



CHARLYN FARGO



MICHAEL CAMERANO



HOWARD SEIDEL



DENISE HANSON

BOOT CAMP SERIES

The "Boot Camp Series" will cover the basics in a particular culinary skill or cuisine. These classes will be more demonstration than participatory. Some work space will be provided, but the majority of the food preparation will be done by the chef. A light meal will be shared at the end of the class with the materials prepared by students.

Michael Camerano graduated from the Culinary School in Chicago, worked as chef in Chicago area restaurants and is now the Chef at Pao in Springfield. He is also an instructor at Lincoln Land Community College.

Charlyn Fargo is a registered dietitian, syndicated nutrition columnist for the State Journal-Register and culinary instructor at Lincoln Land Community College.

Denise Hanson is a graduate of the Seattle Culinary School. She served as the executive chef at an Italian restaurant in Chicago and is now a banquet chef at the Hilton.

KNIFE SKILLS

Instructor: D. Hanson
 Course Code: CEW 102-X53A
 Date: Thursday, 1/25/07
 Registration Fee: \$45

PASTA

Instructor: D. Hanson
 Course Code: CEW 102-X53D
 Date: Thursday, 2/15/07
 Registration Fee: \$45

COOKING WITH VEGETABLES

Instructor: C. Fargo
 Course Code: CEW 102-X53B
 Date: Thursday, 2/1/07
 Registration Fee: \$45

BRAISING

Instructor: D. Hanson
 Course Code: CEW 102-X53C
 Date: Thursday, 2/22/07
 Registration Fee: \$45

ELEMENTARY PASTRY

Instructor: M. Camerano
 Course Code: CEW 102-X53E
 Date: Thursday, 2/8/07
 Registration Fee: \$45

GOURMET DINNER CLASSES

A complete dinner will be prepared by the chef/instructor with some assistance from the class. Students will then enjoy the meal with wine, which will be provided. Some work space will be provided, but the majority of the food preparation will be done by the chef.

Denise Hanson is a graduate of the Seattle Culinary Academy. She has worked in several kitchens in Seattle, Washington, served as the head chef at Osteria Giacomo's in Algonquin Illinois and is now a banquet chef at the Hilton.

Howard Seidel is the executive chef at Illinois College. Formerly the executive chef at the Hilton, he is a Culinary Institute of America graduate and an instructor at Lincoln Land Community College.

FONDUE

Instructor: D. Hanson
 Course Code: CEW 102-X53F
 Date: Friday, 1/26/07
 Registration Fee: \$55/person

ITALIAN

Instructor: D. Hanson
 Course Code: CEW 102-X53I
 Date: Friday, 2/16/07
 Registration Fee: \$55/person

SUSHI

Instructor: D. Hanson
 Course Code: CEW 102-X53G
 Date: Friday, 2/2/07
 Registration Fee: \$55/person

FRENCH

Instructor: D. Hanson
 Course Code: CEW 102-X53J
 Date: Friday, 2/23/07
 Registration Fee: \$55/person

CAJUN

Instructor: H. Seidel
 Course Code: CEW 102-X53G
 Date: Friday, 2/9/07
 Registration Fee: \$55/person

Each class meets one evening from 5:30-9 p.m. at the Pasfield House, 525 S. Pasfield, Springfield, and is limited to 12 participants. For more information, call 217.786.2432. To register, call 217.786.2292.

