

RIVERHEAD DOWNTOWN CENTER

Spring 2009

CULINARY ARTS

For further information please call Continuing Education at (631) 451-4114.

INTERNATIONAL AND SPECIALTY DISHES

XCU181 SPAIN: PAELLA and TAPAS **Tuition \$85.00**
 Explore variations of this legendary dish of Spain with Chef Andrea Glick. In addition to paella, you will learn to make a variety of simple tapas, including sizzling chili shrimp, traditional tortilla (Spanish potato-onion omelet) and saffron meatballs. (1 meeting)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24497	Riverhead	080	Wednesday	2/4	6:00pm-10:00pm	133, Demo Theater

XCU182 JAPAN: BENTO BOX SPECIALITIES **Tuition \$85.00**
 In Chef Andrea Glick's class for beginners, you'll learn the basics such as cooking sushi rice and assembling fillings. The menu will include vegetable tempura, teriyaki salmon, pork tonkatsu and inside-out roll with tobiko and clams steamed in sake. (1 meeting)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24498	Riverhead	080	Wednesday	2/11	6:00pm-10:00pm	127, Culinary Lab

XCU183 MORE THAI COOKING **Tuition \$85.00**
 Join Chef Andrea Glick on an exploration of the unique ingredients, simple techniques and delicious recipes of Thai cooking, one of the most distinctive of Southeast Asia. You'll learn to make authentic versions of some of the country's most popular recipes, and then sit down to enjoy them. Dishes will include Tom Kha Gai, crispy spring rolls, pan-steamed mussels with Thai herbs and Mussaman curry with fragrant Jasmine rice. (1 meeting)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24499	Riverhead	080	Wednesday	2/18	6:00pm-10:00pm	133, Demo Theater

XCU184 FRENCH BISTRO COOKING **Tuition \$85.00**
 Learn with Chef Andrea Glick how to make your own special "night-in" feast. French Bistro Cooking will include frisée salad with lardons and poached egg, French onion soup, beef Bourguignon (Burgundy), and soufflé-stuffed crêpes. (1 meeting)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24500	Riverhead	080	Friday	3/6	6:00pm-10:00pm	133, Demo Theater

XCU185 COUPLES COOKING: A VALENTINE FEAST **Tuition \$85.00**
 With Chef Andrea Glick, you'll be guided through the steps to prepare a romantic dinner the week of Valentine's Day. The menu will include: chive and cheddar gougère, shrimp bisque, herb-crusted rack of lamb with potato dauphinoise and chocolate soufflé with raspberry sauce. A class not to be missed! (1 meeting)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24501	Riverhead	080	Friday	2/13	6:00pm-10:00pm	127, Culinary Lab

XCU112 EASY MEDITERRANEAN FOOD PREPARATION **Tuition \$69.00**
 Learn to make quick and easy meals, salads and desserts in the Mediterranean tradition from Chef Andrea Glick. In addition to preparing ready-to-eat dishes, we will discuss the use of spices to enhance food. (1 meeting)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24502	Riverhead	080	Wednesday	3/4	6:00pm-10:00pm	133, Demo Theater

XCU186 COUPLES' NIGHT OUT: STEAKHOUSE SPECIALITIES **Tuition \$85.00**
 With Chef Andrea Glick couples will learn to cook a special meal at home. Specialties will include oysters Rockefeller, "Best Ever" Caesar salad, and creamed spinach. Learn to make the traditional béarnaise or au poivre to drizzle over filet mignon. (1 meeting)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24514	Riverhead	080	Friday	3/27	6:00pm-10:00pm	127, Culinary Lab

XCU151 FRESH PASTA PRIMER: FAST AND EASY HANDMADE PASTA **Tuition \$85.00**
 Learn the basics of making your own fresh pasta with Chef Andrea Glick. Discover the art of mixing the dough, using a pasta-making machine and cooking your own pasta. By the end of the class, you will be able to make pappardelle with chicken Bolognese, fettuccine with lemon-asparagus sauce, tortellini in brodo and green pea ravioli in a crème fraîche sauce. (1 meeting)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24503	Riverhead	080	Wednesday	3/18	6:00pm-10:00pm	127, Culinary Lab

XCU129 FRENCH COUNTRY STYLE STEWS **Tuition \$85.00**
 Students will learn how to prepare and cook beef Bourguignon, veal Marengo (veal stew) and bouchée à la reine (chicken stew). (1 meeting)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24527	Riverhead	080	Monday	2/9	6:00pm-10:00pm	133, Demo Theater

BREADS

XCU142 SWEET DOUGH ROLLS AND BABKA **Tuition \$49.00**
 Learn about sweet dough, what it is and how it is made. Prepare cinnamon/sticky buns, sweet rolls and babka. Complete the product decorating. (1 meeting)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24504	Riverhead	080	Monday	2/9	7:00pm-10:00pm	122, Baking Lab

SOUPS AND DESSERTS

XCU148 SUPER SOUPS **Tuition \$59.00**
 A demonstration of how to prepare soups from scratch by working with basic ingredients, starters and cooking techniques. (1 meeting)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24505	Riverhead	080	Tuesday	2/17	7:00pm-10:00pm	133, Demo Theater

XCU159 À LA MODE**Tuition \$59.00**

This course will cover seasonal desserts featuring ice cream. Topics will include will be ingredient selection, flavor trends and additions, and plating the finished product. (2 meetings)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24506	Riverhead	080	Monday	3/16-3/23	7:00pm-10:00pm	122, Baking Lab

XCU166 BAKED FRUIT PIES**Tuition \$99.00**

Using pie dough, learn how to add apples and other fruit to make delicious pies. (2 meetings)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24507	Riverhead	080	Friday	4/17-4/24	7:00pm-10:00pm	122, Baking Lab

XCU167 MAKING COOKIES LIKE THE BAKERY DOES**Tuition \$85.00**

This class will feature making rainbow cookies, piped sandwich cookies, lace cookies and black and white cookies. (2 meetings)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24508	Riverhead	080	Friday	3/20-3/27	7:00pm-10:00pm	122, Baking Lab

XCU168 SWEET AND SAVORY SOUFFLÉS**Tuition \$115.00**

Chef George Apanasevich will delve into the basics of the preparation of French soufflés. Session one will be an interactive class that teaches the fundamentals of dessert soufflés including chocolate and Grand Marnier soufflés. The second session will demonstrate the art of making savory dishes such as crab and cheese soufflés. Accompanying sauces will be introduced. (2 meetings)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24509	Riverhead	080	Tuesday	4/21-4/28	7:00pm-10:00pm	122, Baking Lab

XCU170 ALL ECLAIRS**Tuition \$85.00**

This class will cover pâte à choux and Paris-Brest as well as pastry cream and assorted fillings. (1 meeting)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24510	Riverhead	080	Friday	2/6	7:00pm-10:00pm	122, Baking Lab

XCU171 SWEET AND SAVORY CRÊPES**Tuition \$99.00**

Join Chef Arie Pavlou as he demonstrates the preparation of crêpes. Learn how to prepare dessert and main course varieties. (1 meeting)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24511	Riverhead	080	Monday	3/9	7:00pm-10:00pm	133, Demo Theater

XCU172 GLORIOUS, FROZEN DESSERTS**Tuition \$30.00**

This course will cover the production of ice cream and sherbet. Topics to be included are a comparison of ice cream bases, analysis of pure vanilla as compared to artificial vanilla, flavor trends, toppings, cakes and pies. (1 meeting)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24512	Riverhead	080	Monday	3/23	7:00pm-10:00pm	127, Culinary Lab

SAFE COOKING**XCU141 USING A CHEF'S KNIFE WITHOUT FEAR****Tuition \$36.00**

Learn how to use a chef's knife with confidence, speed, and safety. Get clean, accurate, beautiful cuts every time. (1 meeting)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24513	Riverhead	080	Tuesday	3/3	7:00pm-10:00pm	122, Baking Lab

SEAFOOD**XCU174 NORTH FORK PRIMER ON OYSTERS AND CLAMS****Tuition \$99.00**

Learn how to properly use local clams and oysters to make great North Fork shellfish dishes. (1 meeting)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24516	Riverhead	080	Monday	4/27	7:00pm-10:00pm	133, Demo Theater

XCU125 FISH TALES**Tuition \$99.00**

Preparation of fish, from start to finish. Through Chef Arie Pavlou's lecture and demonstration, learn how to clean, prepare and present your favorite fish dishes. (1 meeting)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24515	Riverhead	080	Tuesday	4/21	7:00pm-10:00pm	133, Demo Theater

XCU123 TAKE THE FEAR OUT OF COOKING SEAFOOD AT HOME**Tuition \$85.00 each**

It is not difficult to prepare seafood dinners. This series will present simple, safe approaches to preparing shellfish & salmon. Each section will include a lecture and demonstration, followed by students preparing seafood specialties. Students may enroll in one or both sections.

Section 1: Cooking Salmon Like a Restaurant Chef**Tuition \$85.00**

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24533	Riverhead	080	Monday	5/11	7:00pm-10:00pm	133, Demo Theater

Section 2: Seafood at Home: Shellfish Appetizers**Tuition \$85.00**

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24534	Riverhead	080	Tuesday	3/24	7:00pm-10:00pm	133, Demo Theater

WINE AND SPIRITS**XCU128 WINE APPRECIATION****Tuition \$95.00 each**

These topics provide a basic understanding of the main grape varieties and wine styles. Participants will sample 5-7 wines each night. This course is offered under the guidance of Chris Miller and the Sommelier Wine Academy. Take 1,2,3 or all 4 for \$95.00 each. (1 meetings)

TOPIC 1. Wine Tasters' Primer**Tuition \$95.00**

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24528	Riverhead	080	Thursday	2/5	7:00pm-10:00pm	133, Demo Theater

TOPIC 2. White Wines of the World**Tuition \$95.00**

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24529	Riverhead	081	Thursday	2/12	7:00pm-10:00pm	133, Demo Theater

TOPIC 3. Red Wines of the World**Tuition \$95.00**

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24530	Riverhead	082	Thursday	2/26	7:00pm-10:00pm	133, Demo Theater

TOPIC 4. Sparkling Wines and Champagne**Tuition \$95.00**

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24531	Riverhead	083	Thursday	3/5	7:00pm-10:00pm	133, Demo Theater

RESTAURANT BUSINESS**XCU118 SO YOU WANT TO BE IN THE RESTAURANT BUSINESS Tuition \$49.00**

Thinking about starting your own business? From fast food and casual theme to upscale restaurants, this course covers the information you need: identifying the factors necessary in developing a concept; menu development; daily operating problems and procedures; legal considerations; licensing; restaurant layout and design; how to train and evaluate staff; and hiring procedures needed for an effective business. A great starter course for the would-be restaurateur. (1 meeting)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24517	Riverhead	080	Tuesday	2/17	7:00pm-10:00pm	223

ENTERTAINING**XCU114 DINNER PARTIES: IT'S YOUR TURN!****Tuition \$69.00**

Imagine entertaining and having the time to enjoy the occasion and your guests! This course is designed to make party giving easy by breaking it down into steps. Learn the basics of stress-free planning, selecting creative invitations, developing menus, beverage planning, preparing food, table setting, decorating themes and serving guests. (2 meetings)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24518	Riverhead	080	Wednesday	5/6-5/13	7:00pm-10:00pm	133, Demo Theater

XCU180 EASY FINGER FOODS**Tuition \$79.00**

Learn to create bite-sized foods for your next cocktail party that will also let you enjoy your company. Discover the tools to preparing recipes in advance leaving only a few finishing touches. Learn with Chef Andrea Glick to make the following dishes: Best-ever real crab cakes with a saffron aioli, broiled jumbo shrimp Provençal, goat cheese and mushroom phyllo triangles, and salmon rillette in chive and cheddar gougère. (1 meeting)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24519	Riverhead	080	Wednesday	4/22	6:00pm-10:00pm	133, Demo Theater

À LA CARTE**XCU121 INTRODUCTION TO VEGETARIAN COOKING****Tuition \$79.00**

An informative and practical discussion about vegetarian cooking and natural-foods diets which includes quick, easy, and delicious recipes. Topics discussed include whole grains, beans, legumes, soy products and healthy desserts. (2 meetings)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24520	Riverhead	080	Wednesday	3/11-3/18	6:00pm-10:00pm	133, Demo Theater

CHILDREN'S PROGRAMS**XCU187 AMERICAN CULINARY CUISINE TOUR (GRADES 9-12)****Tuition \$149.00**

Students will learn the methods of preparation, the use of regionalized ingredients and the culture that has molded American culinary trends from major regions including New Orleans, California and New England. (3 meetings)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24521	Riverhead	080	Saturday	3/14-3/28	9:30am-1:30pm	TBA

XCU188 KIDS BAKE ACROSS AMERICA (GRADES 5-8)**Tuition \$149.00**

Students will learn how to prepare baked goods from many areas across the United States. Learn how to make Pennsylvania pretzels, Wisconsin cheese biscuits, Cajun cornbread, New England apple pie, Southern pecan pie and more. (3 meetings)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24522	Riverhead	080	Saturday	4/11-4/25	9:30am-1:30pm	TBA

MEDICAL BILLING SERIES

Upon completion of *XMB101, XMB102 AND XMB103* the student will receive a series completion certificate.

XMB101 INTRODUCTION TO CODING DIAGNOSES FOR BILLING**Tuition \$105.00**

A skill-based course with minimal theory which will introduce students to ICD9CM coding using practice exercises. Students must purchase *ICD-9-CM, Professional for Physicians - Volumes 1 & 2*. This book may be purchased for approximately \$80.00. This is the first course in a series. (2 meetings)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24523	Riverhead	080	Saturday	2/14-2/21	9:00am-1:30pm	223

XMB102 INTRODUCTION TO CODING PROCEDURES FOR BILLING (CPT4)**Tuition \$159.00**

A skill-based course with minimal theory that will introduce students to the CPT4 coding system, the basis for medical billing. Students must purchase *Current Procedural Terminology CPT-2009*. The cost of this book is approximately \$80.00. (3 meetings)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24524	Riverhead	080	Saturday	3/14-3/28	9:00am-1:00pm	223

XMB103 INTRODUCTION TO BILLING IN THE MEDICAL OFFICE Tuition \$115.00

Introduces students to billing in the medical office. Upon completion, the student will be able to identify medical terms necessary for the billing process, identify and work with the HCFA 1500 insurance form, and handle form submission and follow-up of claims. (2 meetings)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24525	Riverhead	080	Saturday	4/18-4/25	9:00am-1:30pm	223

SPANISH**XFL104 SPANISH FOR HEALTH CARE PROFESSIONALS Tuition \$135.00**

Learn the basics of functional Spanish language skills to improve communication with Spanish-speaking patients. Knowledge of Spanish is not required. (3 meetings)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24526	Riverhead	080	Saturday	5/2-5/16	9:00am-2:00pm	223

JEWELRY MAKING**XFA118 INTRODUCTION TO BEAD AND WIRE JEWELRY Tuition \$69.00**

This course will cover the basics of designing and producing beaded and wire jewelry. Students will produce a necklace, bracelet, anklet or earrings using elastic cord beading and wire-wrapping techniques. Basic patterns will be stressed. Students should bring round-nosed and flat-nosed jewelry pliers and beads to class. Other tools will be supplied and additional materials can be purchased for approximately \$20. (3 meetings)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24537	Riverhead	080	Wednesday	3/18-4/1	7:00pm-9:00pm	223

XFA218 INTERMEDIATE BEAD AND WIRE JEWELRY Tuition \$69.00

Designed for students who have completed XFA118. This course will use advanced techniques to produce soldered wire-wrapped and beaded jewelry. Students should bring wire cutters, round-nosed and flat-nosed jewelry pliers and beads to class. Other material will be supplied at an approximate cost of \$20. (3 meetings)

CRN	CAMPUS	SECTION	DAY	DATE	TIME	ROOM
24538	Riverhead	080	Wednesday	4/15-4/29	7:00pm-9:00pm	223