### Culinary Boot Camp --- Chef Jesse Sanchez, CEC
Day of the Week | Dates | Start Time | End Time | # of Mtgs | Tuition: $110
--- | --- | --- | --- | --- | ---
M through TH | 6/16 – 6/19 | 10:30am | 2:30pm | 4 | 

### Raw/Vegan Super Foods Cooking — 3 one day sessions --- Chef Jesse Sanchez, CEC
Day of the Week | Dates | Start Time | End Time | # of Mtgs | Tuition: $70
--- | --- | --- | --- | --- | ---
M | 6/16 | 2:45 pm | 6:45pm | 1 | 
T | 6/24 | 2:45 pm | 6:45pm | 1 | 
W | 7/2 | 1:45pm | 5:45pm | 1 | 

### Veganism: The Flavors of Vegan Cuisine — 2 one day sessions -- Chef Jesse Sanchez, CEC
Day of the Week | Dates | Start Time | End Time | # of Mtgs | Tuition: $60
--- | --- | --- | --- | --- | ---
T | 6/17 | 2:45pm | 6:45pm | 1 | 
TH | 7/3 | 1:30pm | 5:30pm | 1 | 

### Kombucha Workshop — 2 one day sessions -- Chef Jesse Sanchez, CEC
Day of the Week | Dates | Start Time | End Time | # of Mtgs | Tuition: $60
--- | --- | --- | --- | --- | ---
M | 6/23 | 11:00am | 2:00pm | 1 | 
M | 6/30 | 1:00pm | 4:00pm | 1 | 

### Professional Artisan Breads --- Chef Martin Gilligan, CEC, CEPC, MCFE
Day of the Week | Dates | Start Time | End Time | # of Mtgs | Tuition: $99
--- | --- | --- | --- | --- | ---
M thru W | 7/7 – 7/9 | 10:30am | 2:30pm | 3 | 

### Garde Manger: The Art of Charcuterie and More! --- Chef Martin Gilligan, CEC, CEPC, MCFE
Day of the Week | Dates | Start Time | End Time | # of Mtgs | Tuition: $99
--- | --- | --- | --- | --- | ---
M thru W | 7/7 – 7/9 | 2:30pm | 6:30pm | 3 | 

### Mastering Sauces -- Chef Louis Eguaras, PSB, CPFC
Day of the Week | Dates | Start Time | End Time | # of Mtgs | Tuition: $79
--- | --- | --- | --- | --- | ---
M thru W | 7/14 - 7/16 | 10:30am | 2:30pm | 3 | 

### Tour de France: Cuisine from Burgundy, Normandy & Provence --- Chef Louis Eguaras, PSB, CPFC
Day of the Week | Dates | Start Time | End Time | # of Mtgs | Tuition: $89
--- | --- | --- | --- | --- | ---
M thru W | 7/14 – 7/16 | 2:30pm | 6:30pm | 3 | 

### Tapas y Paellas: Spanish Cuisine --- Chef Louis Eguaras, PSB, CPFC
Day of the Week | Dates | Start Time | End Time | # of Mtgs | Tuition: $89
--- | --- | --- | --- | --- | ---
M thru W | 7/21 – 7/23 | 8:00am | Noon | 3 | 

### Molecular Gastronomy: The Science of Cooking --- Chef Martin Gilligan CEC, CEPC, MCFE
Day of the Week | Dates | Start Time | End Time | # of Mtgs | Tuition: $120.00 * 
--- | --- | --- | --- | --- | ---
M-T | 6/18 & 6/19 and 6/25 &26 | 2:00pm | 6:30pm | 4 | * Includes (kit) Book and Chemicals 

### Baking Fundamentals --- Chef Judy Gilbert
Day of the Week | Dates | Start Time | End Time | # of Mtgs | Tuition: $99.00
--- | --- | --- | --- | --- | ---
M thru TH | 6/23 – 6/26 | 10:30am | 2:30pm | 4 | 

### Advanced Cake Decorating --- Chef Judy Gilbert
Day of the Week | Dates | Start Time | End Time | # of Mtgs | Tuition: $108.00
--- | --- | --- | --- | --- | ---
T thru TH | 7/22 - 7/24 | 12:30pm | 4:30pm | 3 | 

### Mastering Sushi Making: --- Chef Andy Matsuda
Day of the Week | Dates | Start Time | End Time | # of Mtgs | Tuition: $108.00
--- | --- | --- | --- | --- | ---
M and T | 6/30 & 7/1 | 10:30am | 4:30pm | 2 | 

### Barbecue Fundamentals across the USA --- Chef Troy Artis, CC
Day of the Week | Dates | Start Time | End Time | # of Mtgs | Tuition: $108.00
--- | --- | --- | --- | --- | ---
TH | 7/10 & 7/17 | 2:00pm | 6:00pm | 2 | 

### Fondant Workshop—Chef Judy Gilbert
Day of the Week | Dates | Start Time | End Time | # of Mtgs | Tuition: $99.00
--- | --- | --- | --- | --- | ---
T and W | 7/29 – 7/30 | 8am | 1pm | 2 | 

### Wine Appreciation --- Chef Tamra Levine
Day of the Week | Dates | Start Time | End Time | # of Mtgs | Tuition: $99.00
--- | --- | --- | --- | --- | ---
M | 7/21 & 7/28 & 8/4 & 8/11 | 12:30pm | 4:30pm | 4 | *Material Tuitions for 21 and below. You must be 21 years old to taste wine. 

### Mastering Homebrewing --- Instructor: Eli Holland
Day of the Week | Dates | Start Time | End Time | # of Mtgs | Tuition: $99.00
--- | --- | --- | --- | --- | ---
M & TH | 7/28 & 7/31 & 8/4 & 8/7 | 8:00am | Noon | 4 | *Material Tuitions for 21 and below. You must be 21 years old to taste beer. 

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https://www.eventbrite.com/e/professional-chef-series-summer-2014-tickets-11719363933