

BergHOFF®

CULINARY CENTER

SCHEDULE OF CLASSES

July 2018

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.



SECRETS OF COZUMEL
07/07/2018
SATURDAY
11:30AM - 2.00PM

SPECIAL GUACAMOLE
RED AND GREEN SALSAS
WINTER SALAD WITH
ORANGES AND JICAMA
SPECIAL SPICE CHICKEN
ACHIOTE
MEXICAN SHRIMP
TRES LECHES CAKE



SUMMER SOUPS AND MAIN
DISH SALADS
07/14/2018
SATURDAY
11:30AM - 2.00PM

ROASTED RED PEPPER AND
CAULIFLOWER SOUP
PARISIAN POTATO SALAD
PAELLA SALAD
MISO CHICKEN SALAD
CORN, TOMATO AND
BLACK BEAN SALAD
GOAT CHEESE CAKE



FUN WITH CREPES
07/21/2018
SATURDAY
11:00AM - 2.00PM

CREPE SUZETTE
CREPES WITH SEAFOOD
FILLING
CREPES WITH CITRUS
CHICKEN FILLING
CREPES WITH SPINACH,
HAM AND FETA CHEESE
CREPES WITH FRESH
STRAWBERRY FILLING



NEW MEXICAN
07/28/2018
SATURDAY
11:30AM - 2:00PM

FAJITAS - MY WAY
SMOKY MEXICAN PORK
ZARELA'S CREAMY RICE
MEXICAN LASAGNA
COCONUT BREAD
PUDDING

*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.