



VEGETARIAN

2 Hours Hands-On Class

*You will learn many useful kitchen skills such as:
Safety & Sanitation, Serving & Presentation Techniques,
Knife Basics and Advanced Preparation Techniques.*

**Saturday, April 29th , 2017
11:30am to 2pm**

Register Today: \$ 45.00 per Person

What's On The Menu?



Root Vegetable Tart

Black Bean Cakes

Risotto Primavera

Free Form Enchilada

Mushroom Miso Pasta



About the chef:

Chef Toni Haynes is from South Tampa, graduated from Louisiana State University with a degree in Speech and Drama - she has over 35 years in the culinary arts field. She has been the owner and operator of her own catering companies serving high end functions in Connecticut, Wisconsin, Colorado, and Tampa. Since 1976 she has taught cooking classes. Regularly for the past 8 years she has been an instructor at the renowned "Food & Wine" magazine Annual Culinary Festival in Wisconsin. For the past 3 years she has taught cooking at USF in their Lifelong Learning Division.