



PBC CULINARY ACADEMY

March 26	Safe Knife Handling & Vegetable Cuts
April 2	Deep Fat & Pan Frying
April 9	Broiling & Grilling
April 16	Roasting
April 23	Combi Oven/Cook and Hold Operation
April 30	Food Cost Culprits*
May 7	Safe Knife Handling & Vegetable Cuts
May 14	Deep Fat & Pan Frying
May 21	Broiling & Grilling
May 28	Roasting
June 4	Combi Oven/Cook and Hold Operation
June 11	Food Cost Culprits*
June 18	Broiling & Grilling
June 25	Roasting

All classes are at 2pm, lasting approximately 1 hour.
Please meet on time, in full and clean uniform with
your tools in the Main Kitchen/Dream Dance.

*Food Cost Culprits will be in the F&B Conf. Room.

Contact Wendy Slusar to Sign Up, Ext. 7875.