



DISCOVER YOUR INNER CHEF.

CULINARY COURSES AT OCC

GRILLING WITH CHEF DOUG GANHS CEC

WEDNESDAY, MAY 26 ♦ 6 PM - 10 PM

WEDNESDAY, JUNE 2 ♦ 6 PM - 10 PM

Grilling is an art form that many novice cooks have difficulty perfecting. In this **two-session class**, learn the secrets of successful grilling of poultry, seafood and vegetables. A variety of dishes will be introduced in this class such as: grilled cauliflower with green harissa with marcona almonds and grilled flank steak with coal-roasted vegetables and fingerling potatoes. Learn how to make the perfect grilled chicken breast, how to successfully grill salmon and much more. Understand when to use brines, marinades and compound butters. Master the grill this summer with all Chef Doug's tricks.

PARTICIPANT REQUIREMENTS / RESPONSIBILITIES:

- ♦ Bring a Driver's license or ID to class
- ♦ Follow COVID precautions
- ♦ Dress appropriately. Hair back and covered, apron or covering, no loose clothing

Course Number: CULN-1018
Section Number: T0801
Tuition: \$67

Orchard Ridge Campus
27055 Orchard Lake Rd
J-Building, Room 130
1st floor kitchen, follow signs

WINE 101: HOW TO TASTE WINE LIKE A SOMMELIER

WEDNESDAY, MAY 26 ♦ 7 PM - 9 PM

Learn the five S's of wine. Taste six different styles while learning the basics of wine. Gain an understanding of wine terminology, wine styles and characteristics, and how to read a wine label. Discover how to buy, serve and preserve wine. This fun & educational experience is perfect for the beginner or novice wine lover. Experts will have fun too!

PARTICIPANT REQUIREMENTS / RESPONSIBILITIES:

- ♦ You must be 21 to attend this class
- ♦ Bring a Driver's license or ID to class
- ♦ Follow COVID precautions

Course Number: CULN-1019
Section Number: T0201
Tuition: \$40

Orchard Ridge Campus
27055 Orchard Lake Rd
J-Building, Room 308



Learn more at oaklandcc.edu/ce



OAKLAND COMMUNITY COLLEGE
Excellence *Empowered.*

See page 2 for more classes and information ►