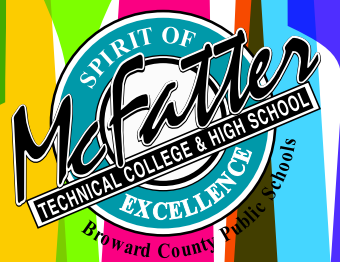


Culinary Creations

at
**McFatter School
of
Culinary Arts**

**No
Books!
No
Uniforms!
No
Tests!**

**Just
Fun, Fun,
Fun!**



McFatter Technical College
and Technical High School
6500 Nova Drive
Davie, FL 33317

mcfattertechnicalcollege.edu





BASIC CAKE DECORATING

WEDNESDAYS
6:00 pm-9:00 pm

Next class begins
June 13, 2018

\$76

The Basic Cake Decorating program offers an introduction to the basic art of frosting and decorating a cake. Topics include familiarization with cake decorating tools, bags, tips and an exploration into different styles of cakes. We will demonstrate how to properly torte, fill and frost a cake. Students will practice basic border techniques, decorative piping, drop flowers and leaves. The course also touches upon the basic art of covering a cake in fondant and using fondant to create decorative elements on a cake.



PLANT-BASED VEGETARIAN COOKING

TUESDAYS
6:00 pm-9:00 pm

Next class begins
June 12, 2018

\$83

This program is an introduction to plant-based vegetarian cooking. Learn how to change from the SAD (standard American diet) to eating whole and nutrient dense foods and learn why they are important for health. Students will prepare a multitude of delicious healthy recipes while focusing on appropriate cooking methods. Learn how to build flavor profiles, retain maximum nutrients and choose the correct combination of foods to provide a well-balanced diet. Whether you're a seasoned vegetarian or just curious you will be amazed how beautiful and flavorful your creations will be.



BREAD BAKING

WEDNESDAYS
6:00 pm-9:00 pm

Next class begins
Summer 2019

This course introduces the student to bread-making techniques that go beyond the recipes and raise your baking skills to a whole other level. Explore the stages of bread making and learn trade secrets for measuring, mixing, proofing and baking different types of bread, including supple French bread and rich marble rye. Learn to balance time, temperature and ingredients to create delicious, fresh breads in your own kitchen.



THE WONDERFUL WORLD OF PASTRY

WEDNESDAYS
6:00 pm-9:00 pm

Next class begins
Summer 2019

Learn how to create and present a large variety of pastry. This class will cover breakfast pastry, cookies and petit fours; French, German and Italian pastries, as well as tarts, marzipan and chocolate pastries. The class will culminate with the students presenting a Viennese Table on the final evening. How sweet it is!



GARDE MANGER: THE COLD KITCHEN

WEDNESDAYS
6:00 pm-9:00 pm

Next class begins
Summer 2019

This program is an introduction to the fine art of "Garde Manger". Travel through the world of garnishing, fruit and vegetable carving, buffet, platters, setups, salads, sandwiches and the land of "charcuterie" which includes sausage making, patés and terrines and so much more. Join us on this delicious journey.

REGISTER FOR CLASSES DURING OPEN ENROLLMENT. PLEASE BE ADVISED THAT REGISTRATION RUNS ON A FIRST COME, FIRST SERVED BASIS.

All Culinary Creations classes are Traditional - 100% Classroom-Lab Based.

For more information, please contact:

Mrs. Franzie Williams

754-321-5732 or 754-321-5814

franzie.williams@browardschools.com