

# BergHOFF<sup>®</sup>

## CULINARY CENTER SCHEDULE OF CLASSES SEPTEMBER 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.



**CAJUN COOKING**  
**09/16/2017**  
**SATURDAY**  
11:30AM - 2:00PM

CHICKEN AND SAUSAGE  
GUMBO

JAMBALAYA, MY WAY

CRAB CAKES

MAQUE CHOUX (DELICIOUS  
CORN DISH)

SHRIMP AND GRITS

BLACKBERRY COBBLER



**ODE TO YBOR CITY,  
(SPANISH AND CUBAN)**  
**09/23/2017**  
**SATURDAY**  
11:30 - 2:00PM

COLLARD GREEN SOUP

PICADILLO

TROUT RUSSIAN

BEF STUFFED WITH CHORIZO

COLUMBIA RESTAURANT 1905  
SALAD

FLAN



**FUN WITH CREPES**  
**09/30/2017**  
**SATURDAY**  
11:00AM - 2:00PM

CREPE SUZETTE

CREPES WITH SEAFOOD  
FILLING

CREPES WITH CITRUS  
CHICKEN FILLING

CREPES WITH SPINACH,  
HAM FETA FILLING

CREPES WITH FRESH  
STRAWBERRY FILLING

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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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