

Class Schedule

April  
May  
June  
2010

THE  
NEW SCHOOL  
OF COOKING  
SPRING

## SOME BACKGROUND ON THE NEW SCHOOL OF COOKING

The New School of Cooking opened in its Culver City location in June 2000. We have classes to serve every kind of cook, from beginners to advanced. We feature part time professional cooking and baking programs which give students the training they need to become professional chefs without the cost or time commitment of a full time culinary academy. The professional series are designed to fit within the schedule of working people and meet once a week for four hours. Students in the professional programs will learn all the essentials of classic culinary technique with a focus on seasonality and receive basic training in ethnic cuisines and recipe development.

In addition to the professional programs, we offer recreational classes on a variety of subjects, featuring seasonal produce and focusing on proper technique. Classes generally run for three hours and all our classes are hands-on, so students truly learn through participation. If you would like more information or want to register for a class, please check our website at <http://www.newschoolofcooking.com>

## ABOUT THE STAFF

Anne Smith is the owner and director of the New School of Cooking. Smith cooked professionally as a young adult in restaurants, catering companies and a Wyoming dude ranch before pursuing a career first as a graphic designer and then in commercial television production for ten years. She spent most of her production career fantasizing about how to return to a career in food. In 1999, she moved to Los Angeles to create The New School of Cooking which she opened in 2000. Smith has always been passionate about food and is well educated in international cuisine, culinary trends and specialty ingredients.

Carol Cotner Thompson has over 27 years professional cooking experience and over 20 years experience in culinary education. A graduate of the both the professional cooking and pastry programs at the California Culinary Academy in 1986, Thompson has since taken on a wide array of professional endeavors which include extensive restaurant consulting and cooking experience, television and print food styling and on-camera chef work, recipe and curriculum development and stints as a personal chef. Her work has been featured in the Los Angeles Times Food Section, the Hollywood Reporter, radio shows "Good Food" and "Weekend America" and on the morning television show, "Good Day L.A." She currently teaches professional cooking and baking programs at the New School of Cooking.

Chef May Parich graduated from the Culinary Institute of America in 1998. She has worked as a private chef, pastry chef, food writer and food buyer. Prior to joining the New School of Cooking Parich was the director of the cooking program at HomeChef Kitchen Store in Pasadena and Newport Beach. Parich is also experienced in specialty food production and sales. She has taught cooking for ten years and teaches our professional program as well as many recreational classes.

Chef Neelam Batra is the author of the award winning *1000 Indian Recipes, The Indian Vegetarian* and *Chilis to Chutneys: American Home Cooking with the Flavors of India*. She has

taught cooking for over twenty years and has been a guest and on-air instructor for national television shows in the United States and India.

Chef Cindy Mushet graduated from Tante Marie's Cooking School in San Francisco in 1988. She has been a pastry chef and menu consultant for restaurants and bakeries in Northern and Southern California since 1992. She wrote *Desserts: Mediterranean Flavors, California Style*, and contributed to the latest edition of *The Joy of Cooking*. Her award winning book, *The Art and Soul of Baking* is a critical addition to any collection, and her upcoming book, *Baking Kids Love*, releases this fall. Mushet has taught cooking and baking for sixteen years.

Chef Margaret Ferrazzi is originally from Wales. She has cooked professionally for 25 years in the U.S. and the U.K. She has worked as a teacher, demonstrator, food stylist, recipe developer, restaurant chef, caterer, culinary events planner and as a private chef. She was also an organizer and manager for London Farmers' Markets and contributed recipes and food styling to the London Farmers' Market Cookbook. After setting up a farmers' market in her home town in Wales, she returned to the US where she now works as a culinary consultant, teacher and private chef.

Chef Laura Weinman graduated from the California Culinary Academy in 1986. Weinman developed and taught the two-year professional cooking program at UCLA Extension and has six years of teaching experience. She has extensive restaurant experience and worked for seven years as a corporate chef and private chef for celebrity clients. She has also cooked with local catering firms and has catered privately for the last six years. Weinman has twenty four years of pastry, cooking, nutritional and specialty foods experience.

Chef Jet Tila returns this quarter for a two-night visit to the New School. Jet is currently the executive chef at Wazuzu, the critically acclaimed Asian bistro at the Wynn Encore hotel in Las Vegas. Tila trained at the California School of Culinary Arts and the California Sushi Academy. He has taught cooking for nine years

Jessica Hilton is the assistant director of the New School of Cooking. Hilton graduated from our professional cooking and baking programs in 2003 and made such an exceptional contribution to the school that she joined our staff immediately thereafter. In addition to helping with the day to day operations at the school, she is one of the instructors for our kids and teens cooking camps. Hilton is also a certified holistic nutritionist, private instructor and personal chef.

## OTHER INFORMATION

We have designed our cooking classes to cover as much material as possible in a relatively short period of time, so students work in groups of two in order to complete all the recipes. To register for classes, please go to <http://www.newschoolofcooking.com>

Cooking classes make an excellent gift. You can order gift certificates at <http://www.newschoolofcooking.com>.

Call 310 842 9702 for office hours. **Please be sure to review our cancellation policies on the last page of this catalogue.**

## PROFESSIONAL CLASSES PRO I

The first twenty weeks of our professional cooking course are designed to give students the training they need to pursue a career in cooking or to cook like a professional. Classes meet once a week for four hours. The program is limited to twelve students per series. Students work with a partner in order to cover a substantial amount of material. Tuition includes a professional cookbook, hat, chef jacket and all equipment and ingredients. Students can miss up to three classes and still receive their diploma. **\$2500**

SESSION 1	Laura Weinman	
	Mondays, Beginning May 17	6:30-10:30 p.m.
SESSION 2	May Parich	
	Tuesdays, Beginning June 15	6:30-10:30 p.m.

CLASS 1 Introduction: Present the school's philosophy and teaching approach as well as rules and policies. Familiarize students with the kitchen and equipment, safety and sanitation, some techniques and terms. Practice basic knife skills.

CLASS 2 Stocks and Roux-Based Sauces: Stocks, Roux-Based Mother Sauces

CLASS 3 Sauces: Reductions, Emulsifications, Purees and Infusions

CLASS 4 Dairy and Eggs: Composition, Types of Milk, Cream and Butter, Cheese, Eggs, Hollandaise. Uses and Cooking Techniques

CLASS 5 Soups: Classifications of Soup. Consommé, Puree, Bisque and Chowder

CLASS 6 Fruits and Vegetables I: Salads and cold preparations for fruits and vegetables

CLASS 7 Fruits and Vegetables II: Cooking techniques for fruits and vegetables: roast, sweat/sauté, fry, bake, grill

CLASS 8 Vegetables III: Starches, Potatoes, Dried Legumes, Grains

CLASS 9 Fin Fish: Round and Flat Fish, Saltwater and Freshwater Fish, Composition, Handling, Storage, Fabrication, Cooking Techniques

CLASS 10 Shellfish: Crustaceans, Mollusks, Cephalopods. Handling, Storage, Cooking Techniques

CLASS 11 Poultry I: Young Birds, Dry Heat Cooking Methods, Market Varieties, Storage, Handling, Fabrication. Fry, Sauté, Roast and Grill

CLASS 12 Poultry II: Moist Heat Cooking Techniques, Braising and Stewing

CLASS 13 Meat I: Beef, Lamb, Pork, Veal, Composition, Cuts, Fabrication. Dry Heat Cooking Techniques

CLASS 14 Meat II: Moist Heat Cooking Methods, Braising and Stewing

CLASS 15 Yeast Breads: Commercial and Wild Yeast, Enriched Breads and Sweet Doughs

CLASS 16 Quick Breads and Pastry Dough: Non-Yeasted Baked Goods, Pie and Tart Dough

CLASS 17 Plated Desserts: Basic Dessert Components, Plating and Garnishing Techniques

CLASS 18 Menu Test: Each student prepares the same menu from appetizer to dessert. Students use techniques learned in class to complete recipes where only ingredients, quantities and simple procedures are given.

CLASS 19 Menu Test: Each student prepares a simple menu, given only the names of the dishes and the ingredients.

CLASS 20 Final Exam: Each student makes a simple menu, given only the names of the dishes.

## PRO II

Sundays, Beginning May 9 9:30-1:30 p.m.

Pro I prerequisite. In Pro II, students focus on principles and techniques of ethnic cooking, palate development and food pairing. Students build upon the skills and techniques from Pro I and prepare more specialized dishes. Pro II also introduces wine basics as well as wine and food pairing. Chef Carol Cotner Thompson instructs. **\$1400**  
WEEK 1 Italian

WEEK 2 French

WEEK 3 Mediterranean

WEEK 4 Mexican

WEEK 5 Chinese and Japanese

WEEK 6 Indian

WEEK 7 Seasonal Menu featuring Farmer's Market Ingredients

WEEK 8 Menu Development

WEEK 9 Wine Tasting

WEEK 10 Wine and Food Pairing

## PRO BAKING

The professional baking program teaches the foundations of classic baking technique for anyone who loves to bake and wants to understand baking in depth, or for students who are interested in a pastry career. We will teach technique as well as the chemistry of baking so that students will truly understand what they are making. Classes meet once a week for four hours and emphasize seasonally appropriate ingredients. Each student works on their own. Students can miss two classes and receive their diploma. **\$1400**

SESSION 1	Carol Cotner Thompson	
	Begins Thursday, April 1	10:00 a.m.-2:00 p.m.
SESSION 2	May Parich	
	Begins Tuesday, April 6	6:30-10:30 p.m.

CLASS 1 Quick Breads: Muffins, Scones and Quick Breads

CLASS 2 Custards, Bread Pudding and Ice Cream

CLASS 3 Soufflés, Pate a Choux and Pastry Cream

CLASS 4 Tarts, Pies, Cobblers and Crisps

CLASS 5 Chocolate Tasting, Double Chocolate Cake with Milk Chocolate Buttercream; Flourless Chocolate Cake with Ganache Glaze

CLASS 6 Classic White , Cake with Buttercream; Meringues

CLASS 7 Artisan Breads

CLASS 8 Flat Breads and Brioche

CLASS 9 Puff Pastry and Croissants

CLASS 10 Complete Puff Pastry and Croissants

## PRO BAKING II

Starts in August. Registration begins May 15

Pro Baking Prerequisite. In Pro Baking II, students develop the skills they have learned in Pro Baking I to incorporate advanced baking and pastry techniques. There are no make up opportunities for Pro Baking II. Chef Carol Cotner Thompson instructs. **\$900**

CLASS 1 Baguettes and Sourdough

CLASS 2 Danish

CLASS 3 Rolled Butter Dough, Royal Icing, Seasonal Tart with Viennese Butter Dough

CLASS 4 Butter Cakes, Fondant, Petit Fours

CLASS 5 Sponge Genoise, Gelatin, Mousse

CLASS 6 Candy

## SHORT SERIES

Please note: There are no makeups for missed series classes, so plan your schedule accordingly. Please review our cancellation and class policies on the last page of this catalogue. All classes are hands-on. To register for any class, go to <http://newschoolofcooking.com>.

### BASIC COOKING

\$325

Saturdays, April 10, 17, 24, May 1	2:00-5:00 p.m.	or
Thursdays, June 3, 10, 17, 24	6:30-9:30 p.m.	or
Thursdays, June 10, 17, 24, July 1	10:30 a.m.-1:30 p.m.	

This series focuses on essential cooking techniques for beginners. Students learn how to select, handle and prepare ingredients to make successful, inspired meals at home for family and friends. Basic knife skills and tool orientation is included in the program. The dishes we prepare include California Chopped Salad; Mexican Vegetable Soup with Lime, Cilantro and Avocado; Thai Vegetable Soup; Caesar Salad; Halibut Tostadas with Black Beans and Mango Salsa; Maryland Crab Cakes with Caper Dill Dipping Sauce; Grilled Albacore with Thyme Butter and Grilled Vegetables; Roasted Tri Tip with a Tuscan Spice Rub; Roasted Lemon Rosemary Chicken with Roasted Green Beans; Vietnamese Chicken Salad; Real Macaroni and Cheese; Chocolate Decadence Cake; Fresh Fruit Crisp; Pineapple Upside Down Cake.

### BASIC VEGETARIAN COOKING

\$325

Wednesdays, May 26, June 2, 9, 16 6:30-9:30 p.m.

This series focuses exclusively on techniques and principles for cooking vegetarian. Chef May Parich will guide students through purchase, storage and preparation of seasonal vegetables, as well as introduce appropriate herb and vegetable combinations. Students will learn classic cooking techniques and how to work with substitutions so that they become less reliant on recipes and more reliant on their own skill base. Please note: The New School of Cooking does not advocate cooking with processed foods, so we will not be cooking with seitan. While we will discuss basic food combinations, this is not a nutrition class. The dishes we prepare include Seasonal Thai Curry; Quinoa Salad with Dried Fruits and Pine Nuts; Moroccan Vegetable Ragout; Veracruz Style Greens and Beans; Corn Chowder with New Potatoes, Golden Peppers and Basil; Tofu and Vegetable Fried Rice; Vegetable Fajitas with Chipotle Sour Cream and Guacamole; Lasagne of Eggplant, Tomato and Basil; Grilled Vegetables with Summer Couscous; Roasted Beet Salad with Shallot Vinaigrette and Chevre Croutons; Linguine with Zucchini, Vegetable and Cheese Enchiladas with Pumpkin Seed Mole.

Class 1 Knife Skills, Vegetable Identification, Basic Techniques, Stock, Salads

Class 2 Soups and Stews

Class 3 Roasting, Baking and Gratins

Class 4 Grill, Sauté and Stir Fry

**WORLD REGIONAL SERIES: FRANCE**

\$385

Thursdays, April 1, 8, 15, 22 6:30-9:30 p.m.

In the French series, students will immerse themselves in French cooking and culinary traditions from some of the most interesting parts of the country. In addition to preparing regional foods, we will also sample local wines, cheeses and other specialty items from each area. This class is not recommended for absolute beginners.

**WEEK 1: THE SOUTHWEST**

Bayonne Vegetable Stew; Roasted Tuna with Garlic and Sauce Piperade; Poulet Basquaise; White Beans Stewed with Leeks and Herbs; Escarole, Ham, Cheese and Walnut Salad; Straw Potato Cake Stuffed with Braised Leeks; Potato Gratin Dauphinois; Prune and Almond Tart.

**WEEK 2: PROVENCE**

Chick Pea Salad with Nyons Olives; Root Vegetable Greens Salad; Sorrel Soup; Sea Bass Roasted in Parchment with Warm Sauce Pistou; Leg of Lamb on a Bed of Artichokes, Potatoes and Herbs; Roasted Pork Loin with a Red Wine Glaze; Pissaladiere (Niçoise Onion Tart); Braised and Gratinéed Fennel; Savory Swiss Chard Tart; Lavender Honey Ice Cream.

**WEEK 3: NORMANDIE/BRETAGNE**

Salad of Dandelion Greens, Apples and Bacon; Spinach, Ham and Cheese Crepes; Cauliflower Gratin; Moules Frites; Roast Duck with Cider and Turnips; Sole fillets with Beurre Blanc; Carrots Braised in Honey with Juniper Berries; Tarte Tatin.

**WEEK 4: LYON/RHONE VALLEY**

Vichyssoise; Frisée Salad with Lardons; Herbed Fresh Cheese; Cheese Soufflé; Roast Chicken with Chestnuts; Coq au Vin; Blanquette de Veau; Sweet Onion Gratin; Lyonnaise Potato Galette; Crème Caramel.

**BOOT CAMP FOR THE ALMOST ADULT**

\$340

July 20-23, 2:30-5:30 p.m. daily

For teens aged 16-18

This four day intensive course is designed for older teens who are college bound or otherwise seeking culinary independence from their parents. Students will start at the very beginning and learn techniques which they will use forever. We will teach fundamental methods for preparing breakfast, lunch and dinner and students will learn how to make the following items and much more: Salads, Soups and Sandwiches; Grilled Vegetable Fajitas; Pasta Pomodoro; Eggs Every Style; Home Fried Potatoes; Basic Grilling Techniques; Risotto; Fresh Fruit Crumble; Banana Bread.

**INDIVIDUAL CLASSES****THE BUTTERSCOTCH BAKER**

\$85

Saturday, May 1 10:00 a.m.-1:00 p.m.

Butter. Brown sugar. 'Nuff said. Butterscotch Pie with Caramel Sauce; Perfect Butterscotch Pudding with Pecan Shortbread Cookies; Coconut Dream Bars; Sour Cherry Butterscotch Upside Down Cake; Banana Butterscotch Cupcakes; Butterscotch Walnut Tart; Butterscotch Soufflé.

**JAPANESE HANDROLL TECHNIQUE**

\$95

Saturday, June 5 10:00 a.m.-1:00 p.m.

We are so excited to welcome Sushi Chef instructor Masayo Onuki to her first class at the New School of Cooking. Masayo is a sushi chef at Hama Sushi in Venice and has over ten years of teaching experience. This morning, she will introduce the components of sushi preparation and demonstrated proper technique for sushi rolls. Students will prepare an assortment of rolls as well as appropriate accompaniments for an authentic sushi meal. Spicy Tuna, California and Vegetable Rolls: Rice Outside Roll, Seaweed Outside Roll, Hand Roll; Dashi (Japanese Soup Stock); Miso Soup; Shira-Ae (Vegetable with a Tofu Based Sauce; Goma-Ae (Spinach with Sesame Sauce).

**THE STREET FOODS OF MEXICO**

\$90

Friday, June 11 7:00-10:00 p.m.

Festive and easy to eat with your fingers, Mexico's street fare boasts some of the most delicious flavors ever. These dishes turn up all over the country at parks, outside ancient sites and in front of museums. If you are want to throw a great fiesta built around great outdoor dishes, this is the class for you. Homemade Sopos with Tinga Poblana (Masa Boats with a Spicy Pork Stew); Queso Fundido; Shrimp Tacos with Roasted Vegetable Salsa; Ceviche Tostadas with Avocado and Tomatillo Salsa; Tacos with Potatoes, Chiles and Cream; Herbed Green Rice and Black Beans; An assortment of snacks like Squash Blossom Quesadillas; Spiced Peanuts; Jicama with Oranges and Chile; Grilled Corn with Chile Lime Butter; Assorted Mexican Agua Frescas with Seasonal Fruit.

**ROASTING**

\$85

Saturday, April 3 2:00-5:00 p.m. or  
Thursday, May 13 6:30-9:30 p.m.

Here we teach the principles of baking at high temperatures with dry heat—keeping the moisture in vegetables and meats, while creating a crisp, browned exterior. This simple technique brings out the very best flavors in foods. Cumin Roasted Chicken with Oregano Butter, Black Beans and Rice; Herb and Mustard Rubbed Tri Tip with Roasted Heirloom Potatoes and Garlic; Roasted Beet and Chevre Salad with Walnut Vinaigrette; Roasted Mushroom Caps with Herb Nut Butter; Roasted Halibut with a Fresh Herb Sauce; Roasted Pork Tenderloin in a Chinese Ginger Lemon Sauce; Thyme and Lemon Roasted Green Beans.

**PIZZA WORKSHOP**

\$85

Saturday, May 8 2:00-5:00 p.m.

Vegetarian Class. Many people are daunted by the idea of making pizza at home due to a fear of baking with yeast, but in this class, we will show just how easy and delicious homemade pizza can be. We will explore different styles of doughs and shapes, and explain ideal baking conditions. Pizzas will include Grilled Pizza with Basil Pesto; Pizza Margherita; French Pissaladiere with Niçoise Olives and Onions; Deep Dish Polenta Pizza with Fontina, Thyme, Onions and Summer Squash; Spinach and Ricotta Calzone; Pizza with Fingerling Potatoes, Rosemary and Taleggio Cheese.

**ESSENTIAL KNIFE SKILLS**

\$75

Saturday, April 3 10:00 a.m.-12:30 p.m. or  
 Thursday, April 29 6:30-9:00 p.m. or  
 Saturday, June 5 2:00-4:30 p.m. or  
 Wednesday, June 23 6:30-9:00 p.m.

This class provides a foundation for all culinary education and teaches the correct knife techniques used by all safe and successful cooks. We will demonstrate proper handling and sharpening of knives and students will learn how to slice, dice and mince as well as other classic cuts. The chef will also demonstrate how to cut up a chicken. After class, we will serve a meal prepared with the cut ingredients.

**CLASSIC INDIAN DISHES FOR THE AMERICAN KITCHEN**

\$85

Saturday, May 15 2:00-5:00 p.m.

We have all ordered many of the familiar Indian dishes at restaurants, but today, chef Neelam Batra will introduce the techniques for making them at home. Here are some of the favorite classics which you can easily make in your kitchen, and this time they will have fresher flavors and healthful ingredients. Chicken Tikka Kebabs; Ground Lamb Curry; Vegetable Kofta Curry; Punjabi Masala Chickpeas; Paneer Tikka Masala; Bengan Bhartha; Nine Jewels Pullao; Whole Wheat Roti Flatbreads.

**FISH BASICS**

\$90

Tuesday, March 30 6:30-9:30 p.m. or  
 Friday, May 7 7:00-10:00 p.m. or

In this class, students learn proper purchasing, storing and handling of fresh fish. We will show how to filet and remove bones from a whole fish, and practice a variety of cooking techniques including baking, sautéing, roasting, grilling and frying. Artichoke Crusted Salmon with a Mint Vinaigrette; Almond Coated Snapper Fillets with a Red Onion Fennel Salad; Grilled Fish with Parsley Caper Sauce and Roasted Potatoes; Fish Tacos; Salmon and Lime Cakes with Asian Watercress Salad; Chinese Steamed Bass with Ginger Black Bean Sauce.

**GRILLING AND CHILLING, ASIAN STYLE**

\$95

Thursday, July 1 6:30-9:30 p.m.

One of the best complements to the sweet and smoky flavors of barbecue is a refreshing, delicious salad. Tonight, Chef Jet Tila will put his own unique spin on this classic pairing with the following selections; Chicken Yakatori; Vietnamese Barbecued Beef in Rice Paper Wrappers; Papaya Salad; Hoisin Spareribs; Crying Tiger Salad; Grilled Marinated Pork with Rice Vermicelli Noodles; Thai Beef Salad; Hamachi Misoyaki; Sunomono; Korean Galbi Skewers.

**CHICKEN FUNDAMENTALS**

\$85

Saturday, May 22 2:00-5:00 p.m.

This class is designed to teach students how to cook chicken and introduces a range of easy and delicious recipes. The chef will demonstrate how to cut up a whole bird and how to bone chicken breasts. Students will learn proper cooking techniques for whole chickens and chicken pieces. We will utilize cooking techniques including roasting, braising, pan-frying and grilling. Fried Chicken Salad with Honey Pepper Pecans and

Buttermilk Dressing; Grilled Chicken Adobado; Pomegranate Glazed Game Hens with Middle Eastern Spices; Vietnamese Lemongrass Chicken in Lettuce Wraps with Nuoc Cham Dipping Sauce; Roasted Chicken with Lemon and Rosemary.

**INDIAN BEAN WORKSHOP**

\$85

Saturday, June 12 10:00 a.m.-1:00 p.m.

Vegetarian Class. Indian dals are not only delicious and satisfying, but they are also extremely high in protein and fiber, low in fat and have many other health benefits. Today, chef Neelam Batra will introduce several diverse dals along with appropriate accompaniments for a bean feast! Black-Eyed Bean Salad with Cilantro and Chaat Masala; Punjabi Masala Chickpeas with Toasted Cumin and Dried Pomegranate Seeds; Whole Green Mung Beans with Sizzling Spices; Soupy Pigeon Peas with Coconut and Vegetables; Split Urad Beans with Fresh Spinach and Tomatoes; Crispy Fried Okra with Fennel Seeds; Dal Vada Dumplings in Yogurt Raita; Soy Bean Pullao with Cinnamon and Cumin.

**FRESH PASTA WORKSHOP**

\$85

Saturday, June 26 10:00 a.m.-1:00 p.m.

In this class, students will learn the simple art of making fresh pasta, and will practice shaping ravioli, tortellini and agnolini, as well as tagliatelle and papardelle. We will make a mushroom filling, a meat filling, a butternut squash filling and a filling of cheese and fresh greens and the following accompanying sauces: Classic Tomato Sauce; Italian Parsley Pesto; Leek, Sage and Cream Sauce; Brown Butter and Rosemary.

**INDIAN HORS D'OEUVRES**

\$85

Friday, April 30 7:00-10:00 p.m.

Don't miss this chance to learn a host of new appetizers for your next party. Chef Neelam Batra's food is always worthy of plate licking, but it's probably best to limit yourself to licking just your fingers. Yogurt-Marinaded Chicken Tikka Kebabs; Puff Pastry Rolls Filled with Wild Mushrooms; Seared Paneer Cheese Triangles with Pan Roasted Asparagus Tips; Vegetable Filled Potato Fritters; Indian Style Crab Cakes; Dal Samosas; Yogurt Coconut Chutney; Mint and Scallion Chutney; Sweet and Sour Mango Powder Chutney; Cauliflower Pakoras.

**AN EVENING IN EMILIA-ROMAGNA**

\$95

Thursday, May 6 6:30-9:30 p.m.

Emilia Romagna is located between Florence and Venice to the south of Milan. Bordered by the Adriatic Coast, the Po River and the peaks of the Apennines, Emilia Romagna is the birthplace of balsamic vinegar and the only region in the world that is authorized to produce Reggiano Parmesan and Prosciutto di Parma. It is the culinary epicenter of Italy, and tonight, we'll feast on the riches of the area. We'll also sample a great Lambrusco wine. Salad of Tart Greens with Prosciutto and Warm Balsamic Vinaigrette; Ragu Bolognese with Maccheroni; Tortellini In Brodo; Risotto of Red Wine and Rosemary; Porcini Pork Chops; Parsley Stuffed Prawns; Balsamic Roast Chicken; Erbazzone (Spinach Pie).

**CHEESE SEMINAR**

\$50

Wednesday, April 21 6:30-8:00 p.m. or  
 Thursday, May 20 6:30-8:00 p.m.

In this special program, we host a field trip to The Cheese Store of Beverly Hills, where owner Norbert Wabnig and his knowledgeable staff will describe the history and technique of cheese making. We will sample many of their imported and domestic cheeses as well as wines and other specialty foods which are appropriate for serving with cheese. If you haven't been to The Cheese Store yet, this is one of the only resources of its kind in the L.A. area and you are in for a treat. The seminar will meet at the store, 419 N. Beverly Drive. Note: There is no seating at the store.

**AN INTRODUCTION TO WOK COOKING**

\$105

Wednesday, June 30 6:30-9:30 p.m.

In this class, chef Jet Tila will introduce students to techniques for cooking with the highly versatile wok. Students will learn how to season their wok, how to store it, and how to cook a variety of Asian foods, not simply stir fry. Tuition includes a wok for each student to take home. Pad See You; Shrimp Fried Rice; Tom Kha Gai; Pad Prik King; Kung Pao Chicken; Steamed Rockfish with Ginger and Green Onion.

**MOROCCO**

\$90

Saturday, March 27 10:00 a.m.-1:00 p.m.

Moroccan cuisine benefits from multiple influences and hundreds of years of development. The foundation of Moroccan cooking was laid by the Berbers, the first inhabitants of the region, and has since been influenced by Arab, Spanish and French immigrants. In this afternoon's class, we will prepare a menu of some of the best examples of Moroccan food. Orange and Olive Salad; Fresh Fava Bean Dip; Beet Salad with Vinaigrette; Caramelized Carrots with Sweet Paprika; Bastilla; Chicken Tagine with Preserved Lemons and Artichoke Hearts; Vegetable Couscous with Harissa; Marrakech Style Shish Kebabs; Snake Pastry with Figs, Almond Paste and Lemon; Mint Tea.

**SUMMER FRUIT DESSERTS**

\$90

Saturday, June 12 2:00-5:00 p.m.

The flood of gorgeous southern California fruit is just beginning, so we wanted to introduce an assortment of preparations which will inspire you all summer long. The emphasis here is on fruit-forward desserts, so this class features both simple and more involved preparations for all skill levels. Students will prepare Brown Butter Raspberry Tart; Apricot, Cherry and Almond Crumble; Summer Berry Trifle; Fresh Plum Cake; Strawberry Ice Cream with Fresh Strawberry Sauce; Almond Breakfast Cake with Nectarines and Crumble Topping; Peach Custard Tart on Shortbread Crust.

**MARINADES, BARBECUE SAUCES AND DRY RUB GRILLING**

\$90

Saturday, May 8 10:00 a.m.-1:00 p.m. or  
 Thursday, May 20 6:30-9:30 p.m.

As the days begin to warm, the smell of grilling emerges in the air. With summer lasting into November, be prepared with a battery of great sauces, rubs and marinades, and learn the simple techniques for achieving perfectly grilled meats, fish and chicken. Grilled Mediterranean Chicken Skewers with Grilled Garlic Bread; Baby Back Ribs with South

Carolina Barbeque Sauce; Argentinean Steak with Chimichurri; Grilled Lime Chicken with Fresh Fruit and Ginger Chutney; Grilled Oregano Lemon Shrimp in Greek Summer Salad; Marinated Flank Steak; Grilled Tuna and Avocado Salad with Toasted Corn Vinaigrette.

**VANILLA LOVERS UNITE**

\$90

Saturday, June 19 2:00-5:00 p.m.

Pastry chef Cindy Mushet has prepared a sophisticated menu designed to show off the deep, sensual flavor that is essential to so many desserts. She will also guide students through understanding of vanilla beans and vanillas from Mexico, Tahiti and the Bourbon Islands. Double Vanilla Ice Cream with Vanilla-Roasted Pineapple and Pink Peppercorns; Very Vanilla Bean Soufflé with Vanilla Custard Sauce; Double Vanilla Pound Cake with Warm Fruit Compote; Vanilla Tapioca Parfait with Spiced Sour Cherry Layers and Cinnamon Toast; Vanilla Date Cupcakes with Buttermilk Fudge Frosting; Vanilla Bean Panna Cotta with Strawberries.

**VEGETARIAN SUMMER**

\$85

Saturday, June 26 2:00-5:00 p.m.

Vegetarian Class. With demand for vegetarian classes on the rise, now is the perfect time to learn how to put together several summer vegetable meals. Chef May Parich will introduce the classic flavors of summer and help students plan meals which feature a salad and a main dish. Butter Lettuce Salad with Fresh Corn, Cherry Tomatoes and Green Goddess Dressing; Bread Pudding with Corn, Cheddar and Dill; Asian Greens and Cucumbers with Sesame Soy Vinaigrette; Spicy Thai Eggplant with Steamed Jasmine Rice; Fattoush Salad; Filo Triangles with Zucchini and Pine Nuts; Mesclun Salad with Grilled Figs; Grilled Summer Vegetables with Summer Orzo.

**DIM SUM**

\$85

Saturday, May 15 10:00 a.m.-1:00 p.m.

In this class, chef May Parich will acquaint students with the traditions, techniques, varied doughs and flavors of these small, mouth-watering dishes which are consumed as snacks throughout China. Discover why the term Dim Sum translates to "heart's delight" and how to incorporate dim sum into a unique brunch or hors d'oeuvre menu. Steamed Pork Buns; Sew Mai Dumplings; Mini Vegetable Spring Rolls; Scallion Ginger Potstickers; Steamed Seafood Packets; Tamarind Glazed Spareribs; Scallion Pancakes; Assorted Dipping Sauces.

**PARIS BISTRO**

\$95

Thursday, May 27 6:30-9:30 p.m.

French bistros differ from upscale restaurants insofar as they feature simple, traditional French home cooking. A bistro is a place for good times with friends, and we wanted to recreate a classic Bistro meal for our students to enjoy. Gougeres; Mixed Wild Greens with Mustard Vinaigrette and Chevre Croutons; Coquilles St. Jacques au Whiskey; Sole Grenobloise; Steak Frites; Potato Galette; Zucchini Crepes; Vanilla Pots de Creme.

**THAI NOODLES**

\$90

Saturday, April 10 10:00 a.m.-1:00 p.m.

Visitors to Thailand will discover a noodle shop or stall on virtually every street in bustling Bangkok and Chiang Mai as well as in the tiny villages. Noodles are eaten with gusto at all

times of the day and with myriad variation. Join chef May Parich to learn how to cook this delicious assortment of authentic Thai noodles: Khao Soi Gai (Chaing Mai Curried Noodle Soup); Pad Thai; Stir Fried Egg Noodles with Barbecued Pork; Pad See Eew; Rad Nar (Rice Stick Noodles with Thai Soy Sauce); Rice Noodles with Beef and Tamarind; Spicy Stir Fried Coconut Noodles with Chicken and Shrimp.

**SUMMER COMFORT FOOD** \$85

Saturday, May 22 10:00 a.m.-1:00 p.m. or  
 Saturday, June 19 10:00 a.m.-1:00 p.m.

In winter, we equate comfort food with heavy, substantial dishes that help protect us from the elements. In summer, we long for lighter yet familiar flavors from our youth that help define American cuisine and take advantage of the season's bounty. Grilled Chicken with Homemade Barbecue Sauce; Red Bliss Potato Salad; Lemon Olive Oil Marinated Chicken with a Fresh Vegetable Gratin; Cucumber Dill Salad; Halibut with Pine Nut Butter; Greek Salad; Fettuccine with classic Basil Pesto; Stuffed Pattypan Squash; Red Wine Marinated Flank Steak with Roasted Vegetables.

**ALL AMERICAN BAKE SALE** \$85

Saturday, April 17 10:00 a.m.-1:00 p.m.

At the New School of Cooking bake sale, every thing on the table is actually good—no good looking things that turn out to be duds! Today, we're making some of our favorite American desserts which can be made ahead and packed for school lunches, picnics, to give as gifts and for casual parties. And they are...Dulce de Leche Brownies; Cinnamon Sugar Donut Holes; Nutterbutter Cookies; Yellow Layer Cake with Milk Chocolate Frosting; Lemon Poppyseed Cake with Lemon Glaze; Cream Filled Cupcakes; Homemade Oreos.

**TRATTORIA** \$90

Friday, April 16 7:00-10:00 p.m.

The foods found on the menu of any good trattoria feature simple, informal dishes which bring people together. Tonight students will learn how to combine a few high quality ingredients to create classic Italian dishes. Pizza Margherita; Semolina Dumplings with Basil Pesto; Herb Scented Green Bean Salad; Pork Chops with Fennel; Frito Misto of Calamari, Lemon, Onions and Zucchini; Spinach and Chickpeas with Olive Oil and Lemon; Gnocchetti Sardi with Greens and Pecorino; Amaretti Cookies.

**SPRINGTIME IN TUSCANY** \$90

Saturday, April 24 10:00 a.m.-1:00 p.m.

Because Tuscany is rural farm country, many of its most memorable dishes are rustic peasant foods which utilize inexpensive ingredients like beans, bread, olives and a few vegetables. Modern Tuscan cooking takes the best of the classic dishes and improves upon them with more contemporary techniques and newly available ingredients. In this class, we introduce a feast of authentic seasonal dishes that showcase the country's finest. Cecina (Chickpea Flatbread); Farro Salad with Peas, Fava Beans, Arugula and Tomatoes; Arugula, Pine Nut and Parmesan Salad; Bistecche alla Fiorentina; Chicken Under a Brick; Penne alla Vodka; Panzanella; Tiramisu.

**KIDS COOKING CAMPS**

Once again, we are holding summer camps for kids aged 9 to 12. We will not be offering teen camps this year. All classes are participation, and students will prepare an ambitious menu each day. Campers will receive basic skill instruction in both weeks of camp. Camp is extremely popular and space is limited. Note: There are no refunds or credits for camps cancelled after May 31.

**KIDS WEEK ONE ALL TIME FAVORITES** \$465

June 21-25, 2:30-5:30 p.m. daily

Each day, we will make a complete meal of delicious food that the whole family will love. Grilled Chicken Teriyaki, Summer Vegetable Gratin, Crispy Breaded Fish with Homemade Remoulade Sauce; Buttermilk Fantails; Macaroni and Cheese, Breadsticks, Lasagne, Italian Chopped Salad, Memphis Style Baby Back Ribs; New York Cheesecake; Homemade Hostess Cupcakes; Summer Fruit Cobblers.

**KIDS WEEK TWO INTERNATIONAL COOKING** \$465

July 5-9, 2:30-5:30 p.m. daily

This week, students will explore the cuisines of a different country each day and will prepare a complete menu of authentic regional foods. This year, we will introduce the foods of Italy, Mexico, China, France and the American South. Recipes include Shrimp Fried Rice; Steamed Pork Buns; Chinese Almond Cookies; Fresh Corn Tamales with Tomatillo Salsa; Chicken Enchiladas; Guacamole, Pico de Gallo and Chips; Flan; Pizza alla Napoletana; Fettuccine with Basil Pesto; Italian Cheesecake; Chicken Pallaird with a Shallot Butter Sauce; Ham and Cheese Crepes; Chocolate Eclairs; Chicken and Dumplings; Southern Succotash; Banana Pudding.

**REGISTRATION**

Please go to <http://www.newschoolofcooking.com> to register for any class. Our kids camps and teen bootcamp are listed in this catalogue so parents can plan their summers ahead. Our adult summer classes will list on line mid-May. We have partnered with a new registration system and expect some hiccups until the end of March. We sincerely apologize for any inconvenience this has caused but are confident that our new system, once fully integrated, will be superior to the system we used from November-March. If you received a gift certificate prior to 2009, you will need to call us at 310 842 9702. If you received a gift certificate from November 2009-March 2010, please call us so we can enter your coupon into the system. And don't forget to review our policies on the last page of this catalogue

APRIL						
SUN	MON	TUE	WED	THUR	FRI	SAT
				10:00 Pro Baking 1-1 6:30 France	1 10:00 Knife Skills 2:00 Roasting	2 10:00 Thai Noodles 2:00 Basics
4 closed for Easter	5 6:30 Pro 1-15	6 10:00 Pro 1-8 6:30 Pro Baking 1-1	7 10:00 Pro 1-4 6:30 Pro 1-14	8 10:00 Pro Baking 1-2 6:30 France	9 10:00 Thai Noodles 2:00 Basics	10 10:00 Thai Noodles 2:00 Basics
11 9:30 Pro Baking 1-7 2:30 Pro 1-6	12 6:30 Pro 1-16	13 10:00 Pro 1-9 6:30 Pro Baking 1-2	14 10:00 Pro 1-5 6:30 Pro 1-15	15 10:00 Pro Baking 1-3 6:30 France	16 10:00 Bake Sale 2:00 Basics	17 10:00 Bake Sale 2:00 Basics
18 9:30 Pro Baking 1-8 2:30 Pro 1-7	19 6:30 Pro 1-17	20 10:00 Pro 1-10 6:30 Pro Baking 1-3	21 10:00 Pro 1-6 6:30 Pro 1-16 6:30 Cheese Seminar	22 10:00 Pro Baking 1-4 6:30 France	23 10:00 Springtime in Tuscany 2:00 Basics	24 10:00 Springtime in Tuscany 2:00 Basics
25 9:30 Pro Baking 1-9 2:30 Pro 1-8	26 6:30 Pro 1-18	27 10:00 Pro 1-11 6:30 Pro Baking 1-4	28 10:00 Pro 1-7 6:30 Pro 1-17	29 10:00 Pro Baking 1-5 6:30 Knife Skills	30 7:00 Indian Hors d'Oeuvres	

MAY						
SUN	MON	TUE	WED	THUR	FRI	SAT
						1 10:00 Butterscotch 2:00 Basics
2 9:30 Pro Baking 1-10 2:30 Pro 1-9	3 6:30 Pro 1-19	4 10:00 Pro 1-12 6:30 Pro Baking 1-5	5 10:00 Pro 1-8 6:30 Pro 1-18	6 10:00 Pro Baking 1-6 6:30 Emilia Romagna	7 7:00 Fish	8 10:00 Grilling 2:00 Pizza
9 9:30 Pro 2-1 2:30 Pro 1-10	10 6:30 Pro 1-20	11 10:00 Pro 1-13 6:30 Pro Baking 1-6	12 10:00 Pro 1-9 6:30 Pro 1-19	13 10:00 Pro Baking 1-7 6:30 Roasting	14 10:00 Dirm Sum 2:00 Classic Indian	15 10:00 Dirm Sum 2:00 Classic Indian
16 9:30 Pro 2-2 2:30 Pro 1-11	17 6:30 Pro 1-1	18 10:00 Pro 1-14 6:30 Pro Baking 1-7	19 10:00 Pro 1-10 6:30 Pro 1-20	20 10:00 Pro Baking 1-8 6:30 Grilling 6:30 Cheese Seminar	21 10:00 Summer Comfort 2:00 Chicken Fundamentals	22 10:00 Summer Comfort 2:00 Chicken Fundamentals
23 9:30 Pro 2-3 2:30 Pro 1-12	24 6:30 Pro 1-2	25 10:00 Pro 1-15 6:30 Pro Baking 1-8	26 10:00 Pro 1-11 6:30 Basic Vegetarian	27 10:00 Pro Baking 1-9 6:30 Paris Bistro	28 closed for Memorial Day	29 closed for Memorial Day

JUNE						
SUN	MON	TUE	WED	THUR	FRI	SAT
30 closed for Memorial Day	31 closed for Memorial Day	1 10:00 Pro 1-16 6:30 Pro Baking 1-9	2 10:00 Pro 1-12 6:30 Basic Vegetarian	3 10:00 Pro Baking 1-10 6:30 Basics	4	5 10:00 Japanese Handrolls 2:00 Knife Skills
6 9:30 Pro 2-4 2:30 Pro 1-13	7 6:30 Pro 1-3	8 10:00 Pro 1-17 6:30 Pro Baking 1-10	9 10:00 Pro 1-13 6:30 Basic Vegetarian	10 10:30 Basics 6:30 Basics	11 7:00 St. Foods of Mexico	12 10:00 Indian Beans 2:00 Summer Fruit Desserts
13 9:30 Pro 2-5 2:30 Pro 1-14	14 6:30 Pro 1-4	15 10:00 Pro 1-18 6:30 Pro 1-1	16 10:00 Pro 1-14 6:30 Basic Vegetarian	17 10:30 Basics 6:30 Basics	18	19 10:00 Summer Comfort 2:00 Vanilla
20 9:30 Pro 2-6 2:30 Pro 1-15	21 2:30 Kids Camp 6:30 Pro 1-5	22 10:00 Pro 1-19 2:30 Kids Camp 6:30 Pro 1-2	23 10:00 Pro 1-15 2:30 Kids Camp 6:30 Knife Skills	24 10:00 Basics 2:30 Kids Camp 6:30 Basics	25 6:30 Kids Camp	26 10:00 Fresh Pasta 2:00 Summer Vegetarian
27 9:30 Pro 2-7 2:30 Pro 1-16	28 6:30 Pro 1-6	29 10:00 Pro 1-20 6:30 Pro 1-3	30 10:00 Pro 1-16 6:30 Wok			

## DIRECTIONS

We are located on the southeast corner of Washington Boulevard and Helms Avenue, catty corner from the Helms Bakery Building. From Interstate 10 East, take the Robertson Boulevard exit and drive south to Washington. Turn left and drive about four blocks to Helms. From the 10 West, exit Fairfax/Washington Boulevard. Turn left on Washington Boulevard and drive about eight blocks down.

## POLICIES

All classes require advance registration. Payment for all recreational classes, including four week series, is expected in full at the time of registration. Cancellations must be made at least two business days in advance of the class date in order to receive a refund. If you are unable to attend your class, you may send someone in your place. We require 50% payment for professional classes at the time of registration and the remaining 50% is due at the beginning of the first class. If you need to cancel a professional class, please give us at least a week's notice. In the event that we have to cancel a class, students will receive a full refund. There are no refunds or credits for cancellation of short series or professional classes after the class has started.

We have just launched online registration and will no longer be able to give credit for classes cancelled less than two days before the class. We will continue to honor existing class credits until January 2011, so if you have an outstanding credit, be sure to use it this year.

In the interest of health and safety, we ask all students to wear long pants, closed shoes with rubber soles, and to tie back long hair. Please do not wear perfume to any of our classes. Please bring your own apron and pen to classes. Unless otherwise stated, you are welcome to stuff yourselves silly while you are here, but food does not leave the school.



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