

# THE FUNDAMENTALS OF FOOD & WINE PAIRING

WEDNESDAY, JUNE 2 ♦ 7 PM - 9 PM

Explore the three fundamental principles of food and wine pairing. Learn the **ONLY** rule of food and wine pairing. Explore why some foods taste so much better with certain wines. In this class, we will sample a sophisticated mix of six exquisite wine and food pairings. Michael Schafer, The Wine Counselor, masterfully blends local and European flavors creating a truly remarkable tasting.

## 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-1020  
Section Number: T0201  
Tuition: \$50

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

# TEQUILA TEMPTATIONS

WEDNESDAY, JUNE 16 ♦ 7 PM - 9 PM

Ever wanted to learn about the exciting world of tequila? Learn about and understand the differences between the three categories of this complex mexican spirit: blanco; reposado; and añejo. Taste and be able to identify the distinctive flavors of each type. We are sure you will find them all delectable. Unleash your inner aficionado by sampling two versions of each premium style.

## 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-1021  
Section Number: T0201  
Tuition: \$40

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



# SUMMER SALADS WITH CHEF DOUG GANHS CEC

WEDNESDAY, JUNE 9 ♦ 6 PM - 10 PM

Do you want to be able to make some of the great salads you've enjoyed in restaurants? If yes, then this is the class for you. Our very own Chef Doug will teach you how to make a variety of easy and delicious salad dressing and accompaniment to go with many different types of salads: grilled atlantic salmon salad with poached potatoes and marinated baby beans; vietnamese chicken salad with a lovely mango salsa; grilled chop house steak salad and many more.

## PARTICIPANT REQUIREMENTS / RESPONSIBILITIES:

- ♦ Bring a Driver's license or ID to class
- ♦ Follow COVID precautions

Course Number: CULN-1022  
Section Number: T0401  
Tuition: \$60

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

# THE BIG 3 OF WHITE WINE GRAPES

WEDNESDAY, JULY 14 ♦ 7 PM - 9 PM

Discover how and why the same grape tastes so different. Taste six different wines from the most popular of grapes: chardonnay; riesling; and sauvignon blanc. Learn about the history of these most popular grapes and what pairs well with them. There will be two very different expressions of each grape to enjoy.

## 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-1023  
Section Number: T0201  
Tuition: \$40

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

