



ACADÉMIE  
CULINAIRE

# Cooking Courses English Schedule **2012** Montreal



# Montreal English **Cooking Courses** Winter / Spring 2012 Schedule

## Basic Cooking

Learn how to develop your skills in the kitchen. You will be able to create your own special meals with a touch of professionalism. The basic techniques will soon be a piece of cake, and you will gain confidence while cooking. In this course, totaling 24 hours (held in 8 sessions of 3 hours each), you will learn various cooking methods, cutting techniques, how to make delicious sauces, the secrets that rest behind the world of spices, how to bake pastries, how to preserve meats and seafood, what to have in your kitchen at all times in order to recreate delicious meals etc. In sum, you will become more confident in your kitchen! Mastering the basic techniques will ensure a new type of cooking and will lead you towards a more healthy and well balanced diet.

**Date:** Tuesdays April 10, 17, 24, May 1<sup>st</sup>, 8, 15, 22 and 29 **Time:** 18h30 **Lasting:** 24h **Price:** \$890

## All About Fish

Cooking fish requires specific culinary techniques. Fish are particular, and in this class you will learn how to select, prepare and cook their delicate flesh. Also, various cooking demonstrations will be given allowing you to discover new flavours and textures.

**Date:** Sunday February 5 **Time:** 9h30 **Lasting:** 6h **Price:** \$205

## BBQ

Summer without outdoor cooking is not a real summer! With this course, you will become an expert in barbecue cooking and impress friends and relatives this summer. We will show you the techniques behind the perfect steak, chicken, fish, and vegetable sides. Come and bring someone. Then share the knowledge.

**Date:** Monday May 7 **Time:** 18h30 **Lasting:** 3h **Price:** \$95

## Cake Decorations

Learn various cake decorating techniques with one of our Chef. This 4 hour hands-on class will teach you how to handle a decorating tube, how to make almond paste, little tricks to handling chocolate and much more!

**Date:** Sunday April 1<sup>st</sup> **Time:** 9h30 **Lasting:** 4h **Price:** \$165

## Chocolaty Desserts

Chocolate lovers be prepared because this class was created especially for you. Chocolate will be the heart of each recipe cooked. Let our chef guide you in every step to make sumptuous chocolate desserts. Learn various techniques to impress and succeed in the chocolate world. What better way to treat yourself?

**Date:** Saturday May 5 **Time:** 9h30 **Lasting:** 6h **Price:** \$205

## Indian Cooking

Discover this colorful unique cuisine, rich in spices and tasteful sauces. Come and learn techniques and recipes from Northern regions (butter chicken, cucumber raita, kachumber...) and also from Southern India (shrimp with coco milk, carrot salad, noodle pudding...). A feast for your eyes as well as for your taste-buds.

**Date:** Saturday March 10 **Time:** 9h30 **Lasting:** 6h **Price:** \$205

## Italian Cooking

Italy, yet another culinary reference! Discover this authentic cuisine and learn to make regional classics such as caponata, carpaccio, osso buco, risotto alla milanese, and tiramisu. This class is a virtual culinary adventure across the Italian countryside.

**Date:** Monday and Tuesday April 23 and 24 **Time:** 18h30 **Lasting:** 6h **Price:** \$205

## Pastries and Deserts

Learn basic baking techniques such as: Chantilly cream, custard, choux pastry, hippen masse... You will bring back home many sweet treats.

**Date:** Sunday March 25 **Time:** 9h30 **Lasting:** 6h **Price:** \$205

## Thai Cooking

This refined and delicate cuisine is composed of spicy and aromatic flavours. Come and learn about the typical pad thai (a complete rice-based meal), satay sauce, red curry, and peanut chicken.

**Date:** Friday April 13 **Time:** 15h30 **Lasting:** 6h **Price:** \$205



## Summer Cooking Camps 2012

**Register your child before March 31, 2012 and save \$50\*.**

**Summer cooking camps start the week of June 18 and end the week of August 27.**

\* Cost: \$550 + taxes per child / per week (the cost of camp includes meals, snacks and day care). Promotions valid for the Old Montreal.

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