

## Teen and Adult Culinary Classes

**CUTLERY LESSONS** Good knife skills in the kitchen are not only important for safety but for time efficiency, and enhancing the flavor and presentation of food. This one-day workshop teaches culinary knife skills including oblique, chiffonade, dice, and julienning vegetables. These new skills will be useful for a lifetime. All knives will be supplied. A delicious lunch will also be prepared and served. **Instructor: Bobbie Burt.** All registrations go through ECS. Find the link to online registration at [www.ecsforall.org](http://www.ecsforall.org).

**Saturday, April 6**  
9:00AM-2:00PM  
Fee: \$45  
Grade 7 to Adult  
Cactus Shadows

**Saturday, April 13**  
9:00AM-3:00PM  
Fee: \$75  
Grade 7 to Adult  
Cactus Shadows



**MAKING CHOCOLATE BUNNIES, EGGS AND MORE** Learn highly specialized techniques to create treasured, Easter gifts for years to come. This is a unique opportunity to learn chocolate making from Ms. Burt, the former owner of Seven Sisters Sweet Shop in Scottsdale. Ms. Burt will teach students how to make hollow, Belgium chocolate rabbits with chocolate baby bunnies and candies inside. The second lesson will be learning how to make extraordinary panoramic eggs out of sugar, decorated with royal icing and other sugared ornaments. At the completion of the class, students will walk away with their own hollow rabbit with bunnies inside, a decorated keepsake panoramic egg, and the skills to make them for years to come. All registrations go through ECS. Find the link to online registration at [www.ecsforall.org](http://www.ecsforall.org).

## UNIFIED CULINARY WITH BOBBIE BURT

**The following cooking classes are designed for students with special needs to learn how to make delicious food.**

Students Grade 7 to Adult will be instructed on the secrets of correct weighing, how to use small utensils and appliances and follow recipes. They will enjoy preparing a variety of dishes, using the skills they have acquired. (Techniques will vary according to skill levels appropriate of the groups.) Students will learn sanitary food handling and personal hygiene for the kitchen. Please indicate any food allergies in the notes section of online registration. Prerequisites for these classes include the ability to work independently. For the safety of the student, these classes may not be appropriate for students that require one on one support. ECS reserves the right to admit or deny a student's enrollment based on a teacher/counselor's recommendation. General Education high school students are encouraged to apply with Bobbie Burt for volunteer teacher aide positions. For further questions on whether these classes are a good fit for your child, please contact your child's teacher, Lori DiCicco, or Bobbie Burt. All registrations go through ECS. Find the link to online registration at [www.ecsforall.org](http://www.ecsforall.org).



### VALENTINE COOKIES, CUPCAKES AND TREATS

Students will learn how to make delicious Valentine goodies. They will enjoy preparing the treats, decorating them, and giving them to someone special, all while using the skills they have acquired.

**Saturdays, 1/19-2/9**  
9:00AM-12:00PM  
Fee: \$125  
Cactus Shadows

**Saturdays, 2/16-3/16**  
9:00AM-12:00PM  
Fee: \$155  
Cactus Shadows

### LET'S DO LUNCH!

Students will learn how to make delicious lunches they can duplicate at home. They will enjoy preparing and eating the lunches that they have made, using the skills they have acquired.



### HEALTHY SUMMER COOKING

Students will learn how to make refreshing, healthy summer dishes they can duplicate at home. They will enjoy preparing and eating a variety of dishes they have made, using the skills they have acquired.

**Saturdays, 4/27-5/18**  
9:00AM-12:00PM  
Fee: \$125  
Cactus Shadows