

Recreational Program Catalog

FALL 2010



THE CSCA VISITING CHEF SERIES

As seen on the Food Network, Mike McCarey of Mike's Amazing Cakes will teach two classes at The CSCA on modeling chocolate and cake decorating.

Modeling Chocolate with Mike McCarey

\$900.00
Friday, October 22, 2010
Saturday, October 23, 2010
9:00am–5:00pm

Modeling chocolate is a pliable chocolate paste that can be colored and formed into a decorative shape. In this two-day workshop, Pastry Chef Mike McCarey will take students through all of the steps of making the modeling chocolate, proper handling, and creating shapes. From basic flat finishes to elaborate 3D effects, all will be explored through various demonstrations by Mike and hands-on practical work by the students. Students will complete two dummy cakes using Mike's techniques. In addition, Mike will demonstrate a variety of techniques and uses for modeling chocolate, including side finishes, border techniques, 3D elements, masking and extruding techniques, and a complete 2D cake project.



The goal of this class is to learn the nature of modeling chocolate and how it can assist any cake decorator, regardless of skill level. The

introductory class projects are designed to showcase the advantage of modeling chocolate over fondant or gum paste techniques.

Cake Structures with Mike McCarey

\$1250.00
Sunday, October 24, 2010
Monday, October 25, 2010
9:00am–5:30pm

In this two-day workshop, students will learn how wood, plastic, metal, cardboard, and adhesives are assembled to support any cake design. Chef Mike will discuss the physics and mechanics of how to build internal cake stands to support an unlimited variety of

sculpted cakes. During these two days, students will learn how to build supports using a variety of tools and materials. Each student will produce a small-scale sculpted cake using the internal stands created in class. This class is recommended for students who have some experience with cake decorating. Students are encouraged to attend Mike's Modeling Chocolate class prior to taking the Cake Structures class.

RECREATIONAL PROGRAM

These classes are designed to introduce the amateur chef to the world of specialty cooking. Students prepare recipes in a hands-on environment with assistance from our professionally trained chef instructors. Impress your friends and family with a gourmet meal, perfect pie crust, or a well-seasoned sauce. No experience required!

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The Cambridge School
of Culinary Arts

2020 Massachusetts Avenue
Cambridge, MA 02140
617.354.2020
www.cambridgeculinary.com

History

The CSCA, established by Roberta L. Dowling, CCP, in 1974, began by offering continuing education courses in European culinary arts. By 1980, more than 400 students were attending specialty courses each year. In response to the increasing number of applicants and the food industry's overwhelming need for trained professionals, Chef Dowling developed the School's current curriculum for serious students aspiring to work in the food industry. In 1981 the program was licensed by the Commonwealth of Massachusetts, Department of Education, and in 1989 it was accredited by the National Association of Trade and Technical Schools (NATTS). It is now accredited by the Accrediting Commission of Career Schools and Colleges (ACCSC).

Professional Chef's Program

The 37-week Professional Chef's Program provides a comprehensive foundation in the techniques of savory cooking and baking/pastry arts. Students will also learn the specific techniques of classical European (French and Italian), Asian, Fusion, and American cuisines. In addition, seminars on food history, food management, food safety, wine, nutrition, butchering, and recipe/menu writing are offered. Students who fulfill the requirements of the program will receive a Professional Chef's Diploma.

Professional Pastry Program

This program is a 37-week-long study into the pastry arts. The first third of the program introduces the fundamentals, theories, and principles of pastry arts: traditional pastries, doughs, breads, cakes, and introductions to chocolate, sugar, gum paste, and marzipan. The second third of the program explores advanced techniques and presentations. Students will learn to create French, Italian, Austrian, Asian, Latin American, and American pastries as well as create and design a wedding cake and a showpiece presentation. The focus of the final segment of the program is on the fundamentals of savory cooking, including Boulangerie, artisan breads, pizza dough, and pasta, as well as eggs and meat cookery, stocks, and sauces. Students who fulfill the requirements of the program will receive a Professional Pastry Chef's Diploma.

Culinary Certificate Program

Through a European approach to culinary education, students will learn the basic techniques, science, and chemistry of savory cooking and baking/pastry arts. This 16-week program also includes seminars on food management, butchering, and food safety. Students who fulfill the requirements of the program will receive a Certificate of Completion.

Certificate Pastry Program

The CSCA's newest program, the Certificate Pastry Program, offers the same fundamental and classical pastry techniques offered during the first 16 weeks of the Professional Pastry Program. Directed by Master Pastry Chef Delphin Gomes, students in this program will learn pastry dough, breads, quick breads, fillings and mousses, dessert sauces, meringue, custards, cakes, cookies, and ice cream and sorbets. Students who fulfill the requirements of the program will receive a Certificate of Completion.

Information Sessions

To learn more about our professional programs, please visit our website at www.cambridgeculinary.com for our Information Sessions schedule, or call us at 617.354.2020 to arrange a tour of The CSCA facilities.

Directions

From Route 93

Exit at Route 16 (Medford). Take Route 16 West, pass the Dilboy Field (on your right), and at the second set of lights take a left onto Route 2A (also known as Massachusetts Avenue). The School will be approximately 1 mile on the right side.

From Routes 128/95 North or South

Exit at Route 2 East (Lexington). When Route 2 meets Route 16 (just after Arthur D. Little) take Route 16 East. Route 2A (Massachusetts Avenue) is two blocks away. Take a right onto Mass. Avenue. The School will be approximately 1 mile on the right side.

Parking

Parking is limited to metered spaces in front of the building (free after 6:00 pm and all day Sunday). The School is located three blocks from the Porter Square T Station (Red Line and Fitchburg Commuter Line).

General Information

The CSCA office is open Monday–Thursday 8:00am–6:00pm and Friday 8:00am–5:00pm. Please visit our website for program, administration, and class information.

Go Green Go Online

Save paper by viewing The CSCA's class schedule online! Visit www.cambridgeculinary.com to view our complete class listing. To remove yourself from print mailings, send us an email at recreational@cambridgeculinary.com and we will remove you from our mailing list.

EVENING PASTRY CLASSES

with Master Pastry Chef Delphin Gomes

Watch Your “Temper”

Chocolate Workshop

\$270.00 for the entire series

Monday, September 13, 20, 27, 2010

6:00pm–10:00pm

In this workshop, Master Pastry Chef Delphin Gomes introduces the art of tempering chocolate. Throughout the workshop, Chef Delphin will reinforce tempering techniques and decoration styles through practice. Students will shave chocolate, form chocolate roses, and make chocolate leaves and curls. In addition, he will provide a preface to the basic techniques of molding chocolate using couverture.



Marzipan Moulding and Truffles

\$90.00

Monday, October 4, 2010

6:00pm–10:00pm

There is no end to what you can create with marzipan! In this class we will explore different shapes and coloring techniques, including fruit and animal designs. The class also creates an assortment of fillings and finishes for truffles.

Morning Pastry

\$180.00

Monday, October 18 & 25, 2010

6:00pm–10:00pm

This two-part class features croissant, brioche, and puff pastry. Master Pastry Chef Delphin Gomes will demonstrate the endless possibilities that these doughs offer to the morning confection. Students will also learn to make an array of fillings. Chef Delphin will focus on the proper freezing and proofing methods needed to effortlessly mass produce these items.

Fine Chocolates and Fillings

\$270.00 for the entire series

Monday, November 1, 8, 15, 2010

6:00pm–10:00pm

Candy making is the focal point of this three-part workshop. Master Pastry Chef Delphin Gomes works with students molding and dipping chocolates. Students will make and create chocolate transfers for decorating fine chocolates. In the third class, students will create a chocolate display piece. A basic understanding of tempering is suggested for this class.



Fine Chocolates & Fillings II

\$270.00 for the entire series

Monday, November 22, 29; December 6, 2010

6:00pm–10:00pm

Now that you've mastered tempering, molding, and forming chocolates, Master Pastry Chef Delphin Gomes will focus on delectable fillings in this three-part series. Under Chef Delphin's tutelage, let your creative side emerge to develop innovative fillings for your fine confections. Delphin will focus on advanced work with chocolate—the chocolate possibilities are endless!



EVENING PASTRY CLASSES

with Master Pastry Chef Delphin Gomes

“Classic Doughs” & “Fillings and Creams” Two-Part Series



\$180.00 for both classes
Monday, January 10, 2011
Monday, January 24, 2011
6:00pm–10:00pm

Classic Doughs

The secret of a great tart or pie is the crust. Pâte foncée, pâte sucrée, and cobbler are the focus. Students will learn hands on how to make these doughs by hand and in a machine. Techniques include rolling, resting, and forming. Each student will create his or her own doughs from scratch and form it into a baked confection.

Fillings and Creams

This class is a good complement to the Classic Doughs class. Students will create—from scratch—custard, almond cream, pecan, and brown butter fillings for the classic doughs. This class will explore the endless possibilities of great tarts.

Sweet Surprise (Chocolates for Your Valentine)

\$90.00
Monday, February 7, 2011
6:00pm–10:00pm

Students will make their own creations from exquisite chocolate, including chocolate boxes, flowers, and designs. Chef Delphin will teach designs and decorating tips as well as techniques for working with tempered chocolate. Students will create a delightful and delicious chocolate ‘package’—ideal to conceal an edible surprise for your sweetheart!



French Macaroons & Cookies

\$90.00
Monday, February 28, 2011
6:00pm–10:00pm

Students will create a traditional assortment of almond macaroons and a variety of cookie batters. Chef Delphin will lead students through an endless array of fillings and flavors—your imagination is the limit!



Petit Fours

\$90.00
Monday, January 31, 2011
6:00pm–10:00pm



Whether you bake for fun or professionally, these bite-sized masterpieces will become the showpieces of your dessert repertoire! Master Pastry Chef Delphin will show you all the decorating tips and techniques needed to create stunning Petit Fours. Students will also learn assembly, presentation, and artistry of traditional and contemporary Petit Fours.

COOKING COUPLES CLASSES



The Cooking Couples classes are designed to introduce you and your partner, wife, husband, or friend to the world of specialty cooking. Classes meet on a one time basis and make a great gift! As with all of our classes, couples prepare recipes in a **hands-on environment** with assistance from our professionally trained chef instructors. The CSCA will provide all you need for a fun evening. Impress your friends and family with a gourmet meal, perfect pie crust, or a well-seasoned sauce. No experience required!

Cooking Couples Date Night!

\$150.00 per Couple
 Saturday, October 2, 2010
 Saturday, November 6, 2010
 Saturday, December 18, 2010
 6:30pm–9:30pm



Is there really a magical list of love-inducing foods? This special class for couples will at least romance your taste buds! Some of our aphrodisiac dishes include Oysters Rockefeller, Beef Tenderloin with a Mustard Pepper Crust, Truffled Polenta, and, of course, a chocolate dessert—guaranteed to make you swoon!

Cooking Couples Tuscany

\$150.00 per Couple
 Saturday, October 2, 2010
 Friday, October 22, 2010
 Saturday, December 4, 2010
 6:30pm–9:30pm
 Sunday, January 9, 2011
 4:00pm–7:00pm



Tuscany owes its legacy to the Etruscans, who lived in northern and central Italy 3000 years ago and loved food, wine, art, and craftsmanship. In this course we will explore their passion for food and creativity with Tuscan dishes to tickle your palate and delight your senses. Recipes include Grilled Bread with Cannellini Beans and Pancetta, Soft Wheatberry Soup, Roast Pork with Potatoes, and Dome Filled Cake.

Cooking Couples Cook Tapas

\$150.00 per Couple
 Friday, October 8, 2010
 Friday, November 5, 2010
 Saturday, December 18, 2010
 Saturday, January 29, 2011
 6:30pm–9:30pm

Tapas, the Spanish custom of sharing lots of little plates so that diners can eat more, has made its way to the American table. The food is seductive, earthy, robust, and flavorful. There are no starters in this course; all dishes are the main event. Recipes include Roasted Sweet Onions with Cabrales Blue Cheese; Saffron Risotto Cakes with Shrimp and Chile and Chive Oils; Tacos of Flank Steak with Red Onion Jam and Horseradish Crème Fraîche; Oven Roasted Mussels with Garlic Herb Butter; and Braised Chicken Thighs with Garlic and Lemon and Mashed Potatoes. Lastly, it wouldn't be Tapas without Albondigas—meatballs made with beef and pork presented with a garlic mayonnaise or in a simple tomato sauce.

Cooking Couples Cook German

\$150.00 per Couple
 Friday, October 15, 2010
 Friday, January 14, 2011
 6:30pm–9:30pm



Do you have a taste for some hearty dishes and a bit of Oktoberfest flair? Join us for an evening of German food. As a sampling we'll start with a Bavarian Wurst Salad, Baked Roquefort Cheese with Apples, and Brats. We'll dine on Schnitzel (Jaguer and Weiner), Roast Pork with Prunes and Apple Stuffing, and finish with Apple Strudel and Black Forest Cake, while sampling fine German beers.

Cooking Couples Cook Italian

\$150.00 per Couple
 Friday, October 15, 2010
 Friday, October 29, 2010
 Saturday, November 6, 2010
 Friday, November 19, 2010
 Friday, December 3, 2010
 6:30pm–9:30pm

Influenced by many different cultures, Italian cuisine is one of the most popular the world over. Incorporating local, seasonal ingredients to the recipes, the cuisine varies by region. We have included recipes typically found throughout the country: hearty, rib-sticking dishes from the alpine regions to vegetable-based dishes found in the south. Some recipes include Grilled Eggplant and Artichokes; Straw and Hay Pasta and Fresh Wild Mushrooms; Roast Chicken with Lemon and Herbs; Asparagus with Orange Butter; String Beans with Tomato and Garlic; Radicchio, Fennel, and Arugula Salad with Gorgonzola; and Tiramisu Parfaits.

COOKING COUPLES CLASSES

Cooking Couples Cook Indian

\$150.00 per Couple
 Saturday, October 23, 2010
 Saturday, November 13, 2010
 Friday, January 28, 2011
 6:30pm–9:30pm



One of the oldest cuisines of the world, Indian-style cooking captures the maximum flavor and aroma from spices. Our selection of recipes incorporates the many cooking styles and flavors of regional India, including Tandoori style, vindaloo, roti, chutney, curries, and much more.

Cooking Couples Cook Spanish

\$150.00 per Couple
 Saturday, October 23, 2010
 6:30pm–9:30pm
 Sunday, November 21, 2010
 4:00pm–7:00pm
 Friday, January 14, 2011
 6:30pm–9:30pm

6 Spanish cuisine wouldn't be complete without potatoes, peppers, olive oil, tomatoes, and beans. We take popular dishes from Spain's famous Rioja, Andalusia, and Madrid regions to create this spectacular menu. Some recipes include Potato Omelet, Chorizo simmered in Sherry, Castilian-style Garlic Soup, Chicken with Garlic and Lemon, Fish Baked in Salt, and Catalán Custard.

Cooking Couples Cook French

\$150.00 per Couple
 Friday, October 29, 2010
 Saturday, November 20, 2010
 Friday, December 17, 2010
 Saturday, January 22, 2011
 6:30pm–9:30pm

Nothing says romance like France, from the beautiful mountains of the Jura to the luscious coast of Provence to the heart of Paris; our chefs have created recipes to fulfill all of your French food fantasies! Some recipes include Pissaladiere; Blue Cheese and Walnut Soufflé with Mesclun Greens and Red Pepper Vinaigrette; Roast Pork with Prunes; Asparagus with Maltaise Sauce; Potatoes from the Dauphine; and Chocolate and Prune Marquis with Armagnac Crème Anglaise.



Cooking Couples Cook Greek

\$150.00 per Couple
 Friday, October 29, 2010
 6:30pm–9:30pm



Join us this evening in a celebration of Greek cooking. We'll create some traditional and non-traditional dishes in this class. The menu includes Stuffed Grape Leaves, Spanakopitta, Stuffed Squid with vegetables, Baked Arni (lamb), and Moussaka. We'll finish with a twist on the traditional Greek pastry, Baklava.

Cooking Couples Cook Cajun Creole

\$150.00 per Couple
 Saturday, October 30, 2010
 6:30pm–9:30pm



The Big Easy just got easier! Learn to cook one of our country's oldest and most diverse cuisines—Cajun Creole. This popular cooking style dates back to more than two hundred years, influenced by the French, Spanish, Native Americans, Haitians, and Africans. In this class we bring Bourbon Street to Mass. Ave! A sampling of recipes includes Shrimp Remoulade, Jambalaya, Alligator Étouffée, Blackened Catfish (popularized by Chef Paul Prudhomme), Red Beans and Rice, Beignets, Biscuits, and Bread Pudding with Whisky Caramel Sauce.

Cooking Couples Dinner Party

\$150.00 per Couple
 Saturday, October 30, 2010
 Friday, December 17, 2010
 Friday, January 21, 2011
 6:30pm–9:30pm

Is your relationship just simmering? Let's bring it to a boil! Bring your significant other to an evening of learning new cooking techniques and meal ideas for your next dinner party. All couples are welcome. Start with a *Sweet* Vidalia Onion and Fig Bruschetta, go on to *Spicy* Herb and Pepper Beef Fillet, *Seductive* Stilton and Red Onion Salad, and end, of course, with an *Ecstasy* of Chocolate.

COOKING COUPLES CLASSES

Cooking Couples Wine and Dine

\$170.00 per Couple
 Friday, November 5, 2010
 Friday, January 21, 2011
 6:30pm–9:30pm

No need to be baffled about pairing wines with food. This Couples Cooking class teaches the basics of wine, including how it's made, grape types, storing, tasting, and how to read the label, and provides the basics of pairing reds and whites with dinner entrées. Basic cooking techniques are also covered. All couples will taste wine and cook. Recipes will pair with white and red wines, dessert wines, and aperitifs.

Cooking Couples Wine and Dine: Home for the Holidays!

\$170.00 per Couple
 Friday, November 12, 2010
 6:30pm–9:30pm



The holidays are just around the corner and you might be baffled as to what to serve. Each couple will prepare a recipe that may include Prosciutto-wrapped Shrimp with a Cranberry Mustard dipping sauce; Roasted Cornish Game Hens with an Apple, Sage, and Sausage Stuffing and a Calvados Gravy; and a Beef Tenderloin with a Brandied Cherry Cream Sauce served alongside Risotto Cakes. In addition to learning various cooking techniques, we will discuss appropriate wines for your holiday dinner. Each course will be paired with wines such as a Moscato D'Asti and a Cabernet Sauvignon.

Cooking Couples Cook Sushi

\$160.00 per Couple
 Saturday, November 20, 2010
 Friday, December 10, 2010
 Saturday, January 29, 2011
 6:30pm–9:30pm

Sushi can be as intimate and playful as the cook desires. In this couples class, we will teach the art of creating edible bundles of fresh ingredients, a feast for the eyes and the stomach! This playful food is also fast and healthy. Why not have fun in the kitchen? Our talented chef instructor will discuss the art of sushi making, including the tools, sashimi-grade fishes, ingredient selection, rolling techniques, and seasonings. Recipes include classic sushi rolls, inside-out rolls, sushi omelets, and more.

Cooking Couples Cook Thai

\$150.00 per Couple
 Saturday, November 20, 2010
 Saturday, December 11, 2010
 Friday, February 11, 2011
 6:30pm–9:30pm



The magical cuisine of Thailand is on stage as we explore the foods of an extraordinary country, from its famed curry houses to its peasant-style dishes. Savor Thai Shrimp Soup, Sugar Cane Pork Satay with Tangy Lime and Red Curry Sauces, and Thai Cellophane Noodle Salad.



T'was the Night before Christmas

\$150.00 per Couple
 Saturday, December 4, 2010
 Saturday, December 18, 2010
 6:30pm–9:30pm

And the only ones stirring are you and your spouse! With the hustle-and-bustle of back-to-back social events, there is little time for family cooking. The menu is filled with special occasion ingredients, but is not too complicated. The menu includes Buttery Seared Scallops with a Beurre Blanc Sauce and Caviar and White Truffle Oil; Pan-Seared Roasted Veal Chops on a bed of Creamy Fennel Purée with a luscious Port Wine Fig Sauce; accompanied by “prepared-ahead” Herb Pommes Anna, complete with a silky White Chocolate Crème Brulée, and champagne, of course!

WINE CLASSES

Basics of Wine

\$60.00

Thursday, September 9, 2010

6:30pm–8:30pm

Are you interested in learning the basics of wine? In this class, you will learn how to taste and identify wine with the best of them. You will swirl, smell, and taste six different grape varieties and learn key aromas and elements that are specific to each. This class will also help you to read a wine label, give you an overview on how wines are made, and discuss how to pour and properly store your wines.

Wines of Italy

\$60.00

Thursday, September 23, 2010

6:30pm–8:30pm

Join us this evening as we transport you to Italy through the wines, antipasti, and stories shared throughout the evening. Leave the class with a better awareness of the regions of Italy, Italian wine laws, and Italian grape varieties. A total of six wines will be tasted this evening and paired with antipasti from the same region.

Cooking Couples Wine and Dine

\$170.00 per Couple

Friday, November 5, 2010

Friday, January 21, 2011

6:30pm–9:30pm

No need to be baffled about pairing wines with food. This Couples Cooking class teaches the basics of wine, including how it's made, grape types, storing, tasting, and how to read the label, and provides the basics of pairing reds and whites with dinner entrées. Basic cooking techniques are also covered. All couples will taste wine and cook. Recipes will pair with white and red wines, dessert wines, and aperitifs.

Cooking Couples Wine and Dine: Home for the Holidays!

\$170.00 per Couple

Friday, November 12, 2010

6:30pm–9:30pm

The holidays are just around the corner and you might be baffled as to what to serve. Each couple will prepare a recipe that may include Prosciutto-wrapped Shrimp with a Cranberry Mustard dipping sauce; Roasted Cornish Game Hens with an Apple, Sage, and Sausage Stuffing and a Calvados Gravy; and a Beef Tenderloin with a Brandied Cherry Cream Sauce served alongside Risotto Cakes. In addition to learning various cooking techniques, we will discuss appropriate wines for your holiday dinner. Each course will be paired with wines such as a Moscato D'Asti and a Cabernet Sauvignon.



Sparkling Wine from Around the World

\$55.00

Tuesday, November 30, 2010

Wednesday, January 26, 2011

6:30pm–8:30pm



Add a little sparkle to your evening while learning the difference between Champagne, Prosecco, and Cava. In this class we will explore a variety of sparkling wines, talk about the differences in the way each are made, and discuss the grape varieties used. Expect to taste a Champagne from France, a Cava from Spain, a Prosecco from Italy, and even a sparkling dessert wine.

WINE SERIES

\$175.00 for the entire series

Monday, September 27; October 4, 18, 2010

6:30pm–8:30pm

Basics of Wine

Are you interested in learning the basics of wine? In this class, you will learn how to taste and identify wine with the best of them. You will swirl, smell, and taste six different grape varieties and learn key aromas and elements that are specific to each. This class will also help you to read a wine label, give you an overview on how wines are made, and discuss how to pour and properly store your wines.

New Versus Old World Wines

Not sure what the difference is between Shiraz and Syrah? Do you love Pinot Noir but hesitate when you pick up a bottle of Burgundy from France? Do you associate all Rieslings as 'sweet' wine? By comparing the same grape variety from different countries, we hope to enlighten you on some of your favorite wines and possibly introduce you to a few new ones. We will also touch on various wine laws and demystify some of the old world wine labels that can be so intimidating.

Wines of Italy

Join us this evening as we transport you to Italy through the wines, antipasti, and stories shared throughout the evening. Leave the class with a better awareness of the regions of Italy, Italian wine laws, and Italian grape varieties. A total of six wines will be tasted this evening and paired with antipasti from the same region.

BASIC COOKING CLASSES

Back to Basics I–VI

\$450.00 for the entire series

Friday, October 15, 22, 29; November 5, 12, 19, 2010

Sunday, October 17, 24, 31; November 7, 14, 21, 2010

Saturday, November 6, 13, 20; December 4, 11, 18, 2010

9:30am–1:30pm

Sunday, November 7, 14, 21; December 5, 12, 19, 2010

4:00pm–8:00pm

Back to Basics is back, bigger and better! For those who want to learn culinary essentials, quick tips, and fun facts, this is the course for you. There is a kitchen in your house—USE IT!

Week One—Knife Skills: This class kicks off the series teaching the essential skills needed to use a knife, including how to select and sharpen knives and basic dicing, mincing, and slicing techniques.

Week Two—Eggs: This class introduces the science of cooking an egg in many forms from whole eggs to yolks and whites to foams and warm and cold egg sauces. Recipes include Hollandaise and mayonnaise sauces, omelets, soufflés, and custards.

Week Three—Stocks, Soups, and Salads: The foundation of all cooking is a good stock. This class covers the basics: beef, chicken, veal, and vegetable stocks. From the stock bases, students will make a variety of soups, including French Onion, Corn and Fennel Chowder, Southwest Squash, and Tomato and Bread Soups.

Week Four—Braising, Stewing, Blanquettes, and Fricassees: This class covers the technique of moist heat cooking. The instructor discusses each method as well as which cuts of meat are best suited for moist heat cooking. Other topics include stove top and oven braising; differences between technique; and aromatic and stock use. Recipes include Sea Bass over Braised Fennel, Short Ribs with Dried Cherries, and Rabbit Blanquette.

Week Five—Roasting, Grilling, and Sautéing: Dry heat cooking is the focus of this class with a conversation on the differences between radiant, conduction, and convection heat sources. The chef also discusses which cuts of meat are best cooked by the dry heat method. Recipes include Diablo Skirt Steak, Grilled Swordfish Verde, Honey Spiced Pork Roast, and Roasted Lemon and Herb Chicken.

Week Six—Sauces: The final class in the series covers sauce making, including the five classic sauces and some of their derivatives. Sauces include béchamel, Espagnole, Hollandaise, mayonnaise, and velouté. Students will also learn how to pair the sauces with various proteins, vegetables, and fruit.



Back to Basics II

\$450.00 for the entire series

Friday, October 29; November 5, 12, 19; December 3, 10, 2010

9:30am–1:30pm

Sunday, January 9, 16, 23, 30; February 6, 13, 2011

4:00pm–8:00pm

We are delighted to announce a new course: Back to Basics III! In response to feedback from our customers, we are offering this six-session course that builds upon the skills and techniques from our introductory Back to Basics series. In these six sessions, we'll cover pasta, chicken, meat cookery, vegetable cookery, fish cookery, and advanced sauces.

Week One—Pasta: This class covers the fundamentals of pasta making, including rolling, cutting, filling, and pairing pasta with sauces. Students will make a variety of rolled and filled pastas.

Week Two—Chicken: Buying a whole chicken is more economical than buying parts. This class teaches de-boning methods and dividing a whole chicken into parts. Some discussion of stock making is included. Recipes include cooking the breasts/wings and legs via moist heat and dry heat cooking.

Week Three—Meat Cookery: Students will be taught the proper method of cooking lamb, steaks, and pork. This course will help you plan your dinner party with ease.

Week Four—Vegetable Cookery: This class discusses different methods to cook different types of vegetables and the cooking method best suited for spring/summer and fall/winter vegetables. Recipes include soups, sides, and vegetarian entrées.

Week Five—Fish Cookery: Students will be introduced to the proper method of preparing fin fish, shellfish, and crustaceans. Students will learn how to shuck an oyster, prepare scallops, mussels, and much more.

Week Six—Advanced Sauces: This class reviews the five classic sauces and introduces small sauces, pan sauces, reduction sauces, butter sauces, and pestos.

BASIC COOKING CLASSES

Knife Skills

\$75.00

Saturday, October 9, 2010

9:30am–12:30pm

Sunday, November 7, 2010

4:00pm–7:00pm

Sunday, December 12, 2010

Saturday, January 8, 2011

Sunday, January 23, 2011

9:30am–12:30pm

Pull out your knives, roll up your sleeves, and hone those fundamental skills! We will teach you the correct way to handle and sharpen these basic and necessary kitchen utensils, as well as the proper method of slicing, dicing, cubing, and mincing.

Saucing

\$85.00

Saturday, December 18, 2010

9:30am–12:30pm

Sunday, December 19, 2010

4:00pm–7:00pm

Sunday, January 23, 2011

Saturday, February 5, 2011

9:30am–12:30pm

In today's restaurant, the saucier isn't the only cook responsible for preparing sauces. Line cooks, sous chefs, and even garde manger cooks must have expertise in sauce-making. For the cooking enthusiast, making a good sauce great makes meals at home all that much better! This course will explore myriad flavors, textures, and colors and will re-examine the basics of sauce-making.

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Sushi

\$85.00

Sunday, December 12, 2010

4:00pm–7:00pm

Saturday, January 22, 2011

9:30am–12:30pm

Friday, February 4, 2011

6:30pm–9:30pm



A feast for the eyes as much as a feast for the palate! Sushi is seasoned rice accompanied by delicious, fresh ingredients and formed into decorative, edible packages. This playful food is also fast and healthy. In this class we'll learn the basics of makizushi (roll) and nigirizushi (finger-pressed) using various ingredients such as sashimi-grade fish, vegetables, and omelet. We'll also create original dessert sushi inspired by rice-based sweets found throughout Asia.



BASIC BAKING CLASSES

Techniques of Baking

\$325.00 for the entire series

Sunday, October 17, 24; November 7, 14, 2010

4:00pm–8:00pm

Sunday, November 7, 14, 21; December 5, 2010

Sunday, December 5, 12, 19, 2010; January 9, 2011

Saturday, January 8, 15, 22, 29, 2011

9:30am–1:30pm

This series is ideal for the holiday baker or as a great gift for the aspiring pastry chef. Learn the basic techniques of yeast breads and delicious yet simple cakes. Impress friends and family with your scrumptious cream puffs, breads, pie crusts, and cakes. This is a comprehensive course for the beginning baker.

Week One—Pâte à Choux: In week one, we will discover the art of making pâte à choux, also known as cream puff paste. Pâte à choux is a versatile paste that can be used in both sweet and savory dishes. Students will prepare and sample dishes such as assorted savory Gougère, Cream Puffs, Éclairs, and Cream Puff Swans. The class also makes pastry cream and glazes.

Week Two—Pies and Tarts: Students explore the fundamentals of making the perfect pâte brisée (pie crust) in week two. Each student will prepare a standard pâte brisée recipe, learning how to roll out the dough and use it in various recipes. Students will make Frangipane and Fresh Fruit Tart, Blueberry White Chocolate Cheese Pie, Lemon Tartlets, Praline Sweet Potato Pie, Cranberry Crumb Pie, and Cherry Pie.

Week Three—Breads: Students learn how to work with yeast doughs, rich doughs, and batter doughs in week three. The instructor will demonstrate how to knead, shape, and bake the dough that is prepared in class. Students will make Focaccia, Rosemary Garlic Bread, Maple-Pecan Sticky Buns, Rye Bread, and French Bread.

Week Four—Cakes: This class instructs students to prepare a cake from scratch and to bake and frost it with simple decorating tips. Students will prepare various recipes such as an all-purpose Butter Cake, Rich Flourless Chocolate Cake, Carrot Cake with Cream Cheese Icing, and a vast array of different buttercream, ganache and simple glazes.

Advanced Baking Techniques

\$400.00 for the entire series

Monday, October 18, 25; November 1, 8, 15, 2010

6:00pm–10:00pm

Saturday, January 8, 22, 29; February 5, 12, 2011

9:30am–1:30pm

Are friends and family always asking you to bring a dessert to the next gathering? Increase your repertoire by learning new techniques. Impress everyone with light cakes, flakey puff pastry, sweet meringues, decadent chocolate desserts, and succulent dessert sauces. This class builds off of the fundamentals learned in Techniques of Baking.

Week One—Puff Pastry: Puff pastry is a light, flaky pastry made by repeatedly layering dough and butter. Students will be instructed how to make and handle puff pastry in the classic French method. Some recipes that will be prepared in class include Savory Palmiers, Ham Pithiviers, Napoleons, and Puff Pastry Tart with Fresh Fruit.

Week Two—Meringues: The meringues class will teach students how to properly whip egg whites for various applications in baking. We will explore several different meringues that are used in baking today, including French, Italian, and Swiss style meringues. Recipes include Pavlova, Coconut Dacquoise, Baked Alaska, and Oeufs à la Neige.

Week Three—Cakes II: In week four of the Techniques of Baking series we covered butter cakes. We now learn to make sponge cakes, separated sponge cakes, and the French classic, Gênoise. With these new techniques in our recipe collection we will make Coffee Praline Cake, Citrus Gateau, Tiramisu, and classic Bûche de Noël.

Week Four—Introduction to Chocolate: Students will be given a lecture of the history of chocolate, sources of where to purchase chocolate, suggestions from our pastry instructor of which chocolate to use for what dessert, and a demonstration on how to temper chocolate. Some recipes include Hot Brownie Soufflé, Chocolate Crêpes with Ice Cream and Fudge Sauce, Two-Tone Chocolate Mousse, and Assorted Truffles.

Week Five—Dessert Sauces, Plating, and Review: In the last class students will have a review of the past classes in our Techniques of Baking and Advanced Baking series. Students will learn to make dessert sauces and pair them with past recipes. Students will plate their baked creations on individual plates and make beautiful masterpieces to be served at the end of a dinner party.

BASIC BAKING CLASSES

All You Knead (Basic Breads)

\$75.00

Saturday, November 20, 2010

Saturday, December 4, 2010

Saturday, February 5, 2011

9:30am–1:30pm

Learn the basic techniques of bread making: kneading, proofing, and baking. Some recipes include Grissini, Rosemary Olive Bread, Cinnamon Raisin Bread, Beer Bread, Cheddar Jalapeño Bread, and more! What else could you “knead?” You’ll find out!

Craving Chocolate?

\$75.00

Monday, November 29, 2010

6:00pm–10:00pm

Sunday, January 16, 2011

9:30am–1:30pm

Ever wanted to know how to work with chocolate and make those yummy truffles and other chocolate delights that you see in gourmet candy stores? Well here’s your chance! We will be making many different kinds of truffles, toffee, caramels, turtles, and more!

SPECIALTY CLASSES

Favorites from the City of Lights

\$85.00

Wednesday, September 1, 2010

6:00pm–9:00pm

Saturday, November 13, 2010

6:30pm–9:30pm

This class demystifies Classical French cooking. We will introduce the cooking techniques of the French master chefs in dishes that are simple and quick to prepare with ingredients that you can find at your local grocer. We will even cut half the fat! Sample recipes include Mussels in Velouté Sauce, French Onion Soup, Quick Beef Wellington, Chicken Fricassee with Cognac, and Cream Puff Croquembouche. Bon Appétit!

Everyday Dinner for Everyday People

\$85.00

Thursday, September 16, 2010

6:30pm–9:30pm

Are you tired of making the same thing for dinner, but don’t have the time or energy to think of something new? Our idea of everyday dinners will take you beyond meatloaf and tuna casserole. This class will provide you with some new ideas that can be prepared in advance or prepared after work with little effort. Some of the recipes include a Coconut Curry Stir Fry with Shrimp with Asian-style Noodles; a Sweet Potato and Black Bean Shepard’s Pie; a Cous Cous Salad with Goat Cheese, Figs, and Maple-Basil Vinaigrette served with Maple-glazed Salmon; and Fried Chicken Breasts with a quick pan sauce served over rice and wilted Swiss Chard.

“Pastissima”

\$85.00

Friday, October 22, 2010

6:30pm–9:30pm

Sunday, November 7, 2010

9:30am–12:30pm

In this class we will teach the techniques to make stuffed, rolled, and flavored pastas. Indulge in Stuffed Shells with Leeks and Veal in a delicate Tomato-Cream Sauce; a Swiss Chard, Prosciutto-filled Pasta Roll with a White Sauce; Half Penne with Clams, Zucchini, Carrots, Garlic, and Olive Oil; Tri-colored Ribbon Pasta with Walnuts, Roasted Red Peppers, and Basil; Ravioli stuffed with Squash; and Amaretti, the definitive perfect ending to our meal.



HOLIDAY CLASSES

Pies and Tarts 101

\$75.00

Friday, November 12, 2010

Monday, November 22, 2010

6:30pm–9:30pm

No more waiting in long lines at the corner bakery for your holiday pies! Students who take this pie survival clinic will learn how to make a perfect crust and fillings from scratch. We will teach the classics: the perfect Apple Pie, Squash Pie, and Pumpkin Pie. Plus, we will introduce new flavors as well, such as Chile-Spiced Pecan-Pumpkin Pie, Raspberry Shortbread Tarts, and Apricot Almond Tarts. With our pies, you'll be the sweet talk of your holiday gathering!

Quick Holiday Appetizers

\$80.00

Saturday, November 13, 2010

Saturday, December 4, 2010

6:30pm–9:30pm

We have been working very hard in our test kitchen to bring the most delicious appetizers for this holiday season to you. Some recipes include Parmesan Cheese Puffs; Banana, Bacon, and Chutney Wraps; Duck Spring Rolls with Plum Dipping Sauce; and much more!

Just in the St. Nick of Time – Holiday Cookie Class!

\$75.00

Sunday, November 14, 2010

4:00pm–7:00pm

Saturday, December 4, 2010

9:30am–12:30pm

Friday, December 17, 2010

6:30pm–9:30pm

Get a head start making your holiday cookies! Roll them, cut them, decorate them, and freeze them for your holiday get together. We know how busy it can be this time of year, so we planned ahead for you. Some recipes include Stained Glass Cookies, Chocolate Peppermint Cookies, Christmas Biscotti, Gingerbread Men and Women, and much more.

**Give the Gift of
Great Taste**

**with CSCA
GIFT CERTIFICATES**



I'm Dreaming of a White Chocolate Christmas

\$75.00

Monday, December 13, 2010

6:00pm–10:00pm

Saturday, December 18, 2010

9:30am–1:30pm

The song “White Christmas,” written by Irving Berlin for a war-torn public during the bleakest days of World War II, eventually became one of the biggest selling singles of the time. You, too, will rise to outstanding fame and your reputation will be off the charts with the white chocolate delectables you will learn to make in this course. Your holidays will be frosty white with White Chocolate Scones, White White Chocolate Cake, White Chocolate Brownies, and White Chocolate Crème Brûlée.



NEW CLASSES

Humble Cuts, Ample Flavors

\$85.00

Sunday, January 9, 2011

9:30am–12:30pm

The thought of long winter months ahead has many people longing for hearty, homespun, earthy meals like stews, braises, and other stovetop recipes or one-dish meals. Aside from their great taste, what do these seasonal favorites have in common? They are easy to prepare and clean-up is a breeze. We introduce root vegetables, bitter greens, and cuts of meat suited for braises and stews. Dishes are comfort foods with a provincial flair. Menu includes Crostini of Mascarpone and Goat Cheese topped with homemade Grape Chutney; Coquille San Jacques; Beef Daube, a chuck roast simmered in red wine until fork tender; noodles from scratch; Osso Bucco garnished with Gremolata; and Roasted Bosc Pear.

Going Hog Wild

\$85.00

Sunday, January 16, 2011

4:00pm–7:00pm

This course celebrates the whole hog! Currently, restaurant chefs are adding a variety of pork dishes to their menus made from unconventional parts. We will throw away any unjustified fears of pork by learning to handle and to cook it properly. We will show you how to make the most of pork products you can find in the supermarket. Menu items include cooking with sausage, cooking with cured pork products like prosciutto, pancetta, bacon, and salamis; plus cooking traditional cuts such as chops, loin, hams, and roasts. We will also discuss fruits, herbs, spices, and vegetables that pair well with different pork products. There will be no doubt that the French expression “Tout est bon dans le Couchon” (everything in the pig is edible) is played out in this course.

Take a Dip

\$85.00

Sunday, January 30, 2011

9:30am–12:30pm

Move over sour cream and onion dip, we have some ideas that re-invent the traditional dips of parties past. Scooped onto lighter versions of chips or swirled onto vibrant vegetables, our dips are a true inspiration for finger foods. We'll even show you how a dip can double as a sauce. Disregard the familiar vegetables sticks and potato

chips and go for other “dippers” such as Belgian endive leaves; a variety of bell pepper wedges; large cherry tomatoes; sweet onions, quartered and separated into spoon shapes; and potato and zucchini cups. Some dips include Grilled Artichokes with Sesame Dipping Sauce, Pesto and Potato Tiles, Charred Eggplant and Roasted Red Pepper Dip with Mini-Rib Lamb Chops, Chunky Bean Dip with a mélange of legumes, yogurt, and spices served with grilled spiced pita wedges, and more.

A Taste of Cuba

\$85.00

Saturday, February 5, 2011

9:30am–12:30pm

This class brings the passion for Cuban- and Latin-style foods to the cooking enthusiast. Our talented chef instructor will guide you through a Cuban-inspired menu starting with fast, simple finger food to satisfy everyone's cravings. Our menu includes Spicy Pork Empanadas, Fried Plantains (Tostones) with dipping sauce, Escabeche de Camarones (Pickled Shrimp), Traditional Cuban Sandwiches, Spicy Mojo Chicken, Red Beans and Rice, Flan, and Rice Pudding.

Great Expectations

\$85.00

Saturday, February 26, 2011

9:30am–12:30pm

Usually, baby showers, wedding showers, and anniversary parties are affairs accentuated by afternoon tea, cake, and gifts. In this course we will put a modern twist on a traditional gathering. We have created a coed cocktail reception that is fun, chic, and far from predictable. We start with an “orange dream,” a delicious concoction of orange juice, orange sorbet, and orange flavored vodka, reminiscent of old-style punches. Set an area for stationary crudités comprising three dips: Avocado Tomatillo, Cucumber Yogurt, and Curry Chutney served with fresh broccoli, endive, carrots, and yellow pepper strips. Pass a shooter of Asparagus Leek Soup followed by Melon and Prosciutto Rolls, Seared Tuna on a Daikon Radish with a touch of Wasabi Cream. For additional variations and treats, offer Mini Beef Sliders with spicy ketchup; and Grilled, Cheddar, Turkey, and Bacon Sandwiches, coupled with a Lettuce Cup of Chicken, Radicchio, and Ginger Salad. For the finale, pass Shortbread Cookies sandwiched with Pistachio Ice Cream and Mango Sorbet.



THE RECIPE FOR FINANCIAL SUCCESS: Basic Accounting for Chefs and Food Professionals

\$495.00 for the entire series

Monday, September 13, 20, 27; October 4, 18, 2010
6:00pm–9:00pm

The food industry experiences razor thin profit margins. Owners and managers can increase their profits by effectively understanding and analyzing their financial statements. The income statement, balance sheet, and cash flow statement are primary sources of information about a restaurant or catering company and using that information in decision-making is an essential, everyday dimension of running a successful business. The objectives of this course are for you to achieve a thorough understanding of the concepts and mechanics that underlie financial statements and to develop the skills needed to analyze and interpret financial statements effectively.

Topics include the preparation of the three basic financial statements— income statement, balance sheet, and cash flow statement—and understanding the fundamental structure that connects these three statements. We will also discuss financing your business and creating financial projections for potential investors and lenders.

Using a variety of financial statements from actual food businesses, you will develop your knowledge of financial statement and ratio analysis to evaluate a restaurant or catering company's financial performance.

This course is designed for chefs, managers, and business owners who want to deepen their understanding of the company's finances and utilize the financial statements to make better decisions.

FEATURES & SAVINGS

Give the Gift of Good Taste... with The CSCA Gift Certificate

The Cambridge School of Culinary Arts (The CSCA) is pleased to offer gift certificates for our Recreational Program classes. These make great gifts for house-warming parties, bridal showers, weddings, birthdays, and holidays. Call 617.354.2020 today for more information or to place an order. You can also visit our website at www.cambridgeculinary.com.

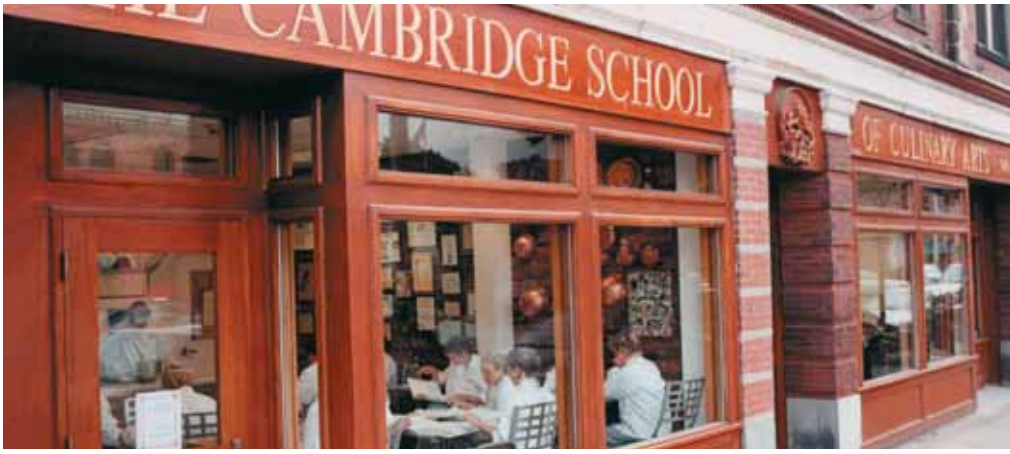
Online Registrations

Announcing online registrations for Recreational Classes! Students who wish to enroll in any class offered by the Recreational Program can now register online. Gift Certificates and E-Certificates can also be purchased online at www.cambridgeculinary.com.



Cooking Parties

Looking for a memorable and unique way to promote team-building, corporate events, and colleague camaraderie? We also rent kitchens for private celebrations: birthdays, anniversaries, showers, and bachelorette parties. Call us to plan a hands-on cooking party at the School, conducted by one of our chef instructors. 617.354.2020.



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