



Class Offerings • Spring 2009

WEST KENTUCKY COMMUNITY AND TECHNICAL COLLEGE
a la carte | CULINARY SERIES



Paducah Junior College, Inc.
The Foundation of WKCTC
P.O. Box 7380
Paducah KY 42002-7380

Coming Summer 2009!

From Farm to Table

Join Artisan Kitchen chefs David Jones and Karla Lawrence and visit the Farmer's Market.

Select farm-fresh ingredients and create a fabulous summer lunch.

Coffee House Blends

Join us at Market Square Coffee for an evening of caffeinated fun.

Date(s): Thursday, January 22
Time: 7 p.m.
Type: Demonstration w/ Sampling
Instructor: Valerie Pollard
Location: Market Square Coffee
Cost: \$15
Details: Valerie Pollard, owner of Market Square Coffee, will discuss the nuances of this guilty pleasure. Attendees will receive coffee samples to take home.

Central & South American Cuisine

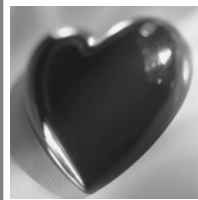
Learn south of the border secrets.

Date(s): Tuesdays: January 27 & February 3
Time: 6-9 p.m.
Type: Hands On
Instructor: Karla Lawrence & David Jones, Artisan Kitchen
Location: WKCTC Bistro, Anderson Technology Building
Cost: \$50
Details: An introduction to basic techniques and flavors of Central and South American cuisine. Recipes will incorporate locally available items.

The Art of Tea

Join us at Market Square Coffee for an evening of learning about tea, featuring various tea tastings.

Date(s): Thursday, February 5
Time: 7 p.m.
Type: Demonstration w/ Sampling
Instructor: Valerie Pollard
Location: Market Square Coffee
Cost: \$15
Details: Valerie Pollard, owner of Market Square Coffee, will discuss the differences between black, white and green tea as well as other aspects of tea. Attendees will receive tea samples to take home.



Special Event: Valentine's Dinner

Join A Pampered Palate's Laura Duff for a beautiful Valentine's Dinner at Kirchoff's Bakery. A seasonal gourmet meal will be served and Laura will share preparation secrets with her guests.

Date: Saturday, February 14
Time: 6 p.m.
Type: Special Event
Location: Kirchoff's Bakery
Cost: \$80 / couple

Delightful Desserts II

The Artisan Kitchen's pastry chef will teach you to create fabulous desserts to impress your family and guests. A great class for Delightful Desserts I participants and foodies new to the scene.

Date(s): Tuesdays: March 3 & March 10
Time: 6-9 p.m.
Type: Hands On
Instructor: Karla Lawrence & David Jones, Artisan Kitchen
Location: WKCTC Bistro, Anderson Technology Building
Cost: \$50
Details: Each night will focus on a different category of dessert. Includes cake decorating. Count your calories elsewhere!

Italian Cuisine II

Dom and Arleen are back to teach you more of their family favorites in this second installment of the popular class. This class is phenomenal!

Date(s): Tuesdays: April 14, 21, 28 and May 5
Time: 6-9 p.m.
Type: Hands On
Instructor: Dom & Arleen Amato
Location: WKCTC Kitchen & Bistro, Anderson Technical Building
Cost: \$100
Details: Participants will learn to create more than 30 tasty Italian dishes including: chicken marsala, chicken picatta, steak pizzaiola, eggplant parmesan, penne alla fiesolana, shrimp in butter sauce, mushroom risotto, arancini (rice balls). Also included: pizza making (dough, sauce and topping recipes) and pasta making (ravioli, manicotti, linguine, etc.).

International Desserts

Sample desserts with an international flare and take the recipes home to try.

Date(s): Tuesday, April 23
Time: 7-9 p.m.
Type: Demonstration w/ Sampling
Instructor: Karla Lawrence & David Jones, Artisan Kitchen
Location: WKCTC Bistro, Anderson Technology Building
Cost: \$15
Details: Calorie counters need not register for this tasty class.



Special Event: Mother's Day Brunch

Join A Pampered Palate's Laura Duff for a tasteful brunch in the courtyard of Max's Brick Oven Café. Laura will prepare a seasonal gourmet meal that will start this special day perfectly.

Date: Sunday, May 10
Time: 6-10 p.m.
Type: Special Event
Location: Max's Brick Oven Café
(Rain Location: Kirchoff's Bakery)
Cost: \$30, Adults, \$15, Children (10 & under)
Time: 12 p.m.
Note: Our apologies, but this event cannot accommodate children under the age of 5.

Chinese Cuisine

Not your typical Chinese take-out. Learn to prepare Chinese dishes that incorporate traditional flavors. Watch out P.F. Chang's!

Date(s): Tuesdays: May 12 & 19
Time: 6-9 p.m.
Type: Hands On
Instructor: Karla Lawrence & David Jones, Artisan Kitchen
Location: WKCTC Bistro, Anderson Technology Building
Cost: \$50
Details: An introduction to basic techniques and flavors of Chinese cuisine. Recipes will incorporate locally available items.

Class Information

- Hands-On Series: A series of two to four, three-hour classes.
- Hands-On: One, three-hour class.
- Demonstration: A 1.5 - 2 hour class where instructors demonstrate recipes.
- Make & Take: A 1.5 - 2 hour class for accompanied children.
- Special Event: A culinary-themed meal or gathering.
- WKCTC reserves the right to substitute ingredients and menu items.
- We regret that our classes cannot accommodate special requests due to food allergies or diet restrictions.
- All hands-on series, hands-on, and demonstration classes include menu recipes and sampling during the class.

Meet Our Instructors

Home chefs Dom and Arleen Amato have been teaching Italian Cooking at WKCTC for several years. Dom and Arleen leave their students well prepared to create their hearty dishes at home.

Caterer and chef extraordinaire Laura Duff is the owner of A Pampered Palate at Kirchoff's Bakery. A Registered Dietician with a Nutrition and Food Service Management degree from Murray State University, Laura makes Kirchoff's Bakery simply sizzle when it comes to high-end catering featuring her homemade fare.

David Jones leads the Artisan Kitchen crew as they strive to expand their unique offerings. As Owner and Executive Chef, David has over 20 years experience in front and back of the house operations both locally and in the St. Louis area.

We are proud to feature WKCTC culinary graduate Karla Lawrence from Artisan Kitchen as one of our instructors. Karla is a pastry chef who has was recently accepted to attend the World Pastry Forum.

Market Square Coffee owner Valerie Pollard is Paducah's downtown barista. Market Square Coffee features a large retail selection of both coffees and teas.

à la carte | CULINARY SERIES MEMBERSHIP

Members will enjoy these privileges:

- Designated registration dates prior to general registration for all classes.
- A \$10 discount off of one class each semester (fall and spring only). Cannot be applied to special events.

Membership Details:

- The cost is \$50, and your membership is effective immediately for one year, expiring December 31 of each year.
- \$30 of each membership is considered a tax-deductible donation. A donation receipt will be provided.

Participant Guidelines

- Unless otherwise stated, participants must be ages 19 and above.
- Participants between the ages of 15 - 18 are welcome in most classes but must be accompanied by a participating adult.
- Participants should bring an apron and wear close-toed shoes to all hands-on sessions.
- WKCTC reserves the right to substitute ingredients and menu items.
- We regret that our classes cannot accommodate special requests due to food allergies or diet restrictions.

Accessibility Information

- WKCTC facilities are handicap accessible. Please phone regarding the accessibility of off-site locations.

Payment / Cancellation / Refund Policy

- All classes and events must be pre-paid.
- WKCTC reserves the right to cancel or reschedule classes. In the event a class is cancelled, all participants will receive full refunds.
- A full refund will be issued for any class (excluding special events) up to 14 days prior to the class date.
- A 50% refund will be issued for any class (excluding special events) up to 7 days prior to the class date.

Special Thanks

Laura Duff, A Pampered Palate, (270) 556-2015, www.apamperedpalate.net

David Jones, Artisan Kitchen, (270) 538-0250, www.artisankitchen.net

Kirchoff's Bakery, (270) 442-7117

Karla Lawrence, Artisan Kitchen, (270) 538-0250, www.artisankitchen.net

Market Square Coffee, Valerie Pollard, (270) 444-0044

Please note: Our instructors do not accept class registration information.

Spring 09 Registration
 Á La Carte Member Registration: 1/5/09 - 1/6/09
 General Registration Begins: 1/7/09

Name: _____

Address: _____

City: _____ St: _____ Zip: _____

Daytime Phone: _____ Email: _____

Select Classes:

Coffee House Blends
 Thursday 1/22 _____ x \$15 = \$ _____

Central & South American Cuisine
 Tuesdays: 1/27 & 2/3 _____ x \$50 = \$ _____

The Art of Tea
 Thursday 2/5 _____ x \$15 = \$ _____

Special Event: Valentine's Dinner
 Saturday 2/14 (price/couple) _____ x \$80 = \$ _____

Delightful Desserts II
 Tuesdays: 3/3 & 3/10 _____ x \$50 = \$ _____

Italian Cuisine II
 Tuesdays: 4/14, 4/21, 4/28 & 5/5 _____ x \$100 = \$ _____

International Desserts
 Tuesday, 4/23 _____ x \$15 = \$ _____

Special Event: Mother's Day Brunch
 Sunday 5/10 Adult _____ x \$30 = \$ _____
 Child (5-10) _____ x \$15 = \$ _____

Chinese Cuisine
 Tuesdays: 5/12 & 5/19 _____ x \$50 = \$ _____

à la carte Membership _____ x \$50 = \$ _____

Total = \$ _____

Payment Method:

Check - Make check payable to Paducah Junior College, Inc.

Visa / MasterCard

Card Number: _____ Exp: _____

Signature: _____ Date: _____

Questions / Register by Phone:

Credit Card Payments
 (270) 534-3086

Register Via Fax:

Credit Card Payments
 (270) 534-6319

Register Via Mail:

Check or Credit Card Payments
 Becky Haus, WKCTC
 P.O. Box 7380
 Paducah KY 42002-7380