



Recreational Classes - March 2012

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1 Healthy Cooking Made Easy	2	3
4	5	6 Sushi Night	7	8 Healthy Cooking Made Easy	9	10
11	12 Teen Camp	13 Teen Camp	14 Teen Camp	15 Teen Camp	16 Teen Camp	17
18	19	20 Warming Curries	21	22 Greek Food	23 Girls Night Out	24
25	26	27 Fusion Cuisine	28	29 German Food	30	31



Recreational Classes - June 2012

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1	2
3	4	5 Summer Appetizers	6	7 Fish 101	8	9
10	11	12 Home Chef International Series: Mediterranean	13	14 Art of the Grill	15	16
17	18	19 Home Chef International Series: France	20	21 Art of the Grill	22	23
24	25	26 Home Chef International Series: Italy	27	28 Art of the Grill	29	30 Couples Date Night



Recreational Classes - April 2012

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3 Culinary Boot Camp	4	5 Baguettes and Bread	6	7
8	9	10 Culinary Boot Camp	11	12 Home Chef International Series: Indian	13	14
15	16	17 Culinary Boot Camp	18	19 Home Chef International Series: Caribbean	20	21
22	23	24 Culinary Boot Camp	25	26 Home Chef International Series: Asian	27 Guys Night Out	28
29	30					



Recreational Classes - July 2012

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3	4	5 Advanced Boot Camp - Pork	6	7
8	9	10 Culinary Boot Camp	11	12 Thai Experience	13	14
15	16	17 Culinary Boot Camp	18	19 Thai Experience	20	21
22	23	24 Culinary Boot Camp	25	26 Advanced Boot Camp - Desserts	27	28 Couples Date Night
29	30	31 Culinary Boot Camp				



Recreational Classes - May 2012

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1 Culinary Boot Camp	2	3 Art of the Grill	4	5
6	7	8 Culinary Boot Camp	9	10 Art of the Grill	11	12
13	14	15 Culinary Boot Camp	16	17 Art of the Grill	18	19
20	21	22 Culinary Boot Camp	23	24 Healthy Cooking Made Easy	25	26 Couples Date Night
27	28	29 Sushi Night	30	31 Healthy Cooking Made Easy		



Recreational Classes - August 2012

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	2	3	4
5	6	7 Healthy Cooking Made Easy	8	9 Culinary Boot Camp	10	11
12	13	14 Healthy Cooking Made Easy	15	16 Culinary Boot Camp	17	18
19	20	21 Summer Appetizers	22	23 Culinary Boot Camp	24	25
26	27	28 Tapas	29	30 Culinary Boot Camp	31	

Feed your Passion

Recreational Classes

Culinary Boot Camp  
Four Part Series - \$250.00

This 4 week series will help you become a more proficient and experienced Chef at home. It does not matter what your present skill level is. Our Professional Chefs will bring your skills to the next level.

Part 1 - The Art of the Knife and Herbolgy

We will introduce some basic techniques and skills that will benefit you in future classes and for many years to come. When working in the kitchen, it is important to know that your hands are your most important tools; we will teach you how to work with the most common kitchen knives while learning to properly slice, dice, chop and gain confidence with your knives. We will also discuss basic cooking methods, seasonings, flavorings and seasonality of many ingredients.

Part 2 - Sauces "101"

"A great sauce defines a great chef"... these are the words of famed French Chef Bernard Point. A properly prepared sauce can bring a dish to new levels of excellence or to new levels of dissatisfaction. Let our chef show you the secrets of the professional Saucier while preparing leading sauces such as: Béchamel, Veloute, Espagnole, Tomato and the famous

Hollandaise. Our chef will also discuss which dishes these sauces compliment and those that they do not!

Part 3 - Chicken "101"

In this course, learn the basics of this versatile and delicious staple. We will teach you about the various cooking methods and some unique variations on old favorites. You will also learn about safe handling & how to utilize less costly cuts. Included is a selection of chef tested recipes for you to try at home.

Part 4 - Beef "101"

Learn how to make superb dishes from some less expensive cuts. Our chef will show you the proper way to braise, and the benefits of different cooking methods. You will learn about where and how to buy the best cuts of meat and the difference between dry and wet aged beef. Our Chef will send you home with some of his favorite recipes.



LIAISON COLLEGE

Feed your Passion  
Liaison College | Culinary Arts

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LIAISON COLLEGE

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## Home Chef International Program – Valu-Pak

Any three courses – \$200.00 or individually \$75.00

This series showcases regional cuisines from around the world. Explore new flavours and techniques to be add spice to your home cooking.

### French Cuisine – Part of the Home Chef International Program

A true testament to Chef Escoffier, founder of modern cuisine. This class will take you through the wondrous flavours of France while you learn some classic French dishes such as Coq au Vin and Steak Diane.

### Italian Cuisine – Part of the Home Chef International Program

Remember all those great dishes from your last vacation! Our Chef with his passion for great cuisine will lead you on a journey of flavours that will transport you across the ocean to the heart of classic cuisine.

### Asian Cuisine – Part of the Home Chef International Program

There is more to Asian Cuisine than Stir Fry!!! Come and learn the exciting flavours of the East. This is the class that will show you how to pair, match and create flavours that will excite your palette and have your friends and family wondering when you visited these exotic lands!

### Caribbean Cuisine – Part of the Home Chef International Program

Feel the island rhythms and taste the flavours of Caribbean cuisine. Learn the fusion of African, Indian, Chinese and European cultures which make up this fantastic culinary experience!

### Greek Cuisine – Part of the Home Chef International Program

Experience the rich and diverse array of foods that are fresh and inviting. Journey into the land of the gods and learn all the ancient culinary traditions.

### Indian Cuisine – Part of the Home Chef International Program

Spices and masalas, the essence of India. Come and explore the flavours and

uses of exotic spices. Transport your family to Mumbai with your new skills and flair with spices.

### Cajun and Creole Cuisine – Part of the Home Chef International Program

The food is spicy, rich and full of zest for life. Food not just for the palate, but for the whole being. Experience the sensual pleasure of the South in each tasty bite.

### German Cuisine – Part of the Home Chef International Program

True German food is regional in nature and influenced by European neighbours, it is more than cold beer and wiener schnitzel.

Come learn how to cook this hearty comfort food at home.

### Southwestern Cuisine – Part of the Home Chef International Program

Mexico meets Texas. Come learn how to cook this feisty style and spice up your culinary skills and menu! Yeehaw!

### Sushi – Part of the Home Chef International Program

Sushi is considered an art form. Let us teach you how to take basic tools and ingredients and make a masterpiece.

### Tapas – Part of the Home Chef International Program

Little dishes... personalities of the Spanish people. Discover tortilla de patatas, albondigas, gambas al ajillo, and more!

Add soul, flair and passion to your next appetizer party!

### Thai Cuisine – Part of the Home Chef International Program

Blend sweet, salty and spicy. Learn Thai cooking at its best. This class will teach you the classic dishes you've come to enjoy.

## Couples Date Night – \$195.00 per couple

No matter if you are just dating or have been married for years, here is the chance for a fun evening to try out some new recipes and have a nice dinner with your "better half." Our Chef will lead you through a Gourmet meal which you will prepare, and then dine by candlelight enjoying the magical time together.

### Themes and Menu Options:

**BBQ Night** - Chicken stuffed with Chevre, New York Strip with Chipotle Rub, or Pork Wrapped in Sage and Prosciutto

**The Getaway** - Steak Diane, Chicken Saltimbocca, or Rainbow Trout stuffed with Shrimp

**Asian Escape** - Sweet Curry & Coconut Crusted Salmon, Chicken Pai Dai, or Chili & Chocolate Glazed Beef Tenderloin

**Night of Elegance** - Coq au Vin, Beef Tournedos with Madeira Sauce, or Salmon Wellington

**Tour of Italy** - Eggplant Parmesan, Veal Parmesan, or Chicken Saltimbocca

**Romantic Evening** - Goat Cheese and Sundried Tomatoes stuffed Chicken, Beef Wellington, or Pan Seared Salmon with Lemon Butter Sauce

## Advanced Boot Camp

Two-Night Series \$125.00  
Special Time: 6:30 - 9:30 p.m.

Only because you asked for it! This class has a pre-requisite of our Culinary Boot Camp. In this series, we will take your talents learned earlier and expand to make you an even better Master of your kitchen. Chef will teach you advanced culinary techniques for Pork and Desserts. These advanced techniques are much more involved than the basics, so we need 3 hours per night to hone your skills.

## Other Exciting Courses

### Baking for Beginners – \$75.00

We will take the mystery out of baking and teach you some classics to get you started on the road to making some great artisan breads and desserts.

### Chocolate, Chocolate and More Chocolate – \$75.00

Chocolate sauce, mousse, truffles, fudge - this course is a chocolate lovers dream.

### Warming Curries – \$75.00

Take your love of Indian cuisine to the next level and learn about the types of curries and how to use them.

### Fish 101 – \$75.00

Filet it, Marinade it, Grill it, Sauté it, and Bake it. Learn how to select and prepare fresh fish and seafood. Explore the best in different seasons. Learn what herbs and spices compliment your selection.

### Fusion Cuisine – \$75.00

Learn to artfully blend foods from distinct regions such as Wasabi Chicken Pasta Salad or Mexican Coq au Vin.

### Girls Night Out – \$75.00

This is a great night to go out with the girls! Our chefs will entertain you while you are making some Mexican Style Hors D'oeuvres and then you will get to enjoy an array of Margaritas with your friends!

### Guys Night Out – \$75.00

Men can cook too! Challenge your buddies to create the best dish while learning new skills and techniques.

### Healthy Cooking Made Easy - Two-Night Class – \$125.00

This 2 class series teaches you about making healthy meals quick and easy. Gone are the days of healthy food being bland. Let us teach you about great ingredients and techniques to keep you and your family healthy for years to come.

### Hearty Soups – \$75.00

Fall and winter wouldn't be the same without some hearty soup. Come learn how to bulk up your average soup with protein, grains and vegetables for a great one-pot meal.

### Parent and Child Holiday Baking – \$125.00 for one parent and child - Special Time: 10 a.m. - 12 noon

Get the kids excited for the upcoming season! Start some holiday traditions in the kitchen with our kid friendly recipes.

### Pasta Workshop – \$75.00

Discover the pleasure of fresh, simple to make, Handmade Pasta! You will learn how to change Flour and Eggs into the most flavourful pasta you have ever had! We will also show you some traditional sauces and garnishes.

### Pies, Pies and more Pies – \$75.00

A great sequel to our baking course, now you can learn how to make perfect pie dough and then we'll teach you about great fruit pies and savoury Tortiere (a Canadian icon).

### Summer Appetizers – \$75.00

Hot summer nights, great food and great friends! This class will teach you some great recipes for entertaining throughout the summer. Let our chef teach you about gourmet appetizers that will keep you with your guests enjoying the evening.

### Sushi Night – \$75.00

Come and learn the fine art of Sushi. Our chef will lead you through the many exotic and unique styles of Sushi. You will learn how to make Traditional, Vegetarian, and Sashimi and learn how to meld different flavours.

### Thai Experience - Two-Night Class – \$125.00

Come and explore the art of Indochina where we take you on a culinary journey to the various regions of Thailand. Learn this unique style of cooking and experiment with the flavours and seasonings used in your favourite Thai restaurant.

### Art of the Grill - Three-Night Class – \$200.00

This 3 class series will have you well on your way to mastering your BBQ for the upcoming season. No more charred steaks! You will learn some award winning techniques for Ribs, Salmon, Chicken, Fruits and Vegetables. Our chef will also show you some of their secrets to smoking on the grill.

## Booking Information

All of our classes are taught at our Downtown Barrie location at Historic 94 Dunlop Street West. All of our evening classes begin at 7:00 PM and range from 2 - 3 hours (depending on class size). Our classes are non-refundable, however if you are unable to attend a class that you registered for, just give us 48 hours notice and you will be issued a credit for a future class.

**You may book by phone at 705-812-1869** We accept Visa, MasterCard and Debit payments.

**Gift Certificates** - Cooking classes make great gifts, you can purchase our certificates and the recipient can choose which class they attend.

**Liaison College's Diploma Programs** - The Opportunities are endless! Our specialized diploma programs offer an intense grounding in basic theoretical knowledge of modern and classic cookery coupled with a major component of Hands-on kitchen training. You will be taught by one executive chef in each level to insure a consistent philosophy of culinary technique. Learn the art and skill of your passion professionally.

