



Class Schedule

April

May

June

2012

THE
NEW SCHOOL
OF COOKING

SPRING

SOME BACKGROUND ON THE NEW SCHOOL OF COOKING

The New School of Cooking opened in its Culver City location in June 2000. We have classes to serve every kind of cook, from beginners to advanced. We feature part-time professional cooking and baking programs which give students the training they need to become professional chefs without the cost or time commitment of a full-time culinary academy. The professional series are designed to fit within the schedule of working people and meet once a week for four hours. Students in the professional programs will learn all the essentials of classic culinary technique with a focus on seasonality and receive basic training in ethnic cuisines and recipe development.

In addition to the professional programs, we offer recreational classes on a variety of subjects, featuring seasonal produce and focusing on proper technique. Classes generally run for three hours and all our classes are hands-on, so students truly learn through participation. If you would like more information or want to register for a class, please check our website at <http://www.newschoolofcooking.com>

ABOUT THE STAFF

Carol Cotner Thompson is the Director of Culinary Education at The New School of Cooking. She has over 31 years of professional cooking experience and over 23 years in culinary education. A graduate of the both the professional cooking and pastry programs at the California Culinary Academy in 1986, Thompson has since taken on a wide array of professional endeavors which include extensive restaurant consulting and cooking experience, television and print food styling and on-camera chef work, recipe and curriculum development and stints as a personal chef. Her work has been featured in the Los Angeles Times Food Section, the Hollywood Reporter, radio shows "Good Food" and "Weekend America" and on the morning television show, "Good Day L.A." She currently teaches professional cooking and baking programs at the New School of Cooking.

Chris Becker is the executive director of the New School of Cooking. A native of Philadelphia, Chris grew up in a family of restaurateurs who operated family dining establishments and diners around the city. He worked in his family's businesses growing up before deciding to pursue cooking as an occupation. He cooked at Campton Place Hotel and then Westin Bonaventure as the Chef de Cuisine. He created Christopher's in Pasadena in 1985 and was the Executive Chef of Ocean Avenue Seafood in 1987 before becoming Director of Culinary Apprenticeship for the American Culinary Federation. In 1993 Chris and his wife founded the California School of Culinary Arts in South Pasadena. Chris went on to create the Kitchen Academy, building campuses in several locations while also developing and working with culinary schools in San Francisco, Las Vegas, Orlando, Austin, Chicago and New York. He holds a Bachelors of Science in Business Administration, Teaching credential and a Masters Degree in Science in Leadership and a Honorary Diploma from Le Cordon Bleu in Paris.

Chef May Parich graduated from the Culinary Institute of America in 1998. She has worked as a private chef, pastry chef, food writer and food buyer. Prior to joining the New School of Cooking Parich was the director of the cooking program at HomeChef Kitchen Store in

Pasadena and Newport Beach. Parich is also experienced in specialty food production and sales. She has taught cooking for ten years and teaches our professional program as well as many recreational classes.

Chef Neelam Batra is the author of the award winning 1000 Indian Recipes, The Indian Vegetarian and Chilis to Chutneys: American Home Cooking with the Flavors of India. She has taught cooking for over twenty years and has been a guest and on-air instructor for national television shows in the United States and India.

Chef Laura Weinman graduated from the California Culinary Academy in 1986. Weinman developed and taught the two-year professional cooking program at UCLA Extension and has seven years of teaching experience. She has extensive restaurant experience and worked for seven years as a corporate chef and private chef for celebrity clients. She has also cooked with local catering firms and has catered privately for the last six years. Weinman has 24 years of pastry, cooking, nutritional and specialty foods experience.

Chef Jet Tila has just returned to Los Angeles after a three year tenure as Executive Chef at Wazuzu, the critically acclaimed Asian bistro at the Wynn Encore hotel in Las Vegas. Wazuzu was named Best Asian Restaurant in Las Vegas Weekly in 2010. Tila trained at the California School of Culinary Arts and the California Sushi Academy. He has published articles and recipes in the Los Angeles Times, Las Vegas Weekly, Eating Las Vegas and has appeared frequently on the Food Network, most recently on Iron Chef America. He works as a menu consultant, executive chef, private chef, caterer and has taught cooking for ten years.

Chef Jamie Cantor received a BFA from Emory University before achieving an Associates Degree and Certificate in Baking and Pastry Arts from The Culinary Institute of America. She began working as Chef de Partie, alongside James Beard Award recipient chef Thomas Keller, at The French Laundry restaurant. In 2009 Jamie opened Platine, a bakery in Culver City and was soon named one of the Top 20 Bakeries in LA by Los Angeles Magazine. Platine features handmade cookies and desserts using natural ingredients from Cantor's own original recipes.

Other INFORMATION

We have designed our cooking classes to cover as much material as possible in a relatively short period of time, so students work in groups of two in order to complete all the recipes. To register for classes, please go to <http://www.newschoolofcooking.com>.

Cooking classes make an excellent gift. You can order gift certificates at <http://www.newschoolofcooking.com>.

Call 310.842.9702 for office hours.

Please be sure to review our cancellation policies on the last page of this catalogue.

PROFESSIONAL CLASSES

PRO I

\$2500

The first twenty weeks of our professional cooking course are designed to give students the training they need to pursue a career in cooking or to cook like a professional. Classes meet once a week for four hours. The program is limited to twelve students per series. Students work with a partner in order to cover a substantial amount of material. Tuition includes a professional cookbook, chef jacket and all equipment and ingredients. Students can miss up to three classes and still receive their diploma.

SESSION 1	Carol Cotner Thompson Tuesdays, beginning June 5	10:00 a.m.–2:00 p.m.
SESSION 2	Laura Weinman Sundays, beginning June 17	2:30 p.m.–6:30 p.m.
SESSION 3	Laura Weinman Mondays, beginning June 25	10:00 a.m.–2:00 p.m.
SESSION 4	May Parich Tuesdays, beginning June 26	6:30 p.m.–10:30 p.m.

CLASS 1 Introduction: Familiarize students with the kitchen and equipment, some techniques and terms. Present the school's philosophy and teaching approach as well as rules and policies. Knife skills.

CLASS 2 Stocks and Roux-Based Sauces

CLASS 3 Sauces: Reductions, Emulsifications, Purees and Infusions

CLASS 4 Soups: Classifications of Soup. Consommé, Purée, Bisque and Chowder

CLASS 5 Dairy and Eggs: Composition, Types of Milk, Cream and Butter, Cheese, Eggs, Hollandaise. Uses and Cooking Techniques.

CLASS 6 Fruits and Vegetables I: Salads and cold preparations for fruits and vegetables

CLASS 7 Fruits and Vegetables II: Cooking techniques for fruits and vegetables

CLASS 8 Dried Legumes, Grains, Pasta

CLASS 9 Fin Fish: Round and Flat Fish, Saltwater and Freshwater Fish, Composition, Handling, Storage, Fabrication, Cooking Techniques

CLASS 10 Shellfish: Crustaceans, Mollusks, Cephalopods. Handling, Storage, Cooking Techniques

CLASS 11 Poultry I: Young Birds, Dry Heat Cooking Methods, Market Varieties, Storage, Handling, Fabrication, Fry, Sauté, Roast and Grill

CLASS 12 Poultry II: Moist Heat Cooking Techniques, Braising and Stewing

CLASS 13 Meat I: Beef, Lamb, Pork, Veal, Composition, Cuts, Fabrication. Dry Heat Cooking Techniques

CLASS 14 Meat II: Moist Heat Cooking Methods, Braising and Stewing

CLASS 15 Charcuterie: Sausages, Rillettes, Smoked Fish, Paté

CLASS 16 Yeast Breads: Commercial and Wild Yeast, Enriched Breads and Sweet Doughs

CLASS 17 Quick Breads and Pastry Dough: Non-Yeasted Baked Goods, Pie and Tart Dough

CLASS 18 Plated Desserts: Basic Dessert Components, Plating and Garnishing Techniques

CLASS 19 Menu Test: Each student prepares a simple menu, given only the names of the dishes and the ingredients.

CLASS 20 Final Exam: Each student makes a simple menu, given only the names of the dishes.

PRO II

\$1500

Pro I prerequisite. In Pro II, students focus on principles and techniques of ethnic cooking, palate development and food pairing. Students build upon the skills and techniques from Pro I and prepare more specialized dishes. Pro II also introduces wine basics as well as wine and food pairing. Chef Carol Cotner Thompson instructs.

Fall 2012

WEEK 1 Italian

WEEK 2 French

WEEK 3 Mediterranean

WEEK 4 Mexican

WEEK 5 Chinese and Japanese

WEEK 6 Indian

WEEK 7 Seasonal Menu featuring Farmer's Market Ingredients

WEEK 8 Menu Development

WEEK 9 Wine Tasting

WEEK 10 Wine and Food Pairing

PRO BAKING

\$1400

The professional baking program teaches the foundations of classic baking technique for anyone who loves to bake and wants to understand baking in depth, or for students who are interested in a pastry career. We will teach technique as well as the chemistry of baking so that students will truly understand what they are making. Classes meet once a week for four hours and emphasize seasonally appropriate ingredients. Students work on their own. Students can miss two classes and receive their diploma.

SESSION 1	Jamie Canter	
	Thursdays, beginning April 5	10:00 a.m.–2:00 p.m.
SESSION 2	May Parich	
	Wednesdays, beginning May 23	6:30 p.m.–10:30 p.m.
SESSION 3	Jamie Canter	
	Thursdays, beginning June 14	10:00 a.m.–2:00 p.m.
SESSION 4	Carol Cotner Thompson	
	Sundays, beginning June 24	9:30 a.m.–1:30 p.m.

CLASS 1 Quick Breads: Muffins, Scones and Quick Breads

CLASS 2 Custards, Bread Pudding and Ice Cream

CLASS 3 Soufflés, Pate a Choux and Pastry Cream

CLASS 4 Tarts, Pies, Cobblers and Crisps

CLASS 5 Chocolate Tasting, Double Chocolate Cake with Milk Chocolate Buttercream;
Flourless Chocolate Cake with Ganache Glaze

CLASS 6 Classic White Cake with Buttercream; Meringues

CLASS 7 Artisan Breads

CLASS 8 Flat Breads and Brioche

CLASS 9 Puff Pastry and Croissants

CLASS 10 Complete Puff Pastry and Croissants

PRO BAKING II

\$900

Pro Baking Prerequisite. In Pro Baking II, students develop the skills they have learned in Pro Baking I to incorporate advanced baking and pastry techniques. There are no make-up opportunities for Pro Baking II. Carol Cotner Thompson instructs.

Fall 2012

CLASS 1 Baguettes and Sourdough

CLASS 2 Danish

CLASS 3 Rolled Butter Dough, Royal Icing, Seasonal Tart with Viennese Butter Dough

CLASS 4 Butter Cakes, Fondant, Petit Fours

CLASS 5 Sponge Genoise, Gelatin, Mousse

CLASS 6 Candy

SERIES CLASSES

Please note: We do not allow make up classes for missed series dates, so plan your schedule accordingly. Please review our cancellation and class policies on the last page of this catalogue. All classes are hands-on. To register for any class, go to <http://newschoolofcooking.com>.

BASIC COOKING

\$350

This series focuses on essential cooking techniques for beginners. Students learn how to select, handle and prepare ingredients to make successful, inspired meals at home for family and friends. Basic knife skills and tool orientation is included in the program. The dishes we prepare include California Chopped Salad; Mexican Vegetable Soup with Lime, Cilantro and Avocado; Thai Vegetable Soup; Caesar Salad; Halibut Tostadas with Black Beans and Mango Salsa; Maryland Crab Cakes with Caper Dill Dipping Sauce; Grilled Albacore with Chermoula Sauce and Cous Cous; Roasted Tri Tip with a Tuscan Spice Rub; Roasted Lemon Rosemary Chicken with Roasted Green Beans; Vietnamese Chicken Salad; Real Macaroni and Cheese; Chocolate Decadence Cake; Fresh Fruit Crisp; Pineapple Upside-Down Cake.

Fridays, April 20, 27, May 4, 11 10:30 a.m.–1:30 p.m. or
Saturdays, June 9, 16, 23, 30 10:00 a.m.–1:00 p.m.

BASIC VEGETARIAN COOKING

\$350

This series focuses exclusively on techniques and principles for cooking vegetarian. Chef May Parich will guide students through purchase, storage and preparation of seasonal vegetables as well as introduce appropriate herb and vegetable combinations. Students will learn classic cooking techniques and how to work with substitutions so that they become less reliant on recipes and more reliant on their own skill base. Please note: The New School of Cooking does not advocate cooking with processed foods, so we will not be cooking with seitan. While we will discuss basic food combinations, this is not a nutrition class. Seasonal Thai Curry; Quinoa Salad with Dried Fruits and Pine Nuts; Moroccan Vegetable Ragout; Veracruz Style Greens and Beans; Corn Chowder with New Potatoes, Golden Peppers and Basil; Tofu and Vegetable Fried Rice; Vegetable Fajitas with Chipotle Sour Cream and Guacamole; Lasagne of Eggplant, Tomato and Basil; Grilled Vegetables with Summer Couscous; Roasted Beet Salad with Shallot Vinaigrette and Chevre Croutons; Linguine with Zucchini, Vegetable and Cheese Enchiladas with Pumpkin Seed Mole.

Thursdays, May 3, 10, 17, 24 6:30 p.m.–9:30 p.m.

Class 1 Knife Skills, Vegetable Identification, Basic Techniques, Stock, Salads

Class 2 Soups and Stews

Class 3 Roasting, Baking and Gratins

Class 4 Grill, Sauté and Stir Fry

INDIVIDUAL CLASSES

Please review our cancellation and class policies on the last page of this catalogue. All classes are hands-on. **Please know your own skill level before registering for classes.** Most ethnic classes are oriented for students with a basic understanding of terms and techniques, and not all classes are for beginners. If you need advice, please call or email us. To register for any class, go to <http://newschoolofcooking.com>.

PARIS BISTRO

\$90

French bistros feature simplified and traditional French home cooking. Unlike stuffier upscale French restaurants, a bistro has casual atmosphere that beckons good times with friends. In this course, students will recreate a classic Bistro meal and then enjoy it. Celeri Remoulade; Mixed Wild Greens with Mustard Vinaigrette and Chevre Croutons; Coquilles St. Jacques au Whiskey; Sole Grenobloise; Steak Frites; Potato Galette; Zucchini Crepes; Vanilla Pots de Creme.

Thursday, April 5

6:30–9:30 p.m.

FRESH PASTA WORKSHOP

\$85

In this class, students will learn the simple art of making fresh pasta. The practice of shaping ravioli, tortellini and agnolini, as well as tagliatelle and pappardelle will be covered. We will make a mushroom filling, a meat filling, a butternut squash filling and a filling of cheese and fresh greens with the following accompanying sauces: Classic Tomato Sauce; Pancetta and Peas Sauce; Leek, Sage and Cream Sauce; Brown Butter and Rosemary.

Saturday, April 7

10:00 a.m.–1:00 p.m.

PIZZA WORKSHOP

\$90

A pizza workshop for those willing to put aside their fears of baking with yeast and get their hands dirty. Homemade pizza can be both easy and delicious even when experimenting with different styles of dough and shape, as we will in this course. Grilled Pizza with Basil Pesto; Pizza Margherita; French Pissaladiere with Niçoise Olives and Onions; Deep Dish Polenta Pizza with Fontina, Thyme, Onions and Summer Squash; Spinach and Ricotta Calzone; Pizza with Spicy Sausage, Rosemary and Taleggio Cheese.

Saturday, April 7

2:00–5:00 p.m.

CLASSIC AMERICAN CAKES

\$90

An introduction to some of our all time favorite cakes. In this 4 hour class, we thoroughly discuss the Americana butter cake and the ideal frostings that will become your go to desserts. Everyone will get to take home a few slices. Banana Cake with Cream Cheese Frosting; Lemon Cake with Citrus Butter Cream; Coconut Cake with Coconut Cream Frosting; German Chocolate Cake; Peanut Butter and Jelly Cake; Devil's Food Cake with Fudge Frosting.

Thursday, April 12

6:30–10:30 p.m.

LITTLE PIES**\$85**

Who doesn't like pie? Today we will teach everyone how to make a perfect piecrust. Then we will make an assortment of both sweet and savory little pies. Everyone will take an assortment of the pies home. Mini Caramel Apple Pop-Tarts with Brown Butter Icing; Pork Pie; Lemon Meringue Pies; Strawberry Rhubarb Crumble; Leek Goat Cheese Tarts; Baby Chocolate Mud Pies.

Saturday, April 14 10:00 a.m. –1:00 p.m.

SPRINGTIME IN TUSCANY**\$90**

Tuscany is a rural farm country, where the most memorable dishes utilize inexpensive, seasonal ingredients. Rustic peasant food borne of a few staples; beans, bread, olives and a handful of vegetables. Modern Tuscan cooking takes the best of the classic dishes and improves upon them with contemporary technique and newly available ingredients. In this class, we introduce a feast of authentic seasonal dishes that showcase the country's finest. Artichoke Soufflé; White Bean Salad with Fresh Sage and Thyme; Farro with Spring Peas and Fava Beans; Bistecche alla Fiorentina; Chicken Under a Brick; Penne alla Vodka; Bread and Swiss Chard Gnocchi; Arugula, Pine Nut and Parmesan Salad; Tiramisu.

Saturday, April 14 2:00–5:00 p.m.

ESSENTIAL KNIFE SKILLS**\$75**

A foundation course for culinary training and preparedness. This class will teach the correct knife technique needed to be a safe and successful cook. We will demonstrate and practice proper handling and sharpening of knives, learn how to slice, dice and mince, and how to cut up a chicken. After class, a light meal will be served.

Thursday, April 19 6:30–9:30 p.m. or

Saturday, May 12 10:00 a.m.–1:00 p.m.

BASIC THAI**\$90**

Chef Jet Tila will introduce the fundamental ingredients and techniques for some of our favorite Thai dishes. Learn how to incorporate Thai curry pastes, fish sauce, tamarind, lime leaves and spices into easy and delicious Thai foods. Thai Barbecued Chicken; Prawn and Pineapple Curry; Panang Beef Curry; Pad See You; Sweet Corn Cakes with Cucumber Salad; Thai Spring Rolls; Thai Fried Rice; Thai Iced Tea.

Saturday, April 21 10:00 a.m.–1:00 p.m.

FISH BASICS**\$90**

In this class, students learn proper purchasing, storing and handling of fresh fish. We will practice a variety of cooking techniques including baking, sautéing, roasting, grilling and frying. Artichoke Crusted Salmon with a Mint Vinaigrette; Almond Coated Snapper Fillets with a Red Onion Fennel Salad; Grilled Fish with Parsley Caper Sauce and Roasted Potatoes; Fish Tacos; Salmon and Lime Cakes with Asian Watercress Salad; Chinese Steamed Bass with Ginger Black Bean Sauce.

Saturday, April 21 2:00–5:00 p.m. or

Saturday, May 5 10:00 a.m.–1:00 p.m.

THE FLAVORS OF CUBA**\$90**

Cuban cuisine is soul food lightened by an island breeze; a mixture of Spanish and African influences set on a table of Caribbean ingredients. Cuban cooks draw on the bright tastes of the ocean and the earthy products of the farm, infused with the sweetness of the tropical sun and their ubiquitous cane sugar. Empanadas with Piccadillo Filling; Fried Yucca Chips; Chorizo Crescent Pastries; Roast Pork Loin with Mojo Criollo; Drunken Chicken; Baked Whole Snapper with Sofrito; Basque Tossed Salad with Radishes and Spanish Olives; Black Beans and Rice; Fried Sweet Plantains; Coconut Flan; Mojitos.

Thursday, April 26

6:30–9:30 p.m.

CHICKEN FUNDAMENTALS**\$90**

This class is designed to teach students how to cook chicken and introduces a range of easy and delicious recipes. They will also learn proper cooking techniques for whole chickens and chicken pieces. We will utilize cooking techniques including roasting, braising, pan-frying and grilling. Roast Lemon Rosemary Chicken with Pan Sauce and Mashed Potatoes; Braised Chicken with Olives, Cilantro and Mint; Sautéed Chicken Cutlets with Snow Peas and Shiitake Mushrooms; Crispy Five Spice Chicken with Stir Fried Asian Greens; Grilled Chicken with a Mediterranean Spice Paste.

Saturday, April 28

10:00 a.m.–1:00 p.m. or

Thursday, June 14

6:30–9:30 p.m.

HIGH TEA**\$85**

Tea is enjoying a renewed appreciation in this country. Not only are there more exotic varieties and diverse blends of tea to choose from, people are widely recognizing high tea and tea parties as an excellent way to entertain. Traditional and Modern Tea Sandwiches; Classic Scones; Cream Scones; Jam Tarts; Madeira Cakes; Lemon Curd; Lemon Pound Cake and how to brew a proper cup of tea.

Saturday, April 28

2:00–5:00 p.m.

ROASTING**\$90**

Roasting is a surprisingly simple technique that brings out the very best flavors in food. Here we teach the principles of baking at high temperatures with dry heat—keeping the moisture in vegetables and meats, while creating a crisp, browned exterior. Cumin Roasted Chicken with Oregano Butter, Black Beans and Rice; Herb and Mustard Rubbed Tri Tip with Roasted Heirloom Potatoes and Garlic; Roasted Beet and Chevre Salad with Walnut Vinaigrette; Roasted Asparagus Polanaise; Roasted Halibut with a Fresh Herb Sauce; Roasted Pork Tenderloin in a Chinese Ginger Lemon Sauce; Thyme and Lemon Roasted Green Beans.

Saturday, May 5

2:00–5:00 p.m.

AUTHENTIC FRENCH CREPES**\$75**

Demonstration/Participation. A true French crepe, filled with simple, high quality ingredients, is a magical thing (nothing at all like the overstuffed American versions). We will demonstrate while students practice making both filling and crepe. We will prepare classic as well as Buckwheat Crepes; French Ham and Gruyere; Wild Mushroom Crepes;

Spinach and Béchamel Crepes; Strawberry Crepes with Chantilly Cream; Crepes Suzette.

Saturday, May 12

10:00 a.m.–1:00 p.m.

SIMPLE CONTEMPORARY SAUCES

\$90

Often, all it takes is a great sauce to make a simple dish taste extraordinary. In this class, we will focus on modern sauce alternatives that beautifully complement fish, chicken and meat. These sauces can be found on restaurant menus throughout the country. Each pair of students will prepare two easy sauces to be served with Salmon, Chicken and Grilled Steak. Classic Salsa Verde; Aioli; Tapenade; Mango Salsa; Cilantro Pesto; Assorted Compound Butters; Tomato Chutney; Chermoula; Harissa.

Saturday, May 19

10:00 a.m.–1:00 p.m.

MARINADES, BARBECUE SAUCES AND DRY RUB GRILLING

\$95

As the days get warmer, the smell of backyard grilling emerges. Get a jump on summer with a battery of great sauces, rubs and marinades, and learn simple techniques for achieving perfectly grilled meats, fish and chicken. Grilled Mediterranean Chicken Skewers with Grilled Garlic Bread; Baby Back Ribs with South Carolina Barbeque Sauce; Southwestern Spice Rubbed Sirloin with Black Bean Jicama Salad; Grilled Lime Chicken with Fresh Fruit and Ginger Chutney; Grilled Oregano Lemon Shrimp in Greek Summer Salad; Marinated Flank Steak; Grilled Tuna and Avocado Salad with Toasted Corn Vinaigrette.

Saturday, May 19

2:00–5:00 p.m.

or

Saturday, June 30

2:00–5:00 p.m.

WINE + FOOD

\$95

JB Severin, general manager of The Wine House and wine educator extraordinaire joins Chef Carol Cotner Thompson to explore the world of food and wine pairing. JB will guide students through the not-so-simple task of pairing the perfect wine with a multiple courses. Carol will present a selection of cheeses, smoked trout with spring salad and crème fraiche, braised short ribs with fleur de sel heirloom potatoes and salsa verde, and almond cake with fresh strawberries and lavender cream. JB will contrast seven different wines with these courses. Lecture-based class.

Friday, May 25

7:00–9:30 p.m.

or

Friday, June 15

7:00–9:30 p.m.

INDIAN SNACKS AND CHUTNEYS

\$85

Designed with entertaining in mind, chef Neelam Batra has assembled an assortment of India's prized snack and chutney recipes featuring the marvelous flavors we've come to expect from her. Lamb Samosas with Yogurt Mint Chutney; Indian Inspired Crab Cakes with Ginger Lime Chutney; Rice and Spinach Rolls with Spicy Tomato Chutney Preserve; Pan Fried Honey Mint Chicken Tenderloins with Green Mango Chutney; Vegetable Pakora Fritters with Cilantro Green Chile Chutney; Thrice Baked Potato Skins with Spicy Tomato Chutney; Potato and Cashew Tikki Patties with Sesame Peanut Chutney.

Saturday, May 26

10:00 a.m.–1:00 p.m.

INDIAN VEGETARIAN CURRY CUISINE**\$85**

Indian cuisine uses the word “curry” to describe any dish that is made with a sauce. Indians use a sophisticated mix of herbs and spices in all their foods, with not a dash of curry powder in sight. Chef Neelam Batra will guide students through the preparation of six authentic vegetarian Indian curries served with simple Indian bread and basmati rice. Spicy Yogurt Curry with Spinach Ribbons; Curried Eggplant with Spicy Lentils; Curried Red Beans in Tomato Ginger Sauce; Yellow Split Chickpeas with Opo Squash; Anaheim Chiles in Tangy Tamarind Sauce; Jackfruit Pieces in Fennel Flavored Tomato Curry; Quick Cilantro-Garlic Pullao with Potatoes; Fenugreek and Mint Flatbreads.

Saturday, June 2

10:00 a.m.–1:00 p.m.

AN INTRODUCTION TO WOK COOKING**\$105**

Chef Jet Tila will introduce students to techniques for cooking with the highly versatile wok. Students will learn how to season their wok, how to store it, and how to cook a variety of Asian foods, not simply stir-fry. Tuition includes a wok for each student to take home. Pad See You; Shrimp Fried Rice; Tom Kha Gai; Pad Prik King; Kung Pao Chicken; Steamed Rockfish with Ginger and Green Onion.

Saturday, June 2

2:00–5:00 p.m.

SPRING IN PROVENCE**\$90**

Located in southeastern France on the Mediterranean Sea and adjacent to the Italian border, Provence is one of the most exciting culinary regions in the world. Cooks in Provence look to the sea, the earth, tradition and the seasons for inspiration. The resulting cuisine is among the most pure and flavorful in the world. Chef May Parich will introduce us to the region with these classic and modern Provençal dishes. Tuna Tapenade; Ratatouille; Niçoise Onion Tart; Herbed Goat Cheese Spread; Sea Bass in Parchment with Warm Pistou; Roasted Rack of Lamb Persillade; Fresh Herb Salad; Onion Parmesan Gratin; Lavender Honey Ice Cream.

Saturday, June 9

2:00–5:00 p.m.

BAKING WITH CHOCOLATE**\$95**

We simply love everything chocolate and this is an opportunity to share that admiration with any like-minded individuals looking to broaden their horizons in working with our favorite ingredient. Chef May Parich will lead students through a guided tasting of artisanal chocolate and teach students how to make a stellar spread of chocolate desserts. Chocolate Caramel Soufflés with Sea Salt; Chocolate Glazed Chocolate Tart; Chocolate Cinnamon Cream Pie; Vanilla Macarons with Bittersweet Chocolate Ganache; Chocolate Orbit Cake with Crème Anglaise; Chocolate Pots de Crème with Sabayon; Midnight Chocolate Cake with Milk Chocolate Buttercream.

Saturday, June 16

2:00–5:00 p.m.

TACOS**\$90**

Gone are the days of pre-packaged Ortega taco shell and spiced ground beef mixture! In Southern California we have access to authentic Mexican Ingredients and inspired local cuisine. Students will work to make an assortment of fillings, salsas and home made

masa tortillas to sample and to share. Fillings include Roasted Corn, Chile and Summer Squash; Grilled Shrimp; Mashed Potato and Roasted Poblano Chiles; Chicken in Mole Verde; Yucatecan-Style Grilled Fish; Carne Asada with Pickled Red Onions.

Thursday, June 21

6:30–9:30 p.m.

YEAST BREADS

\$85

Making homemade bread can be one of the single most satisfying creative endeavors. The kneading of the dough and baking is sensual and relaxing. Then there is the appeal of smelling and tasting the final product. This four-hour class introduces breads made from commercial yeasts. While the doughs proof, we will make a variety of flavored butters and spreads to serve with the hot finished product. Italian Rosemary Bread; Classic Cinnamon Bread; Walnut Bread; Sage Focaccia; Potato Dill Bread; Sticky Buns.

Saturday, June 23

2:00–5:00 p.m.

SOUTHERN COMFORT FOOD

\$90

In winter, we equate comfort food with heavy, substantial dishes that help protect us from the elements. In summer, we long for lighter yet familiar flavors from our youth. Southern comfort food is a staple of American cuisine and takes advantage of the season's bounty. Grilled Chicken with Homemade Barbecue Sauce; Red Bliss Potato Salad; Lemon Olive Oil Marinated Chicken with a Fresh Vegetable Gratin; Cucumber Dill Salad; Halibut with Pine Nut Butter; Greek Salad; Fettuccine with classic Basil Pesto; Stuffed Pattypan Squash; Red Wine Marinated Flank Steak with Roasted Vegetables.

Thursday, June 28

6:30–9:30 p.m.

REGISTRATION

Please go to <http://www.newschoolofcooking.com> to register for any class. Don't forget to review our policies on the last page of this catalogue. **Please know your own skill level before registering for classes.** Most ethnic classes are oriented for students with a basic understanding of terms and techniques, and not all classes are for beginners. If you need advice, please call or email us. contact@newschoolofcooking.com.

APRIL						
SUN	MON	TUE	WED	THR	FRI	SAT
1 9:30 Pro Baking 1-2 2:30 Pro 1-12	2 10:00 Pro 1-10 6:30 Pro 1-5	3 10:00 Pro 1-12 6:30 Pro 1-9	4 10:00 Pro 1-2 6:30 Pro Baking 1-4	5 10:00 Pro Baking 1-1 6:30 Paris Bistro	6	7 10:00 Fresh Pasta Workshop 2:00 Pizza Workshop
8	9 10:00 Pro 1-11 6:30 Pro 1-6	10 10:00 Pro 1-13 6:30 Pro 1-10	11 10:00 Pro 1-3 6:30 Pro Baking 1-5	12 10:00 Pro Baking 1-2 6:30 Classic American Cakes	13	14 10:00 Little Pies 2:00 Springtime in Tuscany
15 9:30 Pro Baking 1-3 2:30 Pro 1-13	16 10:00 Pro 1-12 6:30 Pro 1-7	17 10:00 Pro 1-14 6:30 Pro 1-11	18 10:00 Pro 1-4 6:30 Pro Baking 1-6	19 10:00 Pro Baking 1-3 6:30 Knife Skills	20 10:30 Basic Cooking-1	21 10:00 Basic Thai 2:00 Fish Basics
22 9:30 Pro Baking 1-4 2:30 Pro 1-14	23 10:00 Pro 1-13 6:30 Pro 1-8	24 10:00 Pro 1-15 6:30 Pro 1-12	25 10:00 Pro 1-5 6:30 Pro Baking 1-7	26 10:00 Pro Baking 1-4 6:30 The Flavors of Cuba	27 10:30 Basic Cooking-2	28 10:00 Chicken Fundamentals 2:00 High Tea
29 2:30 Pro 1-15	30 10:00 Pro 1-14 6:30 Pro 1-9					

MAY						
SUN	MON	TUE	WED	THR	FRI	SAT
		1 10:00 Pro 1-16 6:30 Pro 1-13	2 10:00 Pro 1-6 6:30 Pro Baking 1-8	3 10:00 Pro Baking 1-5 6:30 Basic Vegetarian-1	4 10:30 Basic Cooking-3	5 10:00 Fish Basics 2:00 Roasting
6 9:30 Pro Baking 1-5 2:30 Pro 1-16	7 10:00 Pro 1-15 6:30 Pro 1-10	8 10:00 Pro 1-17 6:30 Pro 1-14	9 10:00 Pro 1-7 6:30 Pro Baking 1-9	10 10:00 Pro Baking 1-6 6:30 Basic Vegetarian-2	11 10:30 Basic Cooking-4	12 10:00 Knife Skills 2:00 Authentic Crepes
13 9:30 Pro Baking 1-6 2:30 Pro 1-17	14 10:00 Pro 1-16 6:30 Pro 1-11	15 10:00 Pro 1-18 6:30 Pro 1-15	16 10:00 Pro 1-8 6:30 Pro Baking 1-10	17 10:00 Pro Baking 1-7 6:30 Basic Vegetarian-3	18	19 10:00 Simple Sauces 2:00 Marinades, BBQ, and Dry Rubs
20 9:30 Pro Baking 1-7 2:30 Pro 1-18	21 10:00 Pro 1-17 6:30 Pro 1-12	22 10:00 Pro 1-19 6:30 Pro 1-16	23 10:00 Pro 1-9 6:30 Pro Baking 1-1	24 10:00 Pro Baking 1-8 6:30 Basic Vegetarian-4	25 7:00 Wine + Food	26 10:00 Indian Snacks and Chutneys 2:00 Little Pies
27	28	29 10:00 Pro 1-20 6:30 Pro 1-17	30 10:00 Pro 1-10 6:30 Pro Baking 1-2	31 10:00 Pro Baking 1-9		

JUNE						
SUN	MON	TUE	WED	THR	FRI	SAT
						1 10:00 India Veg Curry and Cuisine 2:00 Intro to Wok
3 9:30 Pro Baking 1-8 2:30 Pro 1-19	4 10:00 Pro 1-18 6:30 Pro 1-13	5 10:00 Pro 1-1 6:30 Pro 1-18	6 10:00 Pro 1-11 6:30 Pro Baking 1-3	7 10:00 Pro Baking 1-10 6:30 Fresh Pasta	8	9 10:00 Basic Cooking-1 2:00 Spring in Provence
10 9:30 Pro Baking 1-9 2:30 Pro 1-20	11 10:00 Pro 1-19 6:30 Pro 1-14	12 10:00 Pro 1-2 6:30 Pro 1-19	13 10:00 Pro 1-12 6:30 Pro Baking 1-4	14 10:00 Pro Baking 1-1 6:30 Chicken Fundamentals	15 7:00 Wine + Food	16 10:00 Basic Cooking-2 2:00 Baking with Chocolate
17 9:30 Pro Baking 1-10 2:30 Pro 1-1	18 10:00 Pro 1-20 6:30 Pro 1-15	19 10:00 Pro 1-3 6:30 Pro 1-20	20 10:00 Pro 1-13 6:30 Pro Baking 1-5	21 10:00 Pro Baking 1-2 6:30 Tacos	22	23 10:00 Basic Cooking-3 2:00 Yeast Baking
24 9:30 Pro Baking 1-1 2:30 Pro 1-2	25 10:00 Pro 1-1 6:30 Pro 1-16	26 10:00 Pro 1-4 6:30 Pro 1-1	27 10:00 Pro 1-14 6:30 Pro Baking 1-6	28 10:00 Pro Baking 1-3 6:30 Southern Comfort Food	29	30 10:00 Basic Cooking-4 2:00 Marinades, BBQ, and Dry Rubs

DIRECTIONS

We are located on the southeast corner of Washington Boulevard and Helms Avenue, catty-corner from the Helms Bakery Building. From Interstate 10 East, take the Robertson Boulevard exit and drive south to Washington. Turn left and drive about four blocks to Helms. From the 10 West, exit Fairfax/Washington Boulevard. Turn left on Washington Boulevard and drive about eight blocks down.

POLICIES

All classes require advanced registration. Payment for all recreational classes, including four week series, is expected in full at the time of registration. Cancellations must be made at least one week in advance of the class date in order to receive a refund and two days in advance of the class in order to receive a class credit. If you are unable to attend your class, you may send someone in your place.

We require 50% payment for professional classes at the time of registration and the remaining 50% is due at the beginning of the first class. If you need to cancel a professional class, please give us at least a week's notice. In the event that we have to cancel a class, students will receive a full refund. There are no refunds or credits for cancellation of short series or professional classes after the class has started. There are no make up opportunities for missed classes within short series.

In the interest of health and safety, we ask all students to wear long pants, closed shoes with rubber soles, and to tie back long hair. Please do not wear perfume to any of our classes. Please bring your own apron, pen and paper to classes. Unless otherwise stated, you are welcome to stuff yourselves silly while you are here, but food does not leave the school.



The New School of Cooking
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PROFESSIONAL AND RECREATIONAL CLASSES