

CULINARY



Call 586.498.4000 or email continuing@macomb.edu to obtain supply list.
Also available online at www.macomb.edu/ce

Candy Bouquet**FOOD-8001**

Create two different bouquets. A colorful Halloween jack-o-lantern mug bouquet and a dazzling Christmas bouquet that looks just like an ice cream sundae. Great centerpieces or gifts! Supplies needed **\$**. (1 session)

69518 TH 10/22 6:30-9:30 PM \$39 PKW A. Janssen

Caramel Apples**FOOD-8010**

Create 5 sinfully sweet apples enrobed with caramel, 4 different flavors of chocolate, and lots of crunchy toppings. Great party favors and gifts. Supplies needed **\$**. (1 session)

69519 M 11/2 6:30-9:30 PM \$39 PKW A. Janssen

Christmas Cookies from Around the World**FOOD-8013**

Celebrate the upcoming holiday! Make and share sweet Scottish Shortbread, French Dainties, Viennese Espresso Balls, and Polish Chocolate Hearts. Supplies needed **\$**. (1 session)

69520 TH 12/3 6:30-9:30 PM \$39 PKW A. Janssen

Cupcake Bouquet**FOOD-8003**

These popular gourmet table centerpieces make unique and deliciously memorable party favors and desserts. Fill twelve cupcakes with fruit, nut, and cream fillings, decorate them artfully and display them beautifully. No previous experience required. Supplies needed **\$**. (1 session)

69521 T 10/20 6:30-9:30 PM \$39 PKW A. Janssen

Fresh Fruit Bouquet**FOOD-8005**

Create a fresh and delectable gourmet bouquet with gorgeous pineapple stars, grape spirals, honeydew and cantaloupe hearts and strawberries. Supplies needed **\$**. (1 session)

69522 M 11/23 6:30-9:30 PM \$39 PKW A. Janssen

Neat & Sweet Christmas Treats**FOOD-8011**

Make and take home four holiday delights including a Mini Cream Puff Christmas Tree, Sweet Chocolate Cherry Christmas Mice, a Winter White Chocolate Marshmallow Snowman Family, and a festive Mini Yule Log Cake. Supplies needed **\$**. (1 session)

69523 T 12/1 6:30-9:30 PM \$39 PKW A. Janssen

FOOD SERVICE

Food Service Manager State Certification FOOD-8008

Learn the latest information pertaining to the causes and prevention of food borne illness, food protection and monitoring strategies (including a modified HACCP approach to food safety plans) and the new requirements of Michigan Food Law 2000. Prepare and take the State Food Service Manager Exam. Classes are taught in English, but the test is available in the following languages: Arabic, Mandarin Chinese, English, French Canadian, German, Japanese, Spanish, and Vietnamese. Text required – see page 51. \$30 test fee payable to instructor. (4 sessions for on-ground course)

Online class: Student online orientation is mandatory. See page 53 for Macomb Online Course Guidelines. Test is on ground. Information provided when you begin class.

69524 MW 10/12-10/21 6:30-10 PM \$199 SOU D222 K. Parrott

69525 11/2-11/11 \$199 Online K. Parrott

Food Service Manager State Recertification**FOOD-8009**

Designed especially for individuals whose State Food Service Manager Certification has expired.

A copy of the expired certificate and proof of registration must be submitted at the first class. Text required - see page 51. Text is the same as the one used in the original certification course. \$30 test fee payable to instructor. (1 session)

69436 S 10/10 9 AM-5 PM \$109 CTR H208 S. Labelle

**Attention! Culinary Professionals**

Participate in the Plymouth Ice Spectacular, Canterbury Village, and the Richmond Ice Show.

Watch for Ice Carving!

Coming in January 2010