

BergHOFF®

CULINARY CENTER SCHEDULE OF CLASSES August 2017

Our 2-hour hands-on cooking classes teach useful kitchen skills such as safety and sanitation, serving and presentation techniques, knife basics and advanced preparation techniques. To reserve your seat, please speak with a sales associate in the showroom, or call 727-853-3373.



**MY FAVORITES FROM MY
COOKBOOK**
08/19/2017 SATURDAY
11:30AM- 2:00PM

ROAST VEAL AND PORK

**POTATO ONION GARLIC
CASSEROLE**

STUFFED TOMATOES

**SPINACH AND BASIL
SALAD WITH BALSAMIC
VINAIGRETTE**

MY COCONUT CAKE



**COOL IDEAS FOR THE DOG
DAYS OF SUMMER**
08/26/2017 SATURDAY
11:30AM- 2:00PM

PAELLA SALAD

**FRIDA KAHLO'S ZUCCHINI
SALAD**

**CRAB PASTA WITH SNAP
PEAS AND MINT**

CHILE CHEESE ROLLS

HAM AND POTATO SALAD

*Kindly note that closed-toe shoes are required in the culinary center at all times.
**CLASSES ARE \$45 P/PERSON UNLESS OTHERWISE NOTED.

About the Chef:

Chef Toni Haynes is from South Tampa - a graduate of Louisiana State University with a degree in Speech and Drama. With over 35 years in the culinary field, she has been the owner and operator of multiple catering companies, servicing high-end functions in Connecticut, Wisconsin, Colorado, and Florida.

Teaching cooking classes since 1978, Chef Toni has made regular appearances as an instructor at the renowned 'Food & Wine' Magazine Annual Culinary Festival in Wisconsin and has taught at USF in their Lifelong Learning Division.
