

# BergHOFF®

## CULINARY CENTER SCHEDULE OF CLASSES

### March 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.



#### PRIVATE CLASS

03/03/2018 SATURDAY  
11:30AM - 2:00PM



#### PRESSURE COOKER CLASS

03/10/2018 SATURDAY  
11:30Am -2:00PM

#### MISSISSIPPI POT ROAST

#### TERIYAKI CHICKEN

#### SPICY PORK SHOULDER

#### LAMB SHANKS

#### ARTICHOKES WITH TWO SAUCES



#### FUN WITH CREPES 03/17/2018 SATURDAY 11:00AM- 2:00PM

#### CREPES SUZETTE

#### CREPES WITH SEAFOOD FILLING

#### CREPES WITH CITRUS CHICKEN FILLING

#### CREPES WITH SPINACH, HAM AND FETA CHEESE

#### CREPES WITH FRESH STRAWBERRY FILLING



#### PRIVATE CLASS 03/24/2018 SATURDAY 11:30AM - 2:00PM

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\*Kindly note that closed-toe shoes are required in the culinary center at all times.

\*\*CLASSES ARE \$45 P/PERSON UNLESS OTHERWISE NOTED.

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#### 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.

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