00 AM**



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**Guest Chef**

**Santa Monica Place**

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Seasonal Frittata

Fresh Ricotta

Eggs Benedict

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Almond-Crusted White Fish

Crab Cakes with Remoulade

Smokey Shrimp Tacos

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### Class/Date

6715

Sun, Sep 27 2020 @  
9:30 AM



### Description

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### Openings / Price / Location

7 openings available

\$1350.00

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

#### CLASS MEETS FROM 930am-130PM EVERY SUNDAY FOR 10 WEEKS

**Day 1: Mousses and Souffles.** Whip, beat and fold! Learn the secrets to perfect souffles and smooth as silk mousses. Chocolate Souffle, Cheese Souffle, Lemon Mousse and Honey Chocolate mousse; Pate a Bombe.

**Day 2: Egg-leavened Cakes.** Perfect your genoise and pair it with a lighter-than-air Dacquoise. A lemon-scented Chiffon Cake with Bavarian Cream will make your swoon...

**Day 3: Fruit Mousse Cakes.** Pair your egg-leaved cake with handmade Ladyfingers and seasonal Berry Mousses for spectacular results.

**Day 4: Yeasted Doughs.** From dinner rolls to sticky buns, you'll explore the rich doughs that make breakfast and dinner so much sweeter.

**Day 5: Savory Breads.** Lean doughs are vessels for all things savory. You'll create your own focaccia and pizza, as well as handmade pita bread, to pair with your housemade cheese.

**Day 6: Petit Fours** Small bites make big impressions, and attention to finishing details are key. We will make Orange Blossom Madeleines, Classic Petit Fours with a Chocolate Mirrored Glaze, Lacey Tuile Cookies and Brown Butter Financiers.

**Day 7: Cake Decorating:** Get great a piping and learn new, modern designs for buttercream cakes with clean lines that will impress.

**Day 8: Truffles, Marshmallows and Infused Toffees:** Create a candy wonderland with our favorite base recipes. You'll make your own custom ganaches for truffles, embed toffees with your favorite flavors and make batches of marshmallows to rival any you've ever had!

**Day 9: Macarons:** Perfect the French Method as you make Vanilla Bean, Pistachio and Hazelnut Macarons with custom ganaches and buttercreams to sandwich them with.

**Day 10: Making Chocolate Basics** Learn the basics of chocolate tempering and make some beautiful treats including rochers and chocolate lollipops!

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The Professional Baking Series take place at our new, state-of-the-art cooking school at the Santa Monica Place Mall. There is plenty of parking on the third level directly behind the school. In order to qualify for a certificate of completion, all classes need to be attended.

While we provide all ingredients, please note that it is helpful for all students to have the following tools to bring with them to class: 12 ramekins (about 5 oz. size), a shallow-dish pie tin and light-colored aluminum cake pan measuring 6" and 8" by 3" tall. This will allow you to bake in your own containers and transport your goods home without unmolding many of your items before they have sufficiently cooled.

Please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

## Class/Date

6787

Mon, Sep 28 2020 @  
9:30 AM



## Description

### PASTRY 1: 10-week Basics of Baking Series

#### Professional Pastry Program Level 1

This 10-week series is designed for the novice culinary student or home baker looking to learn the basics of the art of baking and pastry. These four-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 10 students.

Our classes are crafted to teach the basic chemistry of baking as well as techniques you'll use both at home and in a professional kitchen. As with all our classes, everything you learn will be made from scratch, from the graham crust on your cheesecakes to the candied lemon zest on your lemon bars. We encourage you to bring a food-safe container to class to bring home your delicious work. Certificates of completion will be awarded at the end of the series.

**THIS CLASS MEETS EVERY SUNDAY**

**For 10 WEEKS FROM 930AM-130PM**

#### Day 1: Introduction to Basic Techniques

Start the series off by learning about the chemistry of baking. We will explore how flour, sugar, eggs and other ingredients work in your recipes. The proper use of pastry bags, reading formulas and the importance of mise-en-place will be discussed. Students will receive textbooks and chef coats.

#### Day 2: Muffins, Quickbreads and Poundcakes

We will exploring three different techniques and learn about ratios to create rich baked goods for breakfast, lunch and dessert.

#### Day 3: Cookies, Brownies and Bars

Make the perfect batch of cookies for consistently even baking and great results every time.

#### Day 4: Egg-based Desserts

Learn to bake velvety smooth egg based desserts that range from creme brulee to classic chocolate puddings.

#### Day 5: Pâte à Choux

Pâte à Choux or Choux dough is a light pastry dough used to make an amazing variety of dishes. You'll make this versatile dough two ways one sweet and one savory.

## Openings / Price / Location

11 openings available

**\$1350.00**

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

### Day 6: Seasonal Fruit and Vegetable Desserts

You'll learn proper techniques for mascerating, reducing and pureeing to make a quick Coulis and seasonal desserts.

### Day 7: Cheesecakes

Whether you like them light and airy or dense and creamy cheesecakes are a year round favorite and often tough to master for new chefs. You'll learn all the tips and tricks to master this egg based dessert.

### Day 8: Tarts

Love a cookie crunch filling with a custard or fruit filling? We'll learn the proper way to press crust into a pan and master baking crusts blind and with filling.

### Day 9: Pies

We'll tackle making the perfect pie dough and then crimp, fold and lattice our dough into beautiful pies

### Day 10: Cake Baking:

Learn the difference between High-Ratio and Sponge cakes. Cakes will be baked, cut, filled and frosted in class.

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**The Professional Baking Series** take place at our new, state-of-the-art cooking school at the Santa Monica Place Mall. There is plenty of parking on the third level directly behind the school. In order to qualify for a certificate of completion, all classes need to be attended.

While we provide all ingredients, please note that it is helpful for all students to have the following tools to bring with them to class: 12 ramekins (about 2 oz. size), a shallow-dish pie tin and a light-colored aluminum cake pan measure 6 or 8" by 3" tall. This will allow you to bake in your own containers and transport your goods home without unmolding many of your items before they have sufficiently cooled.

Please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

### Class/Date

6827

Mon, Sep 28 2020 @  
6:00 PM



### Description

#### LEARN TO COOK: A 10-Week Pro Series

Take your cooking to the next level with this 10-week, technique-based series that will teach you to begin cooking intuitively. Your chef instructor will provide a comprehensive lecture and demonstration of one or more dishes, followed by the hands-on portion of cooking class to master techniques. Each student will work at their own station to maximize their learning experience.

You are offered 1 complimentary "make up" class if you miss a class, which we offer as a credit for a class on our schedule for a similar lesson.

#### THIS CLASS MEETS EVERY SUNDAY MORNING

For 10 Weeks from 9:00am to 12:30pm

#### Week 1: KNIFE SKILLS

Seasonal Salads

#### Week 2: STOCKS/BROTHS/SOUPS

Tomato Bisque

Mushroom Velouté

Minestrone

#### Week 3: DAIRY/EGGS

Seasonal Frittata

### Openings / Price / Location

12 openings available

\$1400.00

Guest Chef

Santa Monica Place



Fresh Ricotta

Eggs Benedict

#### **Week 4: SAUCES**

Romesco Sauce

Béchamel Sauce

Pan Sauce

Macaroni & Cheese

Steak Diane

#### **Week 5: VEGETABLES**

Roasted Cauliflower with Salsa Verde

Braised Peppers

Beer Battered Onion Rings

Mushroom Toasts

Roasted Beet Salad

#### **Week 6: PASTA/POLENTA/GNOCCHI**

Spaghetti All'amatriciani

Classic Potato Gnocchi with Pesto

Polenta with Spicy Sausage and Braised Fennel

#### **WEEK 7: Whole Grains/Legumes**

Roasted Garlic Hummus/Seasonal Crudité

Curry Quinoa with Beluga Lentils

Sicilian Farro

Black Bean Turkey Chili

#### **WEEK 8: Chicken**

Za'atar Chicken Breast with Tomato Cucumber Salad

Crispy Fried Chicken Legs

Chicken Meatballs

#### **WEEK 9: Meat**

Braised Hoisin Short Ribs with Horseradish Mashed Potatoes

Seared Filets with Reduction Sauce and Pommes Frites

Pork Milanese with Arugula Salad

#### **WEEK 10: Fish**

Ginger Salmon with Cucumber Salad

Almond-Crusted White Fish

Crab Cakes with Remoulade

Smokey Shrimp Tacos

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This series take place at our state-of-the-art kitchen at the Santa Monica Place Mall.  
We are located on the third floor next to The Curious Palate and Arclight movie

theatres. There is plenty of parking on level 4 of the parking structures 7 or 8. Please arrive on time in comfortable attire and close-toed shoes and avoid heavy perfumes and colognes. You are offered 1 complimentary "make up" class if you miss a class, which we offer as a credit for a class on our schedule of similar lesson. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

**Class/Date****6826****Sun, Oct 4 2020 @  
9:00 AM****Description****LEARN TO COOK: A 10-Week Pro Series**

Take your cooking to the next level with this 10-week, technique-based series that will teach you to begin cooking intuitively. Your chef instructor will provide a comprehensive lecture and demonstration of one or more dishes, followed by the hands-on portion of cooking class to master techniques. Each student will work at their own station to maximize their learning experience.

You are offered 1 complimentary "make up" class if you miss a class, which we offer as a credit for a class on our schedule for a similar lesson.

**THIS CLASS MEETS EVERY SUNDAY MORNING****For 10 Weeks from 9:00am to 12:30pm****Openings / Price /  
Location****12 openings available****\$1400.00****Guest Chef****Santa Monica Place****Week 1: KNIFE SKILLS**

Seasonal Salads

**Week 2: STOCKS/BROTHS/SOUPS**

Tomato Bisque

Mushroom Velouté

Minestrone

**Week 3: DAIRY/EGGS**

Seasonal Frittata

Fresh Ricotta

Eggs Benedict

**Week 4: SAUCES**

Romesco Sauce

Béchamel Sauce

Pan Sauce

Macaroni &amp; Cheese

Steak Diane

**Week 5: VEGETABLES**

Roasted Cauliflower with Salsa Verde

Braised Peppers

Beer Battered Onion Rings

Mushroom Toasts

Roasted Beet Salad

**Week 6: PASTA/POLENTA/GNOCCHI**

Spaghetti All'amatriciani

Classic Potato Gnocchi with Pesto

Polenta with Spicy Sausage and Braised Fennel

### WEEK 7: Whole Grains/Legumes

Roasted Garlic Hummus/Seasonal Crudité

Curry Quinoa with Beluga Lentils

Sicilian Farro

Black Bean Turkey Chili

### WEEK 8: Chicken

Za'atar Chicken Breast with Tomato Cucumber Salad

Crispy Fried Chicken Legs

Chicken Meatballs

### WEEK 9: Meat

Braised Hoisin Short Ribs with Horseradish Mashed Potatoes

Seared Filets with Reduction Sauce and Pommes Frites

Pork Milanese with Arugula Salad

### WEEK 10: Fish

Ginger Salmon with Cucumber Salad

Almond-Crusted White Fish

Crab Cakes with Remoulade

Smokey Shrimp Tacos

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This series take place at our state-of-the-art kitchen at the Santa Monica Place Mall.

We are located on the third floor next to The Curious Palate and Arclight movie theatres. There is plenty of parking on level 4 of the parking structures 7 or 8. Please arrive on time in comfortable attire and close-toed shoes and avoid heavy perfumes and colognes. You are offered 1 complimentary "make up" class if you miss a class, which we offer as a credit for a class on our schedule of similar lesson. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

### Class/Date

6715

Sun, Oct 4 2020 @  
9:30 AM



### Description

#### PASTRY 2: 10-week Advanced Baking Series

This 10-week series is designed for the beginner or intermediate culinary student or baking enthusiast looking to improve on the basics of baking and pastry. These four-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 12 students.

Our classes are crafted to teach the basic chemistry of baking as well as techniques you'll use both at home and in a professional kitchen. As with all our classes, everything you learn will be made from scratch, from the graham crust on your cheesecakes to the candied lemon zest on your lemon bars. We encourage you to bring a food-safe container to class to bring home your delicious work. Certificates of completion will be awarded at the end of the series.

#### CLASS MEETS FROM 930am-130PM EVERY SUNDAY FOR 10 WEEKS

**Day 1: Mousses and Souffles.** Whip, beat and fold! Learn the secrets to perfect souffles and smooth as silk mousses. Chocolate Souffle, Cheese Souffle, Lemon Mousse and Honey Chocolate mousse; Pate a Bombe.

**Day 2: Egg-leavened Cakes.** Perfect your genoise and pair it with a lighter-than-air Dacquoise. A lemon-scented Chiffon Cake with Bavarian Cream will make your swoon...

**Day 3: Fruit Mousse Cakes.** Pair your egg-leaved cake with handmade Ladyfingers and seasonal Berry Mousses for spectacular results.

### Openings / Price / Location

7 openings available

\$1350.00

Pastry Chef Clémence Gossett

Santa Monica Place

**Day 4: Yeasted Doughs.** From dinner rolls to sticky buns, you'll explore the rich doughs that make breakfast and dinner so much sweeter.

**Day 5: Savory Breads.** Lean doughs are vessels for all things savory. You'll create your own focaccia and pizza, as well as handmade pita bread, to pair with your housemade cheese.

**Day 6: Petit Fours** Small bites make big impressions, and attention to finishing details are key. We will make Orange Blossom Madeleines, Classic Petit Fours with a Chocolate Mirrored Glaze, Lacey Tuile Cookies and Brown Butter Financiers.

**Day 7: Cake Decorating:** Get great a piping and learn new, modern designs for buttercream cakes with clean lines that will impress.

**Day 8: Truffles, Marshmallows and Infused Toffees:** Create a candy wonderland with our favorite base recipes. You'll make your own custom ganaches for truffles, embed toffees with your favorite flavors and make batches of marshmallows to rival any you've ever had!

**Day 9: Macarons:** Perfect the French Method as you make Vanilla Bean, Pistachio and Hazelnut Macarons with custom ganaches and buttercreams to sandwich them with.

**Day 10: Making Chocolate Basics** Learn the basics of chocolate tempering and make some beautiful treats including rochers and chocolate lollipops!

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Please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

## Class/Date

6787

Mon, Oct 5 2020 @  
9:30 AM



## Description

### PASTRY 1: 10-week Basics of Baking Series

#### Professional Pastry Program Level 1

This 10-week series is designed for the novice culinary student or home baker looking to learn the basics of the art of baking and pastry. These four-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 10 students.

Our classes are crafted to teach the basic chemistry of baking as well as techniques you'll use both at home and in a professional kitchen. As with all our classes, everything you learn will be made from scratch, from the graham crust on your cheesecakes to the candied lemon zest on your lemon bars. We encourage you to bring a food-safe container to class to bring home your delicious work. Certificates of completion will be awarded at the end of the series.

### THIS CLASS MEETS EVERY SUNDAY

### For 10 WEEKS FROM 930AM-130PM

#### Day 1: Introduction to Basic Techniques

Start the series off by learning about the chemistry of baking. We will explore how flour, sugar, eggs and other ingredients work in your recipes. The proper use of pastry bags, reading formulas and the importance of mise-en-place will be discussed. Students will receive textbooks and chef coats.

#### Day 2: Muffins, Quickbreads and Poundcakes

We will exploring three different techniques and learn about ratios to create rich baked goods for breakfast, lunch and dessert.

#### Day 3: Cookies, Brownies and Bars

## Openings / Price / Location

11 openings available

\$1350.00

Pastry Chef Clémence Gossett

Santa Monica Place

Make the perfect batch of cookies for consistently even baking and great results every time.

#### Day 4: Egg-based Desserts

Learn to bake velvety smooth egg based desserts that range from creme brulee to classic chocolate puddings.

#### Day 5:Pâte à Choux

Pâte à Choux or Choux dough is a light pastry dough used to make an amazing variety of dishes. You'll make this versatile dough two ways one sweet and one savory.

#### Day 6: Seasonal Fruit and Vegetable Desserts

You'll learn proper techniques for macerating, reducing and pureeing to make a quick Coulis and seasonal desserts.

#### Day 7: Cheesecakes

Whether you like them light and airy or dense and creamy cheesecakes are a year round favorite and often tough to master for new chefs. You'll learn all the tips and tricks to master this egg based dessert.

#### Day 8:Tarts

Love a cookie crunch filling with a custard or fruit filling? We'll learn the proper way to press crust into a pan and master baking crusts blind and with filling.

#### Day 9: Pies

We'll tackle making the perfect pie dough and then crimp, fold and lattice our dough into beautiful pies

#### Day 10: Cake Baking:

Learn the difference between High-Ratio and Sponge cakes. Cakes will be baked, cut, filled and frosted in class.

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### Class/Date

6827

Mon, Oct 5 2020 @  
6:00 PM



### Description

#### LEARN TO COOK: A 10-Week Pro Series

Take your cooking to the next level with this 10-week, technique-based series that will teach you to begin cooking intuitively. Your chef instructor will provide a comprehensive lecture and demonstration of one or more dishes, followed by the hands-on portion of cooking class to master techniques. Each student will work at their own station to maximize their learning experience.

You are offered 1 complimentary "make up" class if you miss a class, which we offer as a credit for a class on our schedule for a similar lesson.

#### THIS CLASS MEETS EVERY SUNDAY MORNING

For 10 Weeks from 9:00am to 12:30pm

#### Week 1: KNIFE SKILLS

Seasonal Salads

### Openings / Price / Location

12 openings available

\$1400.00

Guest Chef

Santa Monica Place

## **Week 2: STOCKS/BROTHS/SOUPS**

Tomato Bisque

Mushroom Velouté

Minestrone

## **Week 3: DAIRY/EGGS**

Seasonal Frittata

Fresh Ricotta

Eggs Benedict

## **Week 4: SAUCES**

Romesco Sauce

Béchamel Sauce

Pan Sauce

Macaroni & Cheese

Steak Diane

## **Week 5: VEGETABLES**

Roasted Cauliflower with Salsa Verde

Braised Peppers

Beer Battered Onion Rings

Mushroom Toasts

Roasted Beet Salad

## **Week 6: PASTA/POLENTA/GNOCCHI**

Spaghetti All'amatriciani

Classic Potato Gnocchi with Pesto

Polenta with Spicy Sausage and Braised Fennel

## **WEEK 7: Whole Grains/Legumes**

Roasted Garlic Hummus/Seasonal Crudité

Curry Quinoa with Beluga Lentils

Sicilian Farro

Black Bean Turkey Chili

## **WEEK 8: Chicken**

Za'atar Chicken Breast with Tomato Cucumber Salad

Crispy Fried Chicken Legs

Chicken Meatballs

## **WEEK 9: Meat**

Braised Hoisin Short Ribs with Horseradish Mashed Potatoes

Seared Filets with Reduction Sauce and Pommes Frites

Pork Milanese with Arugula Salad

## **WEEK 10: Fish**



Ginger Salmon with Cucumber Salad

Almond-Crusted White Fish

Crab Cakes with Remoulade

Smokey Shrimp Tacos

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This series take place at our state-of-the-art kitchen at the Santa Monica Place Mall.

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## Class/Date

6826

Sun, Oct 11 2020 @  
9:00 AM



## Description

### LEARN TO COOK: A 10-Week Pro Series

Take your cooking to the next level with this 10-week, technique-based series that will teach you to begin cooking intuitively. Your chef instructor will provide a comprehensive lecture and demonstration of one or more dishes, followed by the hands-on portion of cooking class to master techniques. Each student will work at their own station to maximize their learning experience.

You are offered 1 complimentary "make up" class if you miss a class, which we offer as a credit for a class on our schedule for a similar lesson.

### THIS CLASS MEETS EVERY SUNDAY MORNING

For 10 Weeks from 9:00am to 12:30pm

#### Week 1: KNIFE SKILLS

Seasonal Salads

#### Week 2: STOCKS/BROTHS/SOUPS

Tomato Bisque

Mushroom Velouté

Minestrone

#### Week 3: DAIRY/EGGS

Seasonal Frittata

Fresh Ricotta

Eggs Benedict

#### Week 4: SAUCES

Romesco Sauce

Béchamel Sauce

Pan Sauce

Macaroni & Cheese

Steak Diane

#### Week 5: VEGETABLES

Roasted Cauliflower with Salsa Verde

Braised Peppers

Beer Battered Onion Rings

Mushroom Toasts

## Openings / Price / Location

12 openings available

\$1400.00

Guest Chef

Santa Monica Place

Roasted Beet Salad

**Week 6: PASTA/POLENTA/GNOCCHI**

Spaghetti All'amatriciani

Classic Potato Gnocchi with Pesto

Polenta with Spicy Sausage and Braised Fennel

**WEEK 7: Whole Grains/Legumes**

Roasted Garlic Hummus/Seasonal Crudité

Curry Quinoa with Beluga Lentils

Sicilian Farro

Black Bean Turkey Chili

**WEEK 8: Chicken**

Za'atar Chicken Breast with Tomato Cucumber Salad

Crispy Fried Chicken Legs

Chicken Meatballs

**WEEK 9: Meat**

Braised Hoisin Short Ribs with Horseradish Mashed Potatoes

Seared Filets with Reduction Sauce and Pommes Frites

Pork Milanese with Arugula Salad

**WEEK 10: Fish**

Ginger Salmon with Cucumber Salad

Almond-Crusted White Fish

Crab Cakes with Remoulade

Smokey Shrimp Tacos

-----

This series take place at our state-of-the-art kitchen at the Santa Monica Place Mall.

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**Class/Date**

6715

Sun, Oct 11 2020 @  
9:30 AM



**Description**

**PASTRY 2: 10-week Advanced Baking Series**

This 10-week series is designed for the beginner or intermediate culinary student or baking enthusiast looking to improve on the basics of baking and pastry. These four-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 12 students.

Our classes are crafted to teach the basic chemistry of baking as well as techniques you'll use both at home and in a professional kitchen. As with all our classes, everything you learn will be made from scratch, from the graham crust on your cheesecakes to the candied lemon zest on your lemon bars. We encourage you to bring a food-safe container to class to bring home your delicious work. Certificates of completion will be awarded at the end of the series.

**CLASS MEETS FROM 930am-130PM EVERY SUNDAY FOR 10 WEEKS**

**Openings / Price /  
Location**

7 openings available

\$1350.00

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**Day 1: Mousses and Souffles.** Whip, beat and fold! Learn the secrets to perfect souffles and smooth as silk mousses. Chocolate Souffle, Cheese Souffle, Lemon Mousse and Honey Chocolate mousse; Pate a Bombe.

**Day 2: Egg-leavened Cakes.** Perfect your genoise and pair it with a lighter-than-air Dacquoise. A lemon-scented Chiffon Cake with Bavarian Cream will make your swoon...

**Day 3: Fruit Mousse Cakes.** Pair your egg-leaved cake with handmade Ladyfingers and seasonal Berry Mousses for spectacular results.

**Day 4: Yeasted Doughs.** From dinner rolls to sticky buns, you'll explore the rich doughs that make breakfast and dinner so much sweeter.

**Day 5: Savory Breads.** Lean doughs are vessels for all things savory. You'll create your own focaccia and pizza, as well as handmade pita bread, to pair with your housemade cheese.

**Day 6: Petit Fours** Small bites make big impressions, and attention to finishing details are key. We will make Orange Blossom Madeleines, Classic Petit Fours with a Chocolate Mirrored Glaze, Lacey Tuile Cookies and Brown Butter Financiers.

**Day 7: Cake Decorating:** Get great a piping and learn new, modern designs for buttercream cakes with clean lines that will impress.

**Day 8: Truffles, Marshmallows and Infused Toffees:** Create a candy wonderland with our favorite base recipes. You'll make your own custom ganaches for truffles, embed toffees with your favorite flavors and make batches of marshmallows to rival any you've ever had!

**Day 9: Macarons:** Perfect the French Method as you make Vanilla Bean, Pistachio and Hazelnut Macarons with custom ganaches and buttercreams to sandwich them with.

**Day 10: Making Chocolate Basics** Learn the basics of chocolate tempering and make some beautiful treats including rochers and chocolate lollipops!

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The Professional Baking Series take place at our new, state-of-the-art cooking school at the Santa Monica Place Mall. There is plenty of parking on the third level directly behind the school. In order to qualify for a certificate of completion, all classes need to be attended.

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Please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

## Class/Date

6787

Mon, Oct 12 2020 @  
9:30 AM



## Description

### PASTRY 1: 10-week Basics of Baking Series

#### Professional Pastry Program Level 1

This 10-week series is designed for the novice culinary student or home baker looking to learn the basics of the art of baking and pastry. These four-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 10 students.

Our classes are crafted to teach the basic chemistry of baking as well as techniques you'll use both at home and in a professional kitchen. As with all our classes, everything you learn will be made from scratch, from the graham crust on your cheesecakes to the candied lemon zest on your lemon bars. We encourage you to bring a food-safe container to class to bring home your delicious work. Certificates of completion will be awarded at the end of the series.

**THIS CLASS MEETS EVERY SUNDAY**

**For 10 WEEKS FROM 930AM-130PM**

#### Day 1: Introduction to Basic Techniques

Start the series off by learning about the chemistry of baking. We will explore how flour, sugar, eggs and other ingredients work in your recipes. The proper use

## Openings / Price / Location

11 openings available

\$1350.00

Pastry Chef Clémence Gossett

Santa Monica Place

of pastry bags, reading formulas and the importance of mise-en-place will be discussed. Students will receive textbooks and chef coats.

#### **Day 2: Muffins, Quickbreads and Poundcakes**

We will explore three different techniques and learn about ratios to create rich baked goods for breakfast, lunch and dessert.

#### **Day 3: Cookies, Brownies and Bars**

Make the perfect batch of cookies for consistently even baking and great results every time.

#### **Day 4: Egg-based Desserts**

Learn to bake velvety smooth egg based desserts that range from creme brulee to classic chocolate puddings.

#### **Day 5: Pâte à Choux**

Pâte à Choux or Choux dough is a light pastry dough used to make an amazing variety of dishes. You'll make this versatile dough two ways one sweet and one savory.

#### **Day 6: Seasonal Fruit and Vegetable Desserts**

You'll learn proper techniques for macerating, reducing and pureeing to make a quick Coulis and seasonal desserts.

#### **Day 7: Cheesecakes**

Whether you like them light and airy or dense and creamy cheesecakes are a year round favorite and often tough to master for new chefs. You'll learn all the tips and tricks to master this egg based dessert.

#### **Day 8: Tarts**

Love a cookie crunch filling with a custard or fruit filling? We'll learn the proper way to press crust into a pan and master baking crusts blind and with filling.

#### **Day 9: Pies**

We'll tackle making the perfect pie dough and then crimp, fold and lattice our dough into beautiful pies

#### **Day 10: Cake Baking:**

Learn the difference between High-Ratio and Sponge cakes. Cakes will be baked, cut, filled and frosted in class.

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**The Professional Baking Series** take place at our new, state-of-the-art cooking school at the Santa Monica Place Mall. There is plenty of parking on the third level directly behind the school. In order to qualify for a certificate of completion, all classes need to be attended.

While we provide all ingredients, please note that it is helpful for all students to have the following tools to bring with them to class: 12 ramekins (about 2 oz. size), a shallow-dish pie tin and a light-colored aluminum cake pan measure 6 or 8" by 3" tall. This will allow you to bake in your own containers and transport your goods home without unmolding many of your items before they have sufficiently cooled.

Please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

### **Class/Date**

6827

**Mon, Oct 12 2020 @  
6:00 PM**



### **Description**

#### **LEARN TO COOK: A 10-Week Pro Series**

Take your cooking to the next level with this 10-week, technique-based series that will teach you to begin cooking intuitively. Your chef instructor will provide a comprehensive lecture and demonstration of one or more dishes, followed by the hands-on portion of cooking class to master techniques. Each student will work at their own station to maximize their learning experience.

You are offered 1 complimentary "make up" class if you miss a class, which we offer as a credit for a class on our schedule for a similar lesson.

**THIS CLASS MEETS EVERY SUNDAY MORNING**

### **Openings / Price / Location**

**12 openings available**

**\$1400.00**

**Guest Chef**

**Santa Monica Place**

**For 10 Weeks from 9:00am to 12:30pm**

**Week 1: KNIFE SKILLS**

Seasonal Salads

**Week 2: STOCKS/BROTHS/SOUPS**

Tomato Bisque

Mushroom Velouté

Minestrone

**Week 3: DAIRY/EGGS**

Seasonal Frittata

Fresh Ricotta

Eggs Benedict

**Week 4: SAUCES**

Romesco Sauce

Béchamel Sauce

Pan Sauce

Macaroni & Cheese

Steak Diane

**Week 5: VEGETABLES**

Roasted Cauliflower with Salsa Verde

Braised Peppers

Beer Battered Onion Rings

Mushroom Toasts

Roasted Beet Salad

**Week 6: PASTA/POLENTA/GNOCCHI**

Spaghetti All'amatriciani

Classic Potato Gnocchi with Pesto

Polenta with Spicy Sausage and Braised Fennel

**WEEK 7: Whole Grains/Legumes**

Roasted Garlic Hummus/Seasonal Crudité

Curry Quinoa with Beluga Lentils

Sicilian Farro

Black Bean Turkey Chili

**WEEK 8: Chicken**

Za'atar Chicken Breast with Tomato Cucumber Salad

Crispy Fried Chicken Legs

Chicken Meatballs

**WEEK 9: Meat**

Braised Hoisin Short Ribs with Horseradish Mashed Potatoes

Seared Filets with Reduction Sauce and Pommes Frites

Pork Milanese with Arugula Salad

#### WEEK 10: Fish

Ginger Salmon with Cucumber Salad

Almond-Crusted White Fish

Crab Cakes with Remoulade

Smokey Shrimp Tacos

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This series take place at our state-of-the-art kitchen at the Santa Monica Place Mall.

We are located on the third floor next to The Curious Palate and Arclight movie theatres. There is plenty of parking on level 4 of the parking structures 7 or 8. Please arrive on time in comfortable attire and close-toed shoes and avoid heavy perfumes and colognes. You are offered 1 complimentary "make up" class if you miss a class, which we offer as a credit for a class on our schedule of similar lesson. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

### Class/Date

6826

Sun, Oct 18 2020 @  
9:00 AM



### Description

#### LEARN TO COOK: A 10-Week Pro Series

Take your cooking to the next level with this 10-week, technique-based series that will teach you to begin cooking intuitively. Your chef instructor will provide a comprehensive lecture and demonstration of one or more dishes, followed by the hands-on portion of cooking class to master techniques. Each student will work at their own station to maximize their learning experience.

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### Openings / Price / Location

12 openings available

\$1400.00

Guest Chef

Santa Monica Place

#### THIS CLASS MEETS EVERY SUNDAY MORNING

For 10 Weeks from 9:00am to 12:30pm

#### Week 1: KNIFE SKILLS

Seasonal Salads

#### Week 2: STOCKS/BROTHS/SOUPS

Tomato Bisque

Mushroom Velouté

Minestrone

#### Week 3: DAIRY/EGGS

Seasonal Frittata

Fresh Ricotta

Eggs Benedict

#### Week 4: SAUCES

Romesco Sauce

Béchamel Sauce

Pan Sauce

Macaroni & Cheese

Steak Diane



### Week 5: VEGETABLES

Roasted Cauliflower with Salsa Verde

Braised Peppers

Beer Battered Onion Rings

Mushroom Toasts

Roasted Beet Salad

### Week 6: PASTA/POLENTA/GNOCCHI

Spaghetti All'amatriciani

Classic Potato Gnocchi with Pesto

Polenta with Spicy Sausage and Braised Fennel

### WEEK 7: Whole Grains/Legumes

Roasted Garlic Hummus/Seasonal Crudité

Curry Quinoa with Beluga Lentils

Sicilian Farro

Black Bean Turkey Chili

### WEEK 8: Chicken

Za'atar Chicken Breast with Tomato Cucumber Salad

Crispy Fried Chicken Legs

Chicken Meatballs

### WEEK 9: Meat

Braised Hoisin Short Ribs with Horseradish Mashed Potatoes

Seared Filets with Reduction Sauce and Pommes Frites

Pork Milanese with Arugula Salad

### WEEK 10: Fish

Ginger Salmon with Cucumber Salad

Almond-Crusted White Fish

Crab Cakes with Remoulade

Smokey Shrimp Tacos

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### Class/Date

6715

Sun, Oct 18 2020 @  
9:30 AM



### Description

#### PASTRY 2: 10-week Advanced Baking Series

This 10-week series is designed for the beginner or intermediate culinary student or baking enthusiast looking to improve on the basics of baking and pastry. These four-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 12 students.

Our classes are crafted to teach the basic chemistry of baking as well as techniques

### Openings / Price / Location

7 openings available

\$1350.00

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

you'll use both at home and in a professional kitchen. As with all our classes, everything you learn will be made from scratch, from the graham crust on your cheesecakes to the candied lemon zest on your lemon bars. We encourage you to bring a food-safe container to class to bring home your delicious work. Certificates of completion will be awarded at the end of the series.

#### CLASS MEETS FROM 930am-130PM EVERY SUNDAY FOR 10 WEEKS

**Day 1: Mousses and Souffles.** Whip, beat and fold! Learn the secrets to perfect souffles and smooth as silk mousses. Chocolate Souffle, Cheese Souffle, Lemon Mousse and Honey Chocolate mousse; Pate a Bombe.

**Day 2: Egg-leavened Cakes.** Perfect your genoise and pair it with a lighter-than-air Daquoise. A lemon-scented Chiffon Cake with Bavarian Cream will make your swoon...

**Day 3: Fruit Mousse Cakes.** Pair your egg-leaved cake with handmade Ladyfingers and seasonal Berry Mousses for spectacular results.

**Day 4: Yeasted Doughs.** From dinner rolls to sticky buns, you'll explore the rich doughs that make breakfast and dinner so much sweeter.

**Day 5: Savory Breads.** Lean doughs are vessels for all things savory. You'll create your own focaccia and pizza, as well as handmade pita bread, to pair with your housemade cheese.

**Day 6: Petit Fours** Small bites make big impressions, and attention to finishing details are key. We will make Orange Blossom Madeleines, Classic Petit Fours with a Chocolate Mirrored Glaze, Lacey Tuile Cookies and Brown Butter Financiers.

**Day 7: Cake Decorating:** Get great a piping and learn new, modern designs for buttercream cakes with clean lines that will impress.

**Day 8: Truffles, Marshmallows and Infused Toffees:** Create a candy wonderland with our favorite base recipes. You'll make your own custom ganaches for truffles, embed toffees with your favorite flavors and make batches of marshmallows to rival any you've ever had!

**Day 9: Macarons:** Perfect the French Method as you make Vanilla Bean, Pistachio and Hazelnut Macarons with custom ganaches and buttercreams to sandwich them with.

**Day 10: Making Chocolate Basics** Learn the basics of chocolate tempering and make some beautiful treats including rochers and chocolate lollipops!

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#### Class/Date

6787

Mon, Oct 19 2020 @  
9:30 AM



#### Description

##### PASTRY 1: 10-week Basics of Baking Series

##### Professional Pastry Program Level 1

This 10-week series is designed for the novice culinary student or home baker looking to learn the basics of the art of baking and pastry. These four-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 10 students.

Our classes are crafted to teach the basic chemistry of baking as well as techniques you'll use both at home and in a professional kitchen. As with all our classes, everything you learn will be made from scratch, from the graham crust on your cheesecakes to the candied lemon zest on your lemon bars. We encourage you to

#### Openings / Price / Location

11 openings available

\$1350.00

Pastry Chef Clémence Gossett

Santa Monica Place

bring a food-safe container to class to bring home your delicious work. Certificates of completion will be awarded at the end of the series.

**THIS CLASS MEETS EVERY SUNDAY**

**For 10 WEEKS FROM 930AM-130PM**

**Day 1: Introduction to Basic Techniques**

Start the series off by learning about the chemistry of baking. We will explore how flour, sugar, eggs and other ingredients work in your recipes. The proper use of pastry bags, reading formulas and the importance of mise-en-place will be discussed. Students will receive textbooks and chef coats.

**Day 2: Muffins, Quickbreads and Poundcakes**

We will exploring three different techniques and learn about ratios to create rich baked goods for breakfast, lunch and dessert.

**Day 3: Cookies, Brownies and Bars**

Make the perfect batch of cookies for consistently even baking and great results every time.

**Day 4: Egg-based Desserts**

Learn to bake velvety smooth egg based desserts that range from creme brulee to classic chocolate puddings.

**Day 5:Pâte à Choux**

Pâte à Choux or Choux dough is a light pastry dough used to make an amazing variety of dishes. You'll make this versatile dough two ways one sweet and one savory.

**Day 6: Seasonal Fruit and Vegetable Desserts**

You'll learn proper techniques for mascerating, reducing and pureeing to make a quick Coulis and seasonal desserts.

**Day 7: Cheesecakes**

Whether you like them light and airy or dense and creamy cheesecakes are a year round favorite and often tough to master for new chefs. You'll learn all the tips and tricks to master this egg based dessert.

**Day 8:Tarts**

Love a cookie crunch filling with a custard or fruit filling? We'll learn the proper way to press crust into a pan and master baking crusts blind and with filling.

**Day 9: Pies**

We'll tackle making the perfect pie dough and then crimp, fold and lattice our dough into beautiful pies

**Day 10: Cake Baking:**

Learn the difference between High-Ratio and Sponge cakes. Cakes will be baked, cut, filled and frosted in class.

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**Mon, Oct 19 2020 @  
6:00 PM**



Take your cooking to the next level with this 10-week, technique-based series that will teach you to begin cooking intuitively. Your chef instructor will provide a comprehensive lecture and demonstration of one or more dishes, followed by the hands-on portion of cooking class to master techniques. Each student will work at their own station to maximize their learning experience.

You are offered 1 complimentary "make up" class if you miss a class, which we offer as a credit for a class on our schedule for a similar lesson.

**\$1400.00**

**Guest Chef**

**Santa Monica Place**

**THIS CLASS MEETS EVERY SUNDAY MORNING**

**For 10 Weeks from 9:00am to 12:30pm**

**Week 1: KNIFE SKILLS**

Seasonal Salads

**Week 2: STOCKS/BROTHS/SOUPS**

Tomato Bisque

Mushroom Velouté

Minestrone

**Week 3: DAIRY/EGGS**

Seasonal Frittata

Fresh Ricotta

Eggs Benedict

**Week 4: SAUCES**

Romesco Sauce

Béchamel Sauce

Pan Sauce

Macaroni & Cheese

Steak Diane

**Week 5: VEGETABLES**

Roasted Cauliflower with Salsa Verde

Braised Peppers

Beer Battered Onion Rings

Mushroom Toasts

Roasted Beet Salad

**Week 6: PASTA/POLENTA/GNOCCHI**

Spaghetti All'amatriciani

Classic Potato Gnocchi with Pesto

Polenta with Spicy Sausage and Braised Fennel

**WEEK 7: Whole Grains/Legumes**

Roasted Garlic Hummus/Seasonal Crudité

Curry Quinoa with Beluga Lentils

Sicilian Farro

Black Bean Turkey Chili

### WEEK 8: Chicken

Za'atar Chicken Breast with Tomato Cucumber Salad

Crispy Fried Chicken Legs

Chicken Meatballs

### WEEK 9: Meat

Braised Hoisin Short Ribs with Horseradish Mashed Potatoes

Seared Filets with Reduction Sauce and Pommes Frites

Pork Milanese with Arugula Salad

### WEEK 10: Fish

Ginger Salmon with Cucumber Salad

Almond-Crusted White Fish

Crab Cakes with Remoulade

Smokey Shrimp Tacos

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### Class/Date

6826

Sun, Oct 25 2020 @  
9:00 AM



### Description

#### LEARN TO COOK: A 10-Week Pro Series

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#### THIS CLASS MEETS EVERY SUNDAY MORNING

For 10 Weeks from 9:00am to 12:30pm

### Openings / Price / Location

12 openings available

\$1400.00

Guest Chef

Santa Monica Place

#### Week 1: KNIFE SKILLS

Seasonal Salads

#### Week 2: STOCKS/BROTHS/SOUPS

Tomato Bisque

Mushroom Velouté

Minestrone

#### Week 3: DAIRY/EGGS

Seasonal Frittata

Fresh Ricotta

Eggs Benedict

#### **Week 4: SAUCES**

Romesco Sauce

Béchamel Sauce

Pan Sauce

Macaroni & Cheese

Steak Diane

#### **Week 5: VEGETABLES**

Roasted Cauliflower with Salsa Verde

Braised Peppers

Beer Battered Onion Rings

Mushroom Toasts

Roasted Beet Salad

#### **Week 6: PASTA/POLENTA/GNOCCHI**

Spaghetti All'amatriciani

Classic Potato Gnocchi with Pesto

Polenta with Spicy Sausage and Braised Fennel

#### **WEEK 7: Whole Grains/Legumes**

Roasted Garlic Hummus/Seasonal Crudité

Curry Quinoa with Beluga Lentils

Sicilian Farro

Black Bean Turkey Chili

#### **WEEK 8: Chicken**

Za'atar Chicken Breast with Tomato Cucumber Salad

Crispy Fried Chicken Legs

Chicken Meatballs

#### **WEEK 9: Meat**

Braised Hoisin Short Ribs with Horseradish Mashed Potatoes

Seared Filets with Reduction Sauce and Pommes Frites

Pork Milanese with Arugula Salad

#### **WEEK 10: Fish**

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Almond-Crusted White Fish

Crab Cakes with Remoulade

Smokey Shrimp Tacos

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## Class/Date

## Description

## Openings / Price / Location

### PASTRY 2: 10-week Advanced Baking Series

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Our classes are crafted to teach the basic chemistry of baking as well as techniques you'll use both at home and in a professional kitchen. As with all our classes, everything you learn will be made from scratch, from the graham crust on your cheesecakes to the candied lemon zest on your lemon bars. We encourage you to bring a food-safe container to class to bring home your delicious work. Certificates of completion will be awarded at the end of the series.

### CLASS MEETS FROM 930am-130PM EVERY SUNDAY FOR 10 WEEKS

**Day 1: Mousses and Souffles.** Whip, beat and fold! Learn the secrets to perfect souffles and smooth as silk mousses. Chocolate Souffle, Cheese Souffle, Lemon Mousse and Honey Chocolate mousse; Pate a Bombe.

**Day 2: Egg-leavened Cakes.** Perfect your genoise and pair it with a lighter-than-air Dacquoise. A lemon-scented Chiffon Cake with Bavarian Cream will make your swoon...

**Day 3: Fruit Mousse Cakes.** Pair your egg-leaved cake with handmade Ladyfingers and seasonal Berry Mousses for spectacular results.

**Day 4: Yeasted Doughs.** From dinner rolls to sticky buns, you'll explore the rich doughs that make breakfast and dinner so much sweeter.

**Day 5: Savory Breads.** Lean doughs are vessels for all things savory. You'll create your own focaccia and pizza, as well as handmade pita bread, to pair with your housemade cheese.

**Day 6: Petit Fours** Small bites make big impressions, and attention to finishing details are key. We will make Orange Blossom Madeleines, Classic Petit Fours with a Chocolate Mirrored Glaze, Lacey Tuile Cookies and Brown Butter Financiers.

**Day 7: Cake Decorating:** Get great a piping and learn new, modern designs for buttercream cakes with clean lines that will impress.

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7 openings available

\$1350.00

Pastry Chef Clémence Gossett

Santa Monica Place

6715

Sun, Oct 25 2020 @  
9:30 AM



## Class/Date

## Description

## Openings / Price / Location

Mon, Oct 26 2020 @  
9:30 AM



### Professional Pastry Program Level 1

This 10-week series is designed for the novice culinary student or home baker looking to learn the basics of the art of baking and pastry. These four-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 10 students.

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#### THIS CLASS MEETS EVERY SUNDAY

For 10 WEEKS FROM 930AM-130PM

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#### Day 5: Pâte à Choux

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You'll learn proper techniques for macerating, reducing and pureeing to make a quick Coulis and seasonal desserts.

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Whether you like them light and airy or dense and creamy cheesecakes are a year round favorite and often tough to master for new chefs. You'll learn all the tips and tricks to master this egg based dessert.

#### Day 8: Tarts

Love a cookie crunch filling with a custard or fruit filling? We'll learn the proper way to press crust into a pan and master baking crusts blind and with filling.

#### Day 9: Pies

We'll tackle making the perfect pie dough and then crimp, fold and lattice our dough into beautiful pies

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## Class/Date

6827

Mon, Oct 26 2020 @  
6:00 PM



## Description

### LEARN TO COOK: A 10-Week Pro Series

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### THIS CLASS MEETS EVERY SUNDAY MORNING

For 10 Weeks from 9:00am to 12:30pm

## Openings / Price / Location

12 openings available

\$1400.00

Guest Chef

Santa Monica Place

### Week 1: KNIFE SKILLS

Seasonal Salads

### Week 2: STOCKS/BROTHS/SOUPS

Tomato Bisque

Mushroom Velouté

Minestrone

### Week 3: DAIRY/EGGS

Seasonal Frittata

Fresh Ricotta

Eggs Benedict

### Week 4: SAUCES

Romesco Sauce

Béchamel Sauce

Pan Sauce

Macaroni & Cheese

Steak Diane

### Week 5: VEGETABLES

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Braised Peppers

Beer Battered Onion Rings

Mushroom Toasts

Roasted Beet Salad

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Polenta with Spicy Sausage and Braised Fennel

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Curry Quinoa with Beluga Lentils

Sicilian Farro

Black Bean Turkey Chili

**WEEK 8: Chicken**

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Crispy Fried Chicken Legs

Chicken Meatballs

**WEEK 9: Meat**

Braised Hoisin Short Ribs with Horseradish Mashed Potatoes

Seared Filets with Reduction Sauce and Pommes Frites

Pork Milanese with Arugula Salad

**WEEK 10: Fish**

Ginger Salmon with Cucumber Salad

Almond-Crusted White Fish

Crab Cakes with Remoulade

Smokey Shrimp Tacos

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This series take place at our state-of-the-art kitchen at the Santa Monica Place Mall.

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**Class/Date**

6826

Sun, Nov 1 2020 @  
9:00 AM



**Description**

**LEARN TO COOK: A 10-Week Pro Series**

Take your cooking to the next level with this 10-week, technique-based series that will teach you to begin cooking intuitively. Your chef instructor will provide a comprehensive lecture and demonstration of one or more dishes, followed by the hands-on portion of cooking class to master techniques. Each student will work at their own station to maximize their learning experience.

You are offered 1 complimentary "make up" class if you miss a class, which we offer as a credit for a class on our schedule for a similar lesson.

**THIS CLASS MEETS EVERY SUNDAY MORNING**

**For 10 Weeks from 9:00am to 12:30pm**

**Week 1: KNIFE SKILLS**

Seasonal Salads

**Week 2: STOCKS/BROTHS/SOUPS**

Tomato Bisque

Mushroom Velouté

**Openings / Price /  
Location**

**12 openings available**

**\$1400.00**

**Guest Chef**

**Santa Monica Place**

Minestrone

**Week 3: DAIRY/EGGS**

Seasonal Frittata

Fresh Ricotta

Eggs Benedict

**Week 4: SAUCES**

Romesco Sauce

Béchamel Sauce

Pan Sauce

Macaroni & Cheese

Steak Diane

**Week 5: VEGETABLES**

Roasted Cauliflower with Salsa Verde

Braised Peppers

Beer Battered Onion Rings

Mushroom Toasts

Roasted Beet Salad

**Week 6: PASTA/POLENTA/GNOCCHI**

Spaghetti All'amatriciani

Classic Potato Gnocchi with Pesto

Polenta with Spicy Sausage and Braised Fennel

**WEEK 7: Whole Grains/Legumes**

Roasted Garlic Hummus/Seasonal Crudité

Curry Quinoa with Beluga Lentils

Sicilian Farro

Black Bean Turkey Chili

**WEEK 8: Chicken**

Za'atar Chicken Breast with Tomato Cucumber Salad

Crispy Fried Chicken Legs

Chicken Meatballs

**WEEK 9: Meat**

Braised Hoisin Short Ribs with Horseradish Mashed Potatoes

Seared Filets with Reduction Sauce and Pommes Frites

Pork Milanese with Arugula Salad

**WEEK 10: Fish**

Ginger Salmon with Cucumber Salad

Almond-Crusted White Fish

Crab Cakes with Remoulade

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**Class/Date**

6715

Sun, Nov 1 2020 @  
9:30 AM

**Description****PASTRY 2: 10-week Advanced Baking Series**

This 10-week series is designed for the beginner or intermediate culinary student or baking enthusiast looking to improve on the basics of baking and pastry. These four-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 12 students.

Our classes are crafted to teach the basic chemistry of baking as well as techniques you'll use both at home and in a professional kitchen. As with all our classes, everything you learn will be made from scratch, from the graham crust on your cheesecakes to the candied lemon zest on your lemon bars. We encourage you to bring a food-safe container to class to bring home your delicious work. Certificates of completion will be awarded at the end of the series.

**CLASS MEETS FROM 930am-130PM EVERY SUNDAY FOR 10 WEEKS**

**Day 1: Mousses and Souffles.** Whip, beat and fold! Learn the secrets to perfect souffles and smooth as silk mousses. Chocolate Souffle, Cheese Souffle, Lemon Mousse and Honey Chocolate mousse; Pate a Bombe.

**Day 2: Egg-leavened Cakes.** Perfect your genoise and pair it with a lighter-than-air Dacquoise. A lemon-scented Chiffon Cake with Bavarian Cream will make your swoon...

**Day 3: Fruit Mousse Cakes.** Pair your egg-leaved cake with handmade Ladyfingers and seasonal Berry Mousses for spectacular results.

**Day 4: Yeasted Doughs.** From dinner rolls to sticky buns, you'll explore the rich doughs that make breakfast and dinner so much sweeter.

**Day 5: Savory Breads.** Lean doughs are vessels for all things savory. You'll create your own focaccia and pizza, as well as handmade pita bread, to pair with your housemade cheese.

**Day 6: Petit Fours** Small bites make big impressions, and attention to finishing details are key. We will make Orange Blossom Madeleines, Classic Petit Fours with a Chocolate Mirrored Glaze, Lacey Tuile Cookies and Brown Butter Financiers.

**Day 7: Cake Decorating:** Get great a piping and learn new, modern designs for buttercream cakes with clean lines that will impress.

**Day 8: Truffles, Marshmallows and Infused Toffees:** Create a candy wonderland with our favorite base recipes. You'll make your own custom ganaches for truffles, embed toffees with your favorite flavors and make batches of marshmallows to rival any you've ever had!

**Day 9: Macarons:** Perfect the French Method as you make Vanilla Bean, Pistachio and Hazelnut Macarons with custom ganaches and buttercreams to sandwich them with.

**Day 10: Making Chocolate Basics** Learn the basics of chocolate tempering and make some beautiful treats including rochers and chocolate lollipops!

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The Professional Baking Series take place at our new, state-of-the-art cooking school at the Santa Monica Place Mall. There is plenty of parking on the third level directly behind the school. In order to qualify for a certificate of completion, all classes need to be attended.

While we provide all ingredients, please note that it is helpful for all students to have the following tools to bring with them to class: 12 ramekins (about 5 oz. size), a shallow-dish pie tin and light-colored aluminum cake pan measuring 6" and 8" by 3" tall. This will allow you to bake in your own containers and transport your goods home

**Openings / Price / Location**

7 openings available

\$1350.00

Pastry Chef Clémence Gossett

Santa Monica Place



without unmolding many of your items before they have sufficiently cooled.

Please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

## Class/Date

6787

Mon, Nov 2 2020 @  
9:30 AM



## Description

### PASTRY 1: 10-week Basics of Baking Series

#### Professional Pastry Program Level 1

This 10-week series is designed for the novice culinary student or home baker looking to learn the basics of the art of baking and pastry. These four-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 10 students.

Our classes are crafted to teach the basic chemistry of baking as well as techniques you'll use both at home and in a professional kitchen. As with all our classes, everything you learn will be made from scratch, from the graham crust on your cheesecakes to the candied lemon zest on your lemon bars. We encourage you to bring a food-safe container to class to bring home your delicious work. Certificates of completion will be awarded at the end of the series.

#### THIS CLASS MEETS EVERY SUNDAY

#### For 10 WEEKS FROM 930AM-130PM

#### Day 1: Introduction to Basic Techniques

Start the series off by learning about the chemistry of baking. We will explore how flour, sugar, eggs and other ingredients work in your recipes. The proper use of pastry bags, reading formulas and the importance of mise-en-place will be discussed. Students will receive textbooks and chef coats.

#### Day 2: Muffins, Quickbreads and Poundcakes

We will explore three different techniques and learn about ratios to create rich baked goods for breakfast, lunch and dessert.

#### Day 3: Cookies, Brownies and Bars

Make the perfect batch of cookies for consistently even baking and great results every time.

#### Day 4: Egg-based Desserts

Learn to bake velvety smooth egg based desserts that range from creme brulee to classic chocolate puddings.

#### Day 5: Pâte à Choux

Pâte à Choux or Choux dough is a light pastry dough used to make an amazing variety of dishes. You'll make this versatile dough two ways one sweet and one savory.

#### Day 6: Seasonal Fruit and Vegetable Desserts

You'll learn proper techniques for macerating, reducing and pureeing to make a quick Coulis and seasonal desserts.

#### Day 7: Cheesecakes

Whether you like them light and airy or dense and creamy cheesecakes are a year round favorite and often tough to master for new chefs. You'll learn all the tips and tricks to master this egg based dessert.

#### Day 8: Tarts

Love a cookie crunch filling with a custard or fruit filling? We'll learn the proper way to press crust into a pan and master baking crusts blind and with filling.

#### Day 9: Pies

We'll tackle making the perfect pie dough and then crimp, fold and lattice our dough into beautiful pies

#### Day 10: Cake Baking:

Learn the difference between High-Ratio and Sponge cakes. Cakes will be baked, cut, filled and frosted in class.

## Openings / Price / Location

11 openings available

\$1350.00

Pastry Chef Clémence Gossett

Santa Monica Place

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**The Professional Baking Series** take place at our new, state-of-the-art cooking school at the Santa Monica Place Mall. There is plenty of parking on the third level directly behind the school. In order to qualify for a certificate of completion, all classes need to be attended.

While we provide all ingredients, please note that it is helpful for all students to have the following tools to bring with them to class: 12 ramekins (about 2 oz. size), a shallow-dish pie tin and a light-colored aluminum cake pan measure 6 or 8" by 3" tall. This will allow you to bake in your own containers and transport your goods home without unmolding many of your items before they have sufficiently cooled.

Please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

**Class/Date**

**6827**

**Mon, Nov 2 2020 @  
6:00 PM**



**Description**

**LEARN TO COOK: A 10-Week Pro Series**

Take your cooking to the next level with this 10-week, technique-based series that will teach you to begin cooking intuitively. Your chef instructor will provide a comprehensive lecture and demonstration of one or more dishes, followed by the hands-on portion of cooking class to master techniques. Each student will work at their own station to maximize their learning experience.

You are offered 1 complimentary "make up" class if you miss a class, which we offer as a credit for a class on our schedule for a similar lesson.

**THIS CLASS MEETS EVERY SUNDAY MORNING**

**For 10 Weeks from 9:00am to 12:30pm**

**Week 1: KNIFE SKILLS**

Seasonal Salads

**Week 2: STOCKS/BROTHS/SOUPS**

Tomato Bisque

Mushroom Velouté

Minestrone

**Week 3: DAIRY/EGGS**

Seasonal Frittata

Fresh Ricotta

Eggs Benedict

**Week 4: SAUCES**

Romesco Sauce

Béchamel Sauce

Pan Sauce

Macaroni & Cheese

Steak Diane

**Week 5: VEGETABLES**

Roasted Cauliflower with Salsa Verde

Braised Peppers

Beer Battered Onion Rings

**Openings / Price /  
Location**

**12 openings available**

**\$1400.00**

**Guest Chef**

**Santa Monica Place**

Mushroom Toasts

Roasted Beet Salad

**Week 6: PASTA/POLENTA/GNOCCHI**

Spaghetti All'amatriciani

Classic Potato Gnocchi with Pesto

Polenta with Spicy Sausage and Braised Fennel

**WEEK 7: Whole Grains/Legumes**

Roasted Garlic Hummus/Seasonal Crudité

Curry Quinoa with Beluga Lentils

Sicilian Farro

Black Bean Turkey Chili

**WEEK 8: Chicken**

Za'atar Chicken Breast with Tomato Cucumber Salad

Crispy Fried Chicken Legs

Chicken Meatballs

**WEEK 9: Meat**

Braised Hoisin Short Ribs with Horseradish Mashed Potatoes

Seared Filets with Reduction Sauce and Pommes Frites

Pork Milanese with Arugula Salad

**WEEK 10: Fish**

Ginger Salmon with Cucumber Salad

Almond-Crusted White Fish

Crab Cakes with Remoulade

Smokey Shrimp Tacos

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**Class/Date**

6826

Sun, Nov 8 2020 @  
9:00 AM



**Description**

**LEARN TO COOK: A 10-Week Pro Series**

Take your cooking to the next level with this 10-week, technique-based series that will teach you to begin cooking intuitively. Your chef instructor will provide a comprehensive lecture and demonstration of one or more dishes, followed by the hands-on portion of cooking class to master techniques. Each student will work at their own station to maximize their learning experience.

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**Openings / Price / Location**

12 openings available

**\$1400.00**

**Guest Chef**

**Santa Monica Place**

**THIS CLASS MEETS EVERY SUNDAY MORNING**

**For 10 Weeks from 9:00am to 12:30pm**

### **Week 1: KNIFE SKILLS**

Seasonal Salads

### **Week 2: STOCKS/BROTHS/SOUPS**

Tomato Bisque

Mushroom Velouté

Minestrone

### **Week 3: DAIRY/EGGS**

Seasonal Frittata

Fresh Ricotta

Eggs Benedict

### **Week 4: SAUCES**

Romesco Sauce

Béchamel Sauce

Pan Sauce

Macaroni & Cheese

Steak Diane

### **Week 5: VEGETABLES**

Roasted Cauliflower with Salsa Verde

Braised Peppers

Beer Battered Onion Rings

Mushroom Toasts

Roasted Beet Salad

### **Week 6: PASTA/POLENTA/GNOCCHI**

Spaghetti All'amatriciani

Classic Potato Gnocchi with Pesto

Polenta with Spicy Sausage and Braised Fennel

### **WEEK 7: Whole Grains/Legumes**

Roasted Garlic Hummus/Seasonal Crudité

Curry Quinoa with Beluga Lentils

Sicilian Farro

Black Bean Turkey Chili

### **WEEK 8: Chicken**

Za'atar Chicken Breast with Tomato Cucumber Salad

Crispy Fried Chicken Legs

Chicken Meatballs

### **WEEK 9: Meat**

Braised Hoisin Short Ribs with Horseradish Mashed Potatoes

Seared Filets with Reduction Sauce and Pommes Frites

Pork Milanese with Arugula Salad

### WEEK 10: Fish

Ginger Salmon with Cucumber Salad

Almond-Crusted White Fish

Crab Cakes with Remoulade

Smokey Shrimp Tacos

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### Class/Date

6715

Sun, Nov 8 2020 @  
9:30 AM



### Description

#### PASTRY 2: 10-week Advanced Baking Series

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#### CLASS MEETS FROM 930am-130PM EVERY SUNDAY FOR 10 WEEKS

**Day 1: Mousses and Souffles.** Whip, beat and fold! Learn the secrets to perfect souffles and smooth as silk mousses. Chocolate Souffle, Cheese Souffle, Lemon Mousse and Honey Chocolate mousse; Pate a Bombe.

**Day 2: Egg-leavened Cakes.** Perfect your genoise and pair it with a lighter-than-air Dacquoise. A lemon-scented Chiffon Cake with Bavarian Cream will make your swoon...

**Day 3: Fruit Mousse Cakes.** Pair your egg-leaved cake with handmade Ladyfingers and seasonal Berry Mousses for spectacular results.

**Day 4: Yeasted Doughs.** From dinner rolls to sticky buns, you'll explore the rich doughs that make breakfast and dinner so much sweeter.

**Day 5: Savory Breads.** Lean doughs are vessels for all things savory. You'll create your own focaccia and pizza, as well as handmade pita bread, to pair with your housemade cheese.

**Day 6: Petit Fours** Small bites make big impressions, and attention to finishing details are key. We will make Orange Blossom Madeleines, Classic Petit Fours with a Chocolate Mirrored Glaze, Lacey Tuile Cookies and Brown Butter Financiers.

**Day 7: Cake Decorating:** Get great a piping and learn new, modern designs for buttercream cakes with clean lines that will impress.

**Day 8: Truffles, Marshmallows and Infused Toffees:** Create a candy wonderland with our favorite base recipes. You'll make your own custom ganaches for truffles, embed toffees with your favorite flavors and make batches of marshmallows to rival any you've ever had!

**Day 9: Macarons:** Perfect the French Method as you make Vanilla Bean, Pistachio and Hazelnut Macarons with custom ganaches and buttercreams to sandwich them with.

### Openings / Price / Location

7 openings available

\$1350.00

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**Day 10: Making Chocolate Basics** Learn the basics of chocolate tempering and make some beautiful treats including rochers and chocolate lollipops!

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## Class/Date

6787

Mon, Nov 9 2020 @  
9:30 AM



## Description

### PASTRY 1: 10-week Basics of Baking Series

#### Professional Pastry Program Level 1

This 10-week series is designed for the novice culinary student or home baker looking to learn the basics of the art of baking and pastry. These four-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 10 students.

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#### THIS CLASS MEETS EVERY SUNDAY

For 10 WEEKS FROM 930AM-130PM

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Make the perfect batch of cookies for consistently even baking and great results every time.

#### Day 4: Egg-based Desserts

Learn to bake velvety smooth egg based desserts that range from creme brulee to classic chocolate puddings.

#### Day 5: Pâte à Choux

Pâte à Choux or Choux dough is a light pastry dough used to make an amazing variety of dishes. You'll make this versatile dough two ways one sweet and one savory.

#### Day 6: Seasonal Fruit and Vegetable Desserts

You'll learn proper techniques for macerating, reducing and pureeing to make a quick Coulis and seasonal desserts.

#### Day 7: Cheesecakes

Whether you like them light and airy or dense and creamy cheesecakes are a year round favorite and often tough to master for new chefs. You'll learn all the tips and tricks to master this egg based dessert.

## Openings / Price / Location

11 openings available

\$1350.00

Pastry Chef Clémence Gossett

Santa Monica Place



### Day 8:Tarts

Love a cookie crunch filling with a custard or fruit filling? We'll learn the proper way to press crust into a pan and master baking crusts blind and with filling.

### Day 9: Pies

We'll tackle making the perfect pie dough and then crimp, fold and lattice our dough into beautiful pies

### Day 10: Cake Baking:

Learn the difference between High-Ratio and Sponge cakes. Cakes will be baked, cut, filled and frosted in class.

-----

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Please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please.

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### Class/Date

6827

Mon, Nov 9 2020 @  
6:00 PM



### Description

#### LEARN TO COOK: A 10-Week Pro Series

Take your cooking to the next level with this 10-week, technique-based series that will teach you to begin cooking intuitively. Your chef instructor will provide a comprehensive lecture and demonstration of one or more dishes, followed by the hands-on portion of cooking class to master techniques. Each student will work at their own station to maximize their learning experience.

You are offered 1 complimentary "make up" class if you miss a class, which we offer as a credit for a class on our schedule for a similar lesson.

### Openings / Price / Location

12 openings available

\$1400.00

Guest Chef

Santa Monica Place

### THIS CLASS MEETS EVERY SUNDAY MORNING

For 10 Weeks from 9:00am to 12:30pm

#### Week 1: KNIFE SKILLS

Seasonal Salads

#### Week 2: STOCKS/BROTHS/SOUPS

Tomato Bisque

Mushroom Velouté

Minestrone

#### Week 3: DAIRY/EGGS

Seasonal Frittata

Fresh Ricotta

Eggs Benedict

#### Week 4: SAUCES

Romesco Sauce

Béchamel Sauce

Pan Sauce

Macaroni & Cheese

Steak Diane

**Week 5: VEGETABLES**

Roasted Cauliflower with Salsa Verde

Braised Peppers

Beer Battered Onion Rings

Mushroom Toasts

Roasted Beet Salad

**Week 6: PASTA/POLENTA/GNOCCHI**

Spaghetti All'amatriciani

Classic Potato Gnocchi with Pesto

Polenta with Spicy Sausage and Braised Fennel

**WEEK 7: Whole Grains/Legumes**

Roasted Garlic Hummus/Seasonal Crudité

Curry Quinoa with Beluga Lentils

Sicilian Farro

Black Bean Turkey Chili

**WEEK 8: Chicken**

Za'atar Chicken Breast with Tomato Cucumber Salad

Crispy Fried Chicken Legs

Chicken Meatballs

**WEEK 9: Meat**

Braised Hoisin Short Ribs with Horseradish Mashed Potatoes

Seared Filets with Reduction Sauce and Pommes Frites

Pork Milanese with Arugula Salad

**WEEK 10: Fish**

Ginger Salmon with Cucumber Salad

Almond-Crusted White Fish

Crab Cakes with Remoulade

Smokey Shrimp Tacos

-----

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**Class/Date**

**Description**

**Openings / Price /**

6826

Sun, Nov 15 2020 @  
9:00 AM



### LEARN TO COOK: A 10-Week Pro Series

Take your cooking to the next level with this 10-week, technique-based series that will teach you to begin cooking intuitively. Your chef instructor will provide a comprehensive lecture and demonstration of one or more dishes, followed by the hands-on portion of cooking class to master techniques. Each student will work at their own station to maximize their learning experience.

You are offered 1 complimentary "make up" class if you miss a class, which we offer as a credit for a class on our schedule for a similar lesson.

**Location**  
12 openings available

**\$1400.00**

**Guest Chef**

**Santa Monica Place**

### THIS CLASS MEETS EVERY SUNDAY MORNING

**For 10 Weeks from 9:00am to 12:30pm**

#### **Week 1: KNIFE SKILLS**

Seasonal Salads

#### **Week 2: STOCKS/BROTHS/SOUPS**

Tomato Bisque

Mushroom Velouté

Minestrone

#### **Week 3: DAIRY/EGGS**

Seasonal Frittata

Fresh Ricotta

Eggs Benedict

#### **Week 4: SAUCES**

Romesco Sauce

Béchamel Sauce

Pan Sauce

Macaroni & Cheese

Steak Diane

#### **Week 5: VEGETABLES**

Roasted Cauliflower with Salsa Verde

Braised Peppers

Beer Battered Onion Rings

Mushroom Toasts

Roasted Beet Salad

#### **Week 6: PASTA/POLENTA/GNOCCHI**

Spaghetti All'amatriciani

Classic Potato Gnocchi with Pesto

Polenta with Spicy Sausage and Braised Fennel

#### **WEEK 7: Whole Grains/Legumes**

Roasted Garlic Hummus/Seasonal Crudité

Curry Quinoa with Beluga Lentils

Sicilian Farro  
Black Bean Turkey Chili

**WEEK 8: Chicken**

Za'atar Chicken Breast with Tomato Cucumber Salad  
Crispy Fried Chicken Legs  
Chicken Meatballs

**WEEK 9: Meat**

Braised Hoisin Short Ribs with Horseradish Mashed Potatoes  
Seared Filets with Reduction Sauce and Pommes Frites  
Pork Milanese with Arugula Salad

**WEEK 10: Fish**

Ginger Salmon with Cucumber Salad  
Almond-Crusted White Fish  
Crab Cakes with Remoulade  
Smokey Shrimp Tacos

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This series take place at our state-of-the-art kitchen at the Santa Monica Place Mall. We are located on the third floor next to The Curious Palate and Arclight movie theatres. There is plenty of parking on level 4 of the parking structures 7 or 8. Please arrive on time in comfortable attire and close-toed shoes and avoid heavy perfumes and colognes. You are offered 1 complimentary "make up" class if you miss a class, which we offer as a credit for a class on our schedule of similar lesson. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

**Class/Date**

6715

Sun, Nov 15 2020 @  
9:30 AM



**Description**

**PASTRY 2: 10-week Advanced Baking Series**

This 10-week series is designed for the beginner or intermediate culinary student or baking enthusiast looking to improve on the basics of baking and pastry. These four-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 12 students.

Our classes are crafted to teach the basic chemistry of baking as well as techniques you'll use both at home and in a professional kitchen. As with all our classes, everything you learn will be made from scratch, from the graham crust on your cheesecakes to the candied lemon zest on your lemon bars. We encourage you to bring a food-safe container to class to bring home your delicious work. Certificates of completion will be awarded at the end of the series.

**CLASS MEETS FROM 930am-130PM EVERY SUNDAY FOR 10 WEEKS**

**Day 1: Mousses and Souffles.** Whip, beat and fold! Learn the secrets to perfect souffles and smooth as silk mousses. Chocolate Souffle, Cheese Souffle, Lemon Mousse and Honey Chocolate mousse; Pate a Bombe.

**Day 2: Egg-leavened Cakes.** Perfect your genoise and pair it with a lighter-than-air Dacquoise. A lemon-scented Chiffon Cake with Bavarian Cream will make your swoon...

**Day 3: Fruit Mousse Cakes.** Pair your egg-leaved cake with handmade Ladyfingers and seasonal Berry Mousses for spectacular results.

**Day 4: Yeasted Doughs.** From dinner rolls to sticky buns, you'll explore the rich doughs that make breakfast and dinner so much sweeter.

**Day 5: Savory Breads.** Lean doughs are vessels for all things savory. You'll create your own focaccia and pizza, as well as handmade pita bread, to pair with your housemade cheese.

**Openings / Price /  
Location**

7 openings available

\$1350.00

**Pastry Chef Clémence Gossett**

**Santa Monica Place**

**Day 6: Petit Fours** Small bites make big impressions, and attention to finishing details are key. We will make Orange Blossom Madeleines, Classic Petit Fours with a Chocolate Mirrored Glaze, Lacey Tuile Cookies and Brown Butter Financiers.

**Day 7: Cake Decorating:** Get great a piping and learn new, modern designs for buttercream cakes with clean lines that will impress.

**Day 8: Truffles, Marshmallows and Infused Toffees:** Create a candy wonderland with our favorite base recipes. You'll make your own custom ganaches for truffles, embed toffees with your favorite flavors and make batches of marshmallows to rival any you've ever had!

**Day 9: Macarons:** Perfect the French Method as you make Vanilla Bean, Pistachio and Hazelnut Macarons with custom ganaches and buttercreams to sandwich them with.

**Day 10: Making Chocolate Basics** Learn the basics of chocolate tempering and make some beautiful treats including rochers and chocolate lollipops!

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The Professional Baking Series take place at our new, state-of-the-art cooking school at the Santa Monica Place Mall. There is plenty of parking on the third level directly behind the school. In order to qualify for a certificate of completion, all classes need to be attended.

While we provide all ingredients, please note that it is helpful for all students to have the following tools to bring with them to class: 12 ramekins (about 5 oz. size), a shallow-dish pie tin and light-colored aluminum cake pan measuring 6" and 8" by 3" tall. This will allow you to bake in your own containers and transport your goods home without unmolding many of your items before they have sufficiently cooled.

Please arrive on time in comfortable attire and closed-toed shoes. No cell phones in class, please.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

## Class/Date

6787

## Description

### PASTRY 1: 10-week Basics of Baking Series

## Openings / Price / Location

11 openings available

\$1350.00

Pastry Chef Clémence Gossett

Santa Monica Place

### Professional Pastry Program Level 1

This 10-week series is designed for the novice culinary student or home baker looking to learn the basics of the art of baking and pastry. These four-hour classes are taught in a professional environment. You will work independently and hands-on in a class with no more than 10 students.

Our classes are crafted to teach the basic chemistry of baking as well as techniques you'll use both at home and in a professional kitchen. As with all our classes, everything you learn will be made from scratch, from the graham crust on your cheesecakes to the candied lemon zest on your lemon bars. We encourage you to bring a food-safe container to class to bring home your delicious work. Certificates of completion will be awarded at the end of the series.

### THIS CLASS MEETS EVERY SUNDAY

### For 10 WEEKS FROM 930AM-130PM

#### Day 1: Introduction to Basic Techniques

Start the series off by learning about the chemistry of baking. We will explore how flour, sugar, eggs and other ingredients work in your recipes. The proper use of pastry bags, reading formulas and the importance of mise-en-place will be discussed. Students will receive textbooks and chef coats.

#### Day 2: Muffins, Quickbreads and Poundcakes

We will exploring three different techniques and learn about ratios to create rich baked goods for breakfast, lunch and dessert.

#### Day 3: Cookies, Brownies and Bars

Make the perfect batch of cookies for consistently even baking and great results every time.

#### Day 4: Egg-based Desserts

Learn to bake velvety smooth egg based desserts that range from creme brulee to classic chocolate puddings.



Mon, Nov 16 2020 @  
9:30 AM

### Day 5:Pâte à Choux

Pâte à Choux or Choux dough is a light pastry dough used to make an amazing variety of dishes. You'll make this versatile dough two ways one sweet and one savory.

### Day 6: Seasonal Fruit and Vegetable Desserts

You'll learn proper techniques for macerating, reducing and pureeing to make a quick Coulis and seasonal desserts.

### Day 7: Cheesecakes

Whether you like them light and airy or dense and creamy cheesecakes are a year round favorite and often tough to master for new chefs. You'll learn all the tips and tricks to master this egg based dessert.

### Day 8:Tarts

Love a cookie crunch filling with a custard or fruit filling? We'll learn the proper way to press crust into a pan and master baking crusts blind and with filling.

### Day 9: Pies

We'll tackle making the perfect pie dough and then crimp, fold and lattice our dough into beautiful pies

### Day 10: Cake Baking:

Learn the difference between High-Ratio and Sponge cakes. Cakes will be baked, cut, filled and frosted in class.

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While we provide all ingredients, please note that it is helpful for all students to have the following tools to bring with them to class: 12 ramekins (about 2 oz. size), a shallow-dish pie tin and a light-colored aluminum cake pan measure 6 or 8" by 3" tall. This will allow you to bake in your own containers and transport your goods home without unmolding many of your items before they have sufficiently cooled.

Please arrive on time in comfortable attire and close-toed shoes. No cell phones in class, please.

Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.

## Class/Date

6827

Mon, Nov 16 2020 @  
6:00 PM



## Description

### LEARN TO COOK: A 10-Week Pro Series

Take your cooking to the next level with this 10-week, technique-based series that will teach you to begin cooking intuitively. Your chef instructor will provide a comprehensive lecture and demonstration of one or more dishes, followed by the hands-on portion of cooking class to master techniques. Each student will work at their own station to maximize their learning experience.

You are offered 1 complimentary "make up" class if you miss a class, which we offer as a credit for a class on our schedule for a similar lesson.

## Openings / Price / Location

12 openings available

\$1400.00

Guest Chef

Santa Monica Place

### THIS CLASS MEETS EVERY SUNDAY MORNING

For 10 Weeks from 9:00am to 12:30pm

#### Week 1: KNIFE SKILLS

Seasonal Salads

#### Week 2: STOCKS/BROTHS/SOUPS

Tomato Bisque

Mushroom Velouté



Minestrone

**Week 3: DAIRY/EGGS**

Seasonal Frittata

Fresh Ricotta

Eggs Benedict

**Week 4: SAUCES**

Romesco Sauce

Béchamel Sauce

Pan Sauce

Macaroni & Cheese

Steak Diane

**Week 5: VEGETABLES**

Roasted Cauliflower with Salsa Verde

Braised Peppers

Beer Battered Onion Rings

Mushroom Toasts

Roasted Beet Salad

**Week 6: PASTA/POLENTA/GNOCCHI**

Spaghetti All'amatriciani

Classic Potato Gnocchi with Pesto

Polenta with Spicy Sausage and Braised Fennel

**WEEK 7: Whole Grains/Legumes**

Roasted Garlic Hummus/Seasonal Crudité

Curry Quinoa with Beluga Lentils

Sicilian Farro

Black Bean Turkey Chili

**WEEK 8: Chicken**

Za'atar Chicken Breast with Tomato Cucumber Salad

Crispy Fried Chicken Legs

Chicken Meatballs

**WEEK 9: Meat**

Braised Hoisin Short Ribs with Horseradish Mashed Potatoes

Seared Filets with Reduction Sauce and Pommes Frites

Pork Milanese with Arugula Salad

**WEEK 10: Fish**

Ginger Salmon with Cucumber Salad

Almond-Crusted White Fish

Crab Cakes with Remoulade

## Smokey Shrimp Tacos

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This series take place at our state-of-the-art kitchen at the Santa Monica Place Mall.

We are located on the third floor next to The Curious Palate and Arclight movie theatres. There is plenty of parking on level 4 of the parking structures 7 or 8. Please arrive on time in comfortable attire and close-toed shoes and avoid heavy perfumes and colognes. You are offered 1 complimentary "make up" class if you miss a class, which we offer as a credit for a class on our schedule of similar lesson. Please note that we do not offer refunds but honor a 48-hour cancellation policy in order to reschedule your reservation. Ages 16 and up.