Give the gift of education!

Does someone you know love to cook? Give them a course. Anne Arundel Community College’s Gift of Education card is the perfect gift – to give someone a chance to discover new worlds ... and themselves at the same time. Buy one for family members, friends or even yourself. Pay for credit and noncredit course costs. To find out more about the card, call 410-777-2236 or visit www.aacc.edu/giftcard.

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New! Persian Cuisine
CAW-341, see page 2.
FOOD AND BEVERAGE
Visit www.aacc.edu/programs-and-courses/personal-enrichment and click on cooking for information about AACC’s Hotel, Culinary Arts and Tourism’s information sessions and upcoming events. Because the kitchens and recipes used in AACC culinary classes may contain ingredients or other substances which could cause allergic reactions in some individuals, AACC cannot be and is not responsible for any allergic reaction(s) one may incur as a result of participating in any of our culinary classes. Anne Arundel Community College does not assume any liability or responsibility for any allergic and/or adverse reactions to food touched or consumed or substances or items one may come into contact with while participating in culinary classes.

COOKING DEMONSTRATIONS

Thai Cuisine
Explore the new “in” cuisine: the cooking of Thailand. Enjoy spices from Phuket and aromas from Chiang Mai as you learn about and try simple, spicy Thai dishes.
Note: Chef demonstration and tasting.
Cost: $73† includes $31 fee.
GME-340-901 Oct. 4 Off Campus MacSorley 1 session F 6:30-9:30 pm HCAT112

Cooking Low-Carb and Low-Glycemic
Cook delicious meals that are low on the glycemic index and carbohydrates. Choose the right foods that can increase energy, jump-start weight loss and stabilize blood sugar.
Note: Chef demonstration and tasting.
Cost: $71† includes $29 fee.
CLI-387-901 Nov. 1 Off Campus Stahl 1 session F 6:30-9:30 pm HCAT112

HANDS-ON COOKING

Classic Custards
Identify the qualities of well-made custard including ingredient interactions, cooking methods, storage and presentation. Learn to make crème brûlée, flan, sabayon, chocolate pots du crème and panna cotta.
Note: Students must wear closed-toe shoes and long pants.
Cost: $55† includes $29 fee.
COO-315-901 Sept. 8 Arnold-Main Santos 1 session Su 10 am-2 pm HUM 218

New! Persian Cuisine
Explore the ways Persian cuisine has contributed to the culinary culture. Prepare a variety of dishes from the Persian region. Identify the flavors of this far-off land.
Note: Students must wear closed-toe shoes and long pants.
Cost: $73† includes $31 fee.
CAW-341-901 Sept. 13 Arnold-Main MacSorley 1 session F 6:30-9:30 pm HUM 207

Hands-on Knife Skills
Learn how to use a variety of knives properly. Practice standard cuts and more advanced techniques. Learn to slice, dice and chop in the safest, most efficient way.
Note: Students must wear closed-toe shoes and long pants.
Cost: $59† includes $17 fee.
CLN-328-901 Sept. 13 Off Campus Ignaczak 1 session F 6:30-9:30 pm HUM 112
CLN-328-902 Oct. 18 Off Campus Ignaczak 1 session F 6:30-9:30 pm HUM 112

Pizza School
Learn the basic steps for making terrific pizzas from scratch. Explore a variety of pizza doughs, sauces and toppings, from classic margherita to dessert pies.
Note: Students must wear closed-toe shoes and long pants.
Cost: $66† includes $24 fee.
CLN-389-901 Sept. 14 Arnold-Main Santos 1 session Sa 5-8 pm HUM 218

Introduction to Artisan Bread Baking
Learn bread-baking techniques by mixing, kneading, shaping and baking. Make savory, golden loaves of bread and enjoy a selection of artisan breads from a talented chef.
Note: Students must wear closed-toe shoes and long pants.
Cost: $78† includes $22 fee.
GME-319-901 Sept. 15 Arnold-Main Svedoda 1 session Su 10 am-2 pm HUM 218

Mastering Pan Sauces
Discover how professional chefs get flavorful dishes to the table quickly and effortlessly using pan sauces. Learn simple steps to producing a number of pan sauces.
Note: Students must wear closed-toe shoes and long pants.
Cost: $71† includes $29 fee.
CLI-341-901 Sept. 20 Off Campus Johnson 1 session F 6:30-9:30 pm HUM 112

New Twist on Classic Comforts
Reinvent classic comfort foods such as macaroni and cheese, fish sticks, and ham and cheese. Learn new ways of cooking and presenting these classic dishes.
Note: Students must wear closed-toe shoes and long pants.
Cost: $73† includes $31 fee.
CLN-360-901 Sept. 20 Arnold-Main Tyler 1 session F 6:30-9:30 pm HUM 207

Whole Grains the Key Ingredient
Learn the fundamentals of whole grains. Replace standard whole-grain dishes with new and improved recipes. Gain inspiration on bringing whole grains to life.
Note: Students must wear closed-toe shoes and long pants.
Cost: $71† includes $29 fee.
CLI-365-901 Sept. 27 Arnold-Main Proctor 1 session F 6:30-9:30 pm HUM 207

All About Technique: Basic Sauces
Learn to make the five “mother sauces” including béchamel (white sauce), the light stock-based velouté, the brown stock-based espagnole, the emulsified hollandaise and the oil and vinegar-based vinaigrette. Prepare sauces by hand. Explore shortcut methods.
Note: Students must wear closed-toe shoes and long pants.
Cost: $73† includes $31 fee.
COO-379-901 Sept. 27 Off Campus Ignaczak 1 session F 6:30-9:30 pm HUM 112
Canning and Jarring: Holiday Gifts
CAW-322, see page 8.

Say Cheese
Learn the fundamentals of cheese production. Review the steps of the cheese making process, from raw milk to a delicious finished cheese. Create soft and semisoft cheeses from provided recipes.
Note: Students must wear closed-toe shoes and long pants.
Cost: $73† includes $31 fee.
CAW-323-901 Sept. 28  Arnold-Main  Santos
1 session  Su  3-6 pm  HUM 218

Chocolate and Confections
Learn the secrets of making classic sugary treats, including fudge, candied nuts, caramels, chocolate barks and marshmallows. Discover how to make great edible gifts for any occasion.
Note: Students must wear closed-toe shoes and long pants.
Cost: $86† includes $30 fee.
CLN-363-901  Sept. 28  Arnold-Main  Santos
1 session  Su  3-6 pm  HUM 218

Advanced Cooking Methods
Master cooking techniques like roasting, sautéing and steaming. Focuses on the techniques themselves and apply in a variety of dishes.
Note: Students must wear closed-toe shoes and long pants.
Cost: $96† includes $30 fee.
CAW-323-901  Sept. 28  Arnold-Main  Santos
1 session  Su  3-6 pm  HUM 218

Canning and Jarring: Soups and Vegetables
Learn how to preserve your fresh vegetables. Prepare garden vegetable soups and preserve them to enjoy later.
Note: Students must wear closed-toe shoes and long pants.
Cost: $58† includes $31 fee.
CAW-313-901  Oct. 5  Off Campus  Ignaczak
1 session  Sa  1-5 pm  HUM 112

Scandinavian Baking
Examine how climate and resources impact the unique cuisine of Scandinavian countries. Prepare regional favorites like strawberry cream cake, St. Lucia saffron bread, cardamom coffee braid, limpa bread, almond rusks, brandy rings, gingersnaps and rosette cookies.
Note: Students must wear closed-toe shoes and long pants.
Cost: $139† includes $55 fee.
CLI-304-901  Oct. 4-5  Arnold-Main  Ludwig
2 sessions  Fs  6:30-9:30 pm  HUM 218

New! Cooking Basics: Barbecue Regional and International
Explore dry rubs and marinades used in the barbecue process. Learn barbecue basics using various grilling and cooking techniques.
Note: Students must wear closed-toe shoes and long pants.
Cost: $135† includes $51 fee.
COO-382-901  Oct. 6  Arnold-Main  Santos
1 session  Su  10 am-2 pm  HUM 218

All About Techniques: Meatballs
Discover the versatility of meatballs as hors d’oeuvres, entrées or the buffet. Make classic Italian, Swedish, Mediterranean lamb and Asian pork meatballs.
Note: Students must wear closed-toe shoes and long pants.
Cost: $73† includes $31 fee.
CAW-317-901  Oct. 13  Arnold-Main  Proctor
1 session  Su  10 am-2 pm  HUM 218

The Basics of Soups
Prepare a variety of classic soups including cream soups, old-fashioned hearty soups and soups with new combinations of ingredients.
Note: Students must wear closed-toe shoes and long pants.
Cost: $95† includes $39 fee.
CUI-304-901  Oct. 19  Off Campus  Tyler
1 session  Sa  Noon-4 pm  HUM 112

Focaccia, Pita and Flatbreads
Learn to make delicious flatbreads, like focaccia and pita, from all over the world.
Note: Students must wear closed-toe shoes and long pants.
Cost: $78† includes $22 fee.
COO-349-901  Oct. 20  Arnold-Main  Svoada
1 session  Su  10 am-2 pm  HUM 218

A Taste of Korea
Learn to create traditional and fusion-style Korean food. Explore a brief history about the connection of food and culture, and how Korean food has changed over the years. Create traditional and modern Korean recipes.
Note: Students must wear closed-toe shoes and long pants.
Cost: $71† includes $29 fee.
CUI-383-901  Oct. 12  Off Campus  Horn
1 session  Sa  1-5 pm  HUM 112
Cooking Basics: Vegetarian
Learn to create simple and delicious vegetarian dishes including fruits, vegetables, grains legumes and more. Explore the health benefits of becoming vegetarian or simply adding more vegetables to your diet. 
Note: Students must wear closed-toe shoes and long pants.
Cost: $73† includes $31 fee.
CAW-320-901 Oct. 5 Arnold-Main Santos 1 session F 6:30-9:30 pm HUM 207

Sweet and Savory Crepes
Perfect the art of making sweet, savory and buckwheat crepes. Create a menu of assorted savory appetizer rolls and fruit crepes.
Note: Students must wear closed-toe shoes and long pants.
Cost: $73† includes $31 fee.
CUI-338-901 Nov. 8 Arnold-Main Tyler 1 session F 6:30-9:30 pm HUM 207

Fond of Fondue
Discover easy ways to make and serve delicious and impressive fondue, a dish that never goes out of style. Learn recipes suitable for fun family meals or dinner parties.
Note: Students must wear closed-toe shoes and long pants.
Cost: $73† includes $31 fee.
CUI-338-901 Nov. 8 Arnold-Main Tyler 1 session F 6:30-9:30 pm HUM 207

Chocolate Tempering at Home
Learn how to temper chocolate to achieve professional results. Gain the skills to produce creations with a shiny finish and crisp snap.
Note: Students must wear closed-toe shoes and long pants.
Cost: $85† includes $29 fee.
CAW-321-901 Nov. 19 Off Campus Santor 1 session F 6:30-9:30 pm HUM 207

Advanced Soup Making
Examine flavor development, texture and presentation in the production of clear and cream-based soups.
Note: Students must wear closed-toe shoes and long pants.
Cost: $73† includes $31 fee.
CAW-321-901 Nov. 16 Off Campus Tyler 1 session F 6:30-9:30 pm HUM 207

Ramen-ology: The Study of Ramen
Learn to make ramen’s flavorful broth and toppings. Explore different varieties of ramen noodles and examine the different variety of ramen flavors.
Note: Students must wear closed-toe shoes and long pants.
Cost: $77† includes $29 fee.
CAW-301-901 Oct. 26 Off Campus Horn 1 session Sa 10 am-1 pm HCAT 112

Cupcakes: The Mini Cake
Treat yourself with a return to a simpler time of tender cake, creamy frosting and a contented smile. Produce a variety of flavors and finishes on these tiny bites of nostalgia.
Note: Students must wear closed-toe shoes and long pants.
Cost: $77† includes $29 fee.
CLN-369-901 Oct. 27 Arnold-Main Santos 1 session Su 10 am-2 pm HUM 207

Canning and Jarring: Apples
Learn to prepare and preserve applesauce, apple butter, apple pie filling and apple chutney. Prepare the apples and preserve them using a water bath.
Note: Students must wear closed-toe shoes and long pants.
Cost: $85† includes $29 fee.
CAW-315-901 Nov. 9 Off Campus Ignaczak 1 session Sa 1-5 pm HCAT 112

Baking Basics: Chocolate Truffles
Learn to create the most indulgent of all confections. Prepare milk, dark and white chocolate truffles in assorted flavors and finishes. Cover the basics of ganache and chocolate tempering.
Note: Students must wear closed-toe shoes and long pants.
Cost: $86† includes $30 fee.
CAW-321-901 Nov. 17 Arnold-Main Santos 1 session Su 10 am-2 pm HUM 218

Knife Skills 2
Enhance knife skills with new and elaborate knife cuts using the foundations acquired in CLN-328 Hands On Knife Skills. Practice using a mandoline safely. Explore knife cuts such as tourne and lozenge. Prerequisite: CLN 328 Hands On Knife Skills.
Note: Students must wear closed-toe shoes and long pants.
Cost: $86† includes $24 fee.
CAW-321-901 Nov. 17 Arnold-Main Santos 1 session Su 10 am-2 pm HUM 218

Dumplings from Around the World
Prepare potstickers, gyoza and ravioli as well as the lesser recognized pierogi, empanadas as the lesser recognized pierogi, empanadas and tamales. Discover ingredients to mix into the dough and sweet and savory fillings. Learn how to use them in soups and stews.
Note: Students must wear closed-toe shoes and long pants.
Cost: $73† includes $31 fee.
CUI-366-901 Nov. 1 Arnold-Main Hawkins 1 session F 6:30-9:30 pm HUM 218

Sweet and Savory Soufflés
Learn how the ancient sushi tradition is transformed into a culinary art form. Explore how color, texture, flavor and shape are combined masterfully. Learn to assemble your own sushi.
Note: Students must wear closed-toe shoes and long pants.
Cost: $73† includes $31 fee.
GME-395-901 Nov. 1 Arnold-Main Santos 1 session F 6:30-9:30 pm HUM 207

If You Knew Sushi
Learn how the ancient sushi tradition is transformed into a culinary art form. Explore how color, texture, flavor and shape are combined masterfully. Learn to assemble your own sushi.
Note: Students must wear closed-toe shoes and long pants.
Cost: $73† includes $31 fee.
GRT-317-901 Nov. 2 Off Campus Horn 1 session Sa 10 am-1 pm HCAT 112

The Art of Perfect Pies
Learn foolproof recipes for updated and scene-stealing versions of America’s favorite pies. Use simple doughs to elevate your seasonal fillings. Create an irresistible pie to conclude a supremely satisfying dinner.
Note: Students must wear closed-toe shoes and long pants.
Cost: $85† includes $29 fee.
CLI-372-901 Nov. 10 Arnold-Main Santos 1 session Su 10 am-2 pm HUM 218

Sweat and Savory Soufflés
Learn how to make the perfect soufflé from an HCAT chef. Explore creating classic cheese soufflés and decadent dessert soufflés.
Note: Students must wear closed-toe shoes and long pants.
Cost: $65† includes $29 fee.
CLI-342-901 Nov. 22 Arnold-Main Santos 1 session F 6:30-9:30 pm HUM 218

Cake Decorating for Beginners
Learn basic techniques for torting, filling and crumb-coating cakes for all occasions. Explore the use of piping tips and bags, and practice basic piping techniques and border applications.
Note: Students must wear closed-toe shoes and long pants.
Cost: $73† includes $31 fee.
CUI-366-901 Nov. 1 Arnold-Main Hawkins 1 session F 6:30-9:30 pm HUM 218

Infusing Flavors: Tea
Explore the mysteries of tea. Discuss the history, varieties and culture influences of tea. Learn and practice how to steep and brew a proper cup of several tea varietals. Explore tastings of tea-incorporated savory and sweet dishes.
Note: Students must wear closed-toe shoes and long pants.
Cost: $77† includes $29 fee.
CAW-314-901 Nov. 15 Arnold-Main Proctor 1 session F 6:30-9:30 pm HUM 207

328 Hands On Knife Skills.
Practice using a mandoline safely. Explore knife cuts such as tourne and lozenge. Prerequisite: CLN 328 Hands On Knife Skills.
Note: Students must wear closed-toe shoes and long pants.
Cost: $66† includes $24 fee.
CAW-321-901 Nov. 27 Arnold-Main Santor 1 session F 6:30-9:30 pm HUM 207
Holiday Breads
Learn how to make aromatic holiday breads. Explore mixing, kneading, shaping and baking bread. Make savory and golden loaves and enjoy a selection of artisan breads from a talented chef.
*Note: Students must wear closed-toe shoes and long pants.*
Cost: $85† includes $24 fee.
  - CAW-304-901 Dec. 14 Arnold-Main Santos 1 session Su 1-5 pm HUM 207

Gingerbread Houses
Gain the skills needed to build a gingerbread house. Learn construction techniques for baked house pieces. Let your imagination run wild with decorative techniques after gluing your house together with Edible Royal Icing Glue.
*Note: Students must wear closed-toe shoes and long pants.*
Cost: $85† includes $29 fee.
  - CAW-304-901 Dec. 14 Arnold-Main Santos 1 session Sa 1-5 pm HUM 207

Cookie Exchange
Spend the day with friends and classmates making cookies for the holidays. Use provided recipes and ingredients.
*Note: Students must wear closed-toe shoes and long pants.*
Cost: $116† includes $32 fee.
  - COO-314-901 Dec. 7 Arnold-Main Santos 1 session Sa 10 am-2 pm HUM 207

Canning and Jarring: Holiday Gifts
Make wonderful canned products to use as gifts. Learn the science behind home canning and basic equipment necessary for success.
*Note: Students must wear closed-toe shoes and long pants.*
Cost: $86† includes $30 fee.
  - CAW-322-901 Dec. 7 Off Campus Ignaczak 1 session Sa 1:5 pm HCAT112

THE IN-HOME CLASSROOM

Holiday Meal Step by Step
Watch a Hotel, Culinary Arts and Tourism chef demonstrate how to prepare a classic holiday meal. Recipe packet includes detailed instructions, recipes and grocery list. Ask the chef questions and post successes in the online classroom for the whole term.
Cost: $29† includes $7 fee.
  - CAW-338-901 Sept. 9-Dec. 6 ONLN WB Sileo

Baking Bread at Home
Learn to make breads at home with this online class. Watch the Hotel, Culinary Arts and Tourism chef demonstrate mixing, kneading, shaping and baking techniques. Recipe packet includes detailed instructions, recipes and grocery list. Ask the chef questions and post successes in the online classroom for the term.
*Note: Students receive detailed instructions, recipes and grocery list.*
Cost: $29† includes $7 fee.
  - CAW-325-901 Sept. 9-Dec. 13 ONLN WB Sileo

Mastering Pan Sauces at Home
Learn to make pan sauces at home. Watch the Hotel, Culinary Arts and Tourism chef demonstrate how professional chefs use pan sauces. Recipe packet includes detailed instructions, recipes and grocery list. Ask the chef questions and post successes in the online classroom during the term.
*Note: Students receive detailed instructions, recipes and grocery list.*
Cost: $29† includes $7 fee.
  - CAW-326-901 Sept. 9-Dec. 13 ONLN WB Sileo

Mastering Cooking Basics at Home
Watch a Hotel, Culinary Arts and Tourism chef demonstrate recipes and identify specific equipment and the role it plays in daily operations. Prepare a simple meal using proper equipment. Recipe packet includes detailed instructions, recipes and grocery list. Ask the chef questions and post successes in the online classroom during the term.
Cost: $29† includes $7 fee.
  - CAW-336-901 Sept. 9-Dec. 6 ONLN WB Sileo

MASTERING CLASSIC CUSTARDS AT HOME
Watch a Hotel, Culinary Arts and Tourism chef demonstrate custard preparation. Identify qualities of well-made custard, including ingredient interactions, cooking methods, storage and presentation. Learn to make crème brûlée, flan, sabayon, pots de crème and panna cotta. Recipe packet includes detailed instructions, recipes and grocery list. Ask the chef questions and post successes in the online classroom during the term.
Cost: $29† includes $7 fee.
  - CAW-337-901 Sept. 9-Dec. 6 ONLN WB Sileo

WINE, BEER AND SPIRITS

How to Make Kombucha
Discover the benefits of drinking kombucha and learn how to make it. Prepare a gallon batch of this fermented tea in class. Learn the different flavor possibilities to make at home.
*Note: Student must be 21 or older and wear closed-toe shoes and long pants.*
Cost: $57† includes $52 fee.
  - CAW-332-901 Sept. 15 Off Campus Wills 1 session Su 1-3 pm AHB

Wines of America
Taste a selection of American wines and discover why America is the fourth-largest wine producer in the world.
*Note: Must be 21 or older to enroll.*
Cost: $80† includes $45 fee.
  - CUL-310-901 Sept. 18 Arnold-Main Hawkins 1 session W 6:30-9 pm HUM 214

Chesapeake Wine Trail
Tour three wineries with a Maryland wine expert. Study how the unique features of each region affect the final bottled product. Learn each winery’s winemaking approach and sample several wines at each location.
*Note: Must be 21 or older to enroll. A boxed lunch will be provided. Meet at 9 a.m. in Parking Lot B, Arnold.*
Cost: $124† includes $52 fee.
  - CLN-332-901 Sept. 21 Off Campus Hawkins 1 session Sa 9:30 am-6:30 pm TOUR
Mead Making Class
Explore the ancient techniques of brewing mead, one of the oldest forms of alcohol. Also known as honey wine, it has a rich history throughout the world and is the up-and-coming alcohol industry in the U.S. Learn how to produce mead at home.
**Note:** Must be 21 or older to enroll.

Cost: $45† includes $32 fee.

- **CAW-334-901**
  - Oct. 26
  - Off Campus
  - Flaherty
  - 1 session
  - Sa 1-3 pm
  - AHB

Wine 101: Practical Basics
Learn the basics of wine. Discover how to evaluate, select, store, open, decant and pour wine. Review wine and food pairings. Examine different aromas and decipher wine lables to determine how various wines will taste.
**Note:** Must be 21 or older to enroll.

Cost: $75† includes $33 fee.

- **CLN-358-901**
  - Oct. 16
  - Arnold-Main
  - Hawkins
  - 1 session
  - W 7-9:30 pm
  - HUM 214

The Whiskies of Scotland
Learn the art and science of Scottish whiskies. Explore history, regional variations and production processes and maturation of Scotch whiskey. Identify the whisky-making regions of Scotland, the various styles and flavor profiles. Learn how to apply whisky tasting and appreciation techniques, and identify flavor and aroma components.
**Note:** Must be age 21 or older to enroll.

Cost: $89† includes $61 fee.

- **CAW-328-901**
  - Oct. 18
  - Arnold-Main
  - Bujak
  - 1 session
  - F 7-9 pm
  - HUM 214

All-Grain Beer Making
Unlock the mystery of the mash! Learn about water chemistry and the effect time and temperature has on the mashing process.
**Note:** Student must be 21 or older and wear closed-toe shoes and long pants.

Cost: $451 † includes $32 fee.

- **CAW-334-901**
  - Oct. 26
  - Off Campus
  - Flaherty
  - 1 session
  - Sa 1-3 pm
  - AHB

Beginning Beer Making
Learn how to make beer! Brew a batch of beer from an extract kit. Learn the ingredients, terminology and equipment required, and explore the process from the grain to the glass!
**Note:** Student must be 21 or older and wear closed-toe shoes and long pants.

Cost: $468 † includes $42 fee.

- **CAW-331-901**
  - Nov. 2
  - Off Campus
  - Dann
  - 1 session
  - Sa 11-1 pm
  - AHB

Introduction of Bourbon and Rye
Explore the American whiskey-making tradition. Delve into the history and lore of bourbon and rye, their place in the nation’s history, and their local roots in Maryland and nearby states. Learn how whiskey is made and matured, from its origins to today’s special finishes. Develop and apply reliable techniques for identifying flavor and aroma components, and other aspects of whiskey appreciation.
**Note:** Must be 21 or older to enroll.

Cost: $89† includes $61 fee.

- **CAW-335-901**
  - Nov. 8
  - Arnold-Main
  - Bujak
  - 1 session
  - F 7-9 pm
  - HUM 214

Mixology: The Home Bartender
Learn to make trendy cocktails and nontraditional martinis for party guests. Understand the basics of drink mixing and explore interesting flavors of alcohol. Learn to mix a variety of party drinks.
**Note:** Must be age 21 or older to enroll.

Cost: $65† includes $37 fee.

- **CAW-318-901**
  - Dec. 4
  - Arnold-Main
  - Hawkins
  - 1 session
  - W 7-9 pm
  - HUM 214

FOOD AND BEVERAGE MANAGEMENT

BARTENDER
Students who successfully complete HCT-357 Bartending and HCT-351 ServSafe Alcohol Training are eligible for the Bartender continuing education certificate. For information call 410-777-2966.

Bartending
Master the fundamentals of mixing drinks to become a successful bartender. Learn about bar preparation, beverage recipes and customer service. Review safe practices. Textbook information available at AACC Bookstore. CEUs issued. 
**Note:** Must be 21 or older to enroll.

Cost: $335 includes $62 fee.

- **HCT-357-901**
  - Oct. 28-Nov. 18
  - Off Campus
  - Hawkins
  - 7 sessions
  - MW 6:30-9:30 pm
  - HCAT 114

ServSafe Alcohol® Training and Certification
Examine alcohol laws and responsibilities for managers and employees. Review safe practices for serving alcohol and identify how to deal with difficult situations. Students passing the exam will receive the National Restaurant Association Education Foundation ServSafe Alcohol® Advanced certification. Textbook information available at AACC Bookstore. CEUs issued.
**Note:** Students must purchase textbook prior to first class. All sections also offered for credit. HRM-119.

Cost: $123 includes $7 fee.

- **HCT-333-901**
  - Sept. 9-27
  - ONLINE
  - Grant
  - Note: Students must purchase the textbook which contains an electronic voucher for the final exam. Students in section 901 must meet from 9-11 a.m. Sept. 27 in HCAT Room 116 for the final exam. An optional review is from 8-9 a.m.

Certification in Sanitation
National food safety certification by the National Restaurant Association (NRA) designed for food service professionals. Learn the cause and prevention of food-borne illnesses, maintenance of sanitary conditions and how to implement a Hazard Analysis Critical Control Point (HACCP) system. Study the flow of food from receiving through storage, prep and service. A certification from the NRA is issued to students who satisfactorily complete the course and pass the examination. Textbook information available at AACC Bookstore. CEUs issued.
**Note:** Students must purchase textbook prior to first class. All sections also offered for credit. HRM-119.

Cost: $123 includes $7 fee.

- **HCT-333-901**
  - Sept. 9-27
  - ONLINE
  - Grant
  - Note: Students must purchase the textbook which contains an electronic voucher for the final exam. Students in section 901 must meet from 9-11 a.m. Sept. 27 in HCAT Room 116 for the final exam. An optional review is from 8-9 a.m.

Food Industry Certifications
Hospitality and Culinary Arts participants in the ManageFirst® Program earn ManageFirst® Program certificates after passing the exam correlating to each topic. These certificates reward students for their accomplishment and serve as a resource in the job search process. Further, industry hiring managers can look for these certificates when seeking top-shelf qualified talent.

- **HCT-333-905**
  - Oct. 21-Nov. 8
  - ONLINE
  - Grant
  - Note: Students must purchase the textbook which contains an electronic voucher for the final exam. Students in section 905 must meet from 9-11 a.m. Nov. 8 in HCAT Room 116 for the final exam. An optional review is from 8-9 a.m.

Textbook information available at AACC Bookstore. CEUs issued.
PROFESSIONAL COOKING

The professional cooking skills training is designed to quick-start your culinary skills. Students attend class four days a week for sixteen weeks. Demand in food service positions in a variety of hospitality industries such as hotel, catering restaurants and/or other dining establishments, cruise ships, clubs or airlines will continue to grow. The U.S. Bureau of Labor Statistics predicts employment of chefs and head cooks will grow 8.9 percent by 2024. Upon successful completion of the program, students can earn an AACC continuing education certificate and are eligible for employment as a cook. For information, contact the HCAT office at 410-777-2966 or visit www.aacc.edu/hcat.

Hot Kitchen

Learn cooking fundamentals, knife skills, culinary terminology and equipment usage. Product identification and applied cooking techniques as well as basic fabrication are emphasized. Explore practical sanitation, culinary math, soup, stock and sauce preparation. Prepare food in a commercial kitchen setting; review quality standards. Note: Books and knife kit included. Students must purchase two complete uniforms from Mercer and wear HCAT uniform.

Cost: $1,627 includes $627 fee.
HCT-359-901 Sept. 9-Nov. 13 Arnold-Main Rendulic
20 sessions MW 5:30-10:30 pm HUM 207

Prep Kitchen

Develop the skills necessary to prepare soup, stock and sauce using classical cooking methods. Discuss basic kitchen management techniques including sanitation and organizational skills. Taste and critique recipes prepared in a professional kitchen environment. Prerequisites: HCT-359 Hot Kitchen, HCT-333 Servsafe Sanitation Certification and HCT-360 Baking Kitchen. Note: Students must wear HCAT uniform.

Cost: $832 includes $282 fee.
HCT-361-901 Nov. 18-Jan. 13 Arnold-Main Rendulic
12 sessions MW 5:30-10:30 pm HUM 207

Restaurant Kitchen

Using classical cooking methods, develop skills necessary for station work, plating techniques, banquet foods, casual dining and fine dining in a working restaurant. Discuss and practice basic kitchen management techniques including sanitation and organizational skills. Taste and critique recipes prepared in a professional kitchen environment. Prerequisites HCT-359 Hot Kitchen, HCT-333 Servsafe Sanitation Certification, HCT-360 Baking Kitchen and HCT-361 Prep Kitchen. Note: Students must wear HCAT uniform.

Cost: $832 includes $282 fee.
HCT-362-901 Nov. 21-Jan. 14 Arnold-Main Santos
11 sessions TuTh 5:30-10:30 pm

Baking Kitchen

Learn professional bread production, including yeast breads, sweet dough and quick breads. Produce basic doughs, pies, cookies, custards and choux pastry using basic baking principles, bakery procedures and sanitation. Prerequisites: HCT-359 Hot Kitchen and HCT-333 Servsafe Sanitation Certification. Note: Students must wear HCAT uniform.

Cost: $1,067 includes $157 fee.
HCT-360-901 Sept. 19-Nov. 19 Arnold-Main Santos
18 sessions TuTh 5:30-10:30 pm HUM 207

CASINO AND GAMING INDUSTRY

CASINO POKER DEALER

Casino Poker Dealer

Learn the fundamentals of poker. Review table layout, chip handling and game procedures. Practice hands-on techniques for dealing and controlling the game. Discuss the importance of good customer service skills. CEUs issued. Note: Required supplies are available at AMIL Bookstore. Students must wear a white, button-down shirt, black dress pants and black, closed-toe shoes. Required supplies available at AMIL Bookstore.

Cost: $737 includes $17 fee.
COO-385-901 Sept. 9-Oct. 10 AMIL
20 sessions M/W 6:30-10:30 pm AMIL 005

Advanced Casino Poker Dealer

Learn the fundamentals of additional poker games. Review table layout, chip handling and game procedures. Practice hands-on techniques for dealing and game control. Gain an understanding of the importance of good customer service skills. CEUs issued. Prerequisite: COO-385 Casino Poker Dealer. Note: Students must wear a white, button-down shirt, black dress pants and black, closed-toe shoes.

Cost: $377 includes $17 fee.
COO-385-902 Sept. 23-Oct. 24 AMIL
20 sessions M/W 1-5 pm AMIL 005

GAMING INDUSTRY

TABLE GAMES DEALER

Accelerated Career Training 1: Blackjack Dealer

Learn casino math, job readiness strategies and guest service. Explore craps, roulette, carnival games, minibaccarat and pai gow poker. Review licensing and casino chain of command. Learn blackjack dealing fundamentals, review table layout, chip handling and game procedures. CEUs issued. Note: Students must wear a white, button-down shirt, black dress pants and black, closed-toe shoes. Required supplies available at AMIL Bookstore.

Cost: $689 includes $17 fee.
GAM-300-901 Sept. 9-Oct. 17 AMIL
4 sessions M/W 6:30-10:30 pm AMIL 018

TABLE GAMES DEALER

TABLE GAMES DEALER

12 • CULINARY AND WINE • FALL 2019
13 • WWW.AACC.EDU/HCAT • 410-777-2398
Carnival Games Dealer
Learn the fundamentals of three- and four-card poker, ultimate ‘Texas Hold’em, Mississippi stud, let it ride, and criss cross poker. Review table layout, chip handling and game procedures. Practice hands-on techniques for dealing and game control. Discuss the importance of good customer service. CEUs issued. Prerequisite: COO-366 Introduction to Casino Games or GAM-300 ACT 1 Blackjack Dealer or current dealer license.

Note: Recommended supplies available at AMIL bookstore. Students must wear a white, button-down shirt, black dress pants and black, closed-toe shoes.

Cost: $499 includes $17 fee.

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<tr>
<td>CL1-356-902</td>
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<td>CL1-356-903</td>
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<td>6:30-10:30 pm</td>
<td>AMIL 004</td>
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Casino Roulette Dealer
Learn the fundamentals of roulette. Review table layout, chip handling and game procedures. Practice hands-on dealing techniques. Discuss the importance of good customer service skills. CEUs issued. Prerequisite: COO-366 Introduction to Casino Games, GAM-300 ACT 1 Blackjack Dealer or current dealer license.

Note: Recommended supplies available at AMIL bookstore. Students must wear a white, button-down shirt, black dress pants and black, closed-toe shoes.

Cost: $737 includes $17 fee.

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<td>1-5 pm</td>
<td>AMIL 018</td>
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</table>

Introduction to Craps
Learn the fundamentals of craps. Review table layout, chip handling and game procedures. Practice hands-on techniques to deal and control the game. Discuss the importance of good customer service skills. CEUs issued. Prerequisite: COO-366 Introduction to Casino Games, GAM-300 ACT 1 Blackjack Dealer or current dealer license.

Note: Recommended supplies available at AMIL bookstore. Students must wear a white, button-down shirt, black dress pants and black, closed-toe shoes.

Cost: $737 includes $17 fee.

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<td>COO-373-902</td>
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<td>AMIL 018</td>
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Minibaccarat Dealer
Learn the fundamentals of minibaccarat. Review table layout, chip handling and game procedures. Practice hands-on techniques to deal and control the game. Discuss the importance of good customer service skills. CEUs and digital badge issued. Prerequisite: COO-366 Introduction to Casino Games or GAM-300 ACT 1 Blackjack Dealer or current dealer license.

Note: Recommended supplies available at AMIL bookstore. Students must wear a white, button-down shirt, black dress pants and black, closed-toe shoes.

Cost: $377 includes $17 fee.

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<td>COO-397-902</td>
<td>Dec. 2-17</td>
<td>1-5 pm</td>
<td>AMIL 018</td>
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Casino Craps Dealer
Learn advanced dealing for craps. Review table layout, chip handling and game procedures. Practice hands-on dealing techniques. Discuss the importance of good customer service skills. CEUs issued. Prerequisite: COO-366 Introduction to Casino Games, GAM-300 ACT 1 Blackjack Dealer or current dealer license.

Note: Recommended supplies available at AMIL bookstore. Students must wear a white, button-down shirt, black dress pants and black, closed-toe shoes.

Cost: $737 includes $17 fee.

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<tr>
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<td>Nov. 4-Dec. 12</td>
<td>1-5 pm</td>
<td>AMIL 018</td>
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Casino Pai Gow Poker Dealer
Learn the fundamentals of pai gow poker. Review table layout, chip handling and game procedures. Practice hands-on techniques to deal and control the game. Discuss the importance of good customer service skills. CEUs issued. Prerequisite: COO-366 Introduction to Casino Games, GAM-300 ACT 1 Blackjack Dealer or current dealer license.

Note: Recommended supplies available at AMIL bookstore. Students must wear a white, button-down shirt, black dress pants and black, closed-toe shoes.

Cost: $197 includes $17 fee.

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<td>COO-373-902</td>
<td>Nov. 11-15</td>
<td>7:30-11:30 am</td>
<td>AMIL 003</td>
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Mixology: The Home Bartender
CAW-318, see page 10.
In life, the biggest payouts come when you play your cards right. Stack the deck in your favor with Casino Dealer training at Anne Arundel Community College.
MEET YOUR INSTRUCTORS

DONNA ACOSTA, R.D., is a registered dietitian and nutrition educator. Her clinical expertise is in weight management, diabetes nutrition care and cardiac rehabilitation management. Acosta also has many years of experience teaching cooking classes, which reflects her passion for eating healthfully – and enjoying every bite! She has developed and taught a variety of hospital- and community-based nutrition programs, including for clients such as Warner Bros. Studios, Neutrogena and Fluor-Daniel. As the wife of a man with Type 2 diabetes and the mother of three young children, Acosta’s focus is on helping others discover how feasible and delicious it can be to eat healthfully for a lifetime.

LINDA ELLIOTT received her Bachelor of Science degree from the University of Maryland, College Park, and a Master of Education from the University of Virginia. She earned her culinary arts degree from Johnson & Wales Culinary Institute. After graduating from Johnson & Wales, she owned and operated a catering business. Elliott has been an instructor with HCAT since 2008 and teaches both credit and personal enrichment classes.

MELISSA HAWKINS is an HCAT graduate with an associate degree in both the culinary arts and baking and pastry. She was the assistant pastry chef at The Maryland Club for over two years, and has worked at the Hard Rock Cafe in Baltimore’s Inner Harbor as a bartender and bar supervisor for the past 10 years. She has a passion for pastry, elaborate cake designs and creating new cocktails with new and innovative ingredients.

DIANE PARK HORN earned a bachelor’s degree in accounting from Pennsylvania State University. She later earned an associate degree from Anne Arundel Community College, concentrating in courses from the HCAT Institute to pursue her culinary dream. She has held positions from stadium concession stand manager to restaurant line cook, including at the James Beard Award-winning Woodberry Kitchen in Baltimore. Horn’s interest in photography led her to food blogging on her Instagram site; follow her under @ horncooks. She celebrates her Asian-American heritage through her approach to cooking and always searches for new opportunities to blend styles across cultures.

CHERYL IGNAZIAK, C.S.C. is an HCAT graduate with an associate degree in culinary arts. She has enjoyed the creative and technical aspects of cooking and baking since she was a young child in her mother’s kitchen. Ignaczak has worked in independent restaurants, boutique hotels, country clubs, banquet/catering facilities and senior living.

KEN JARVIS, C.E.C., C.C.E., C.H.E. is one of the mainstays of AACC. He has an associate degree from the Culinary Institute of America, a Bachelor of Science degree from Rochester Institute of Technology and a Master of Science degree from Strayer University.

JOHN V. JOHNSON, C.E.C., C.C.E., A.A.C. has been in the food service industry for over 35 years. His experience includes opening the Brass Elephant Restaurant in Baltimore and being the executive chef at Rolling Road Golf Club and Great Occasions Catering. He has taught culinary arts for the past 28 years with the Howard County Public School System, Carver Center for Arts and Technology in Towson and Johnson & Wales University in Denver, as well as the HCAT Institute at AACC. His enthusiastic love of food fuels his energy for teaching.

ROBERTA LOWE owns Blossoms Catering in Annapolis. She has worked in the hospitality industry for more than 15 years and managed several local restaurants by doing what she loves – creating menus filled with foods that delight customers’ palates. Her journey is about being her best self in mind, body and soul. She has written a cookbook, titled “Unlock Your Meatless Love, The Best Go-To Vegan Recipes to Win Over Meat Eaters.” Her premier vegan restaurant and caterer attended AACCC’s Hotel, Culinary and Tourism (HCAT) Institute and graduated with certificates in Baking and Pastry Arts, and Catering Operations.

DAN RENDULIC holds an Associate of Arts in Culinary Arts from the Pennsylvania Culinary Institute. He is the executive chef and general manager for Michael’s Eighth Avenue caterers. He teaches “Introduction to Baking and Pastry,” “Introduction to Cooking,” “Intermediate Cake Production” and “Professional Cooking Skills.”

CHRISTINE ROMANS is an avid home cook who has won numerous baking awards and loves trying new cuisines and creating original recipes. She also caters an annual fundraiser for breast cancer research.

MICHAEL SANTOS, C.E.P.C., has 25 years of food service industry experience ranging from high-end hotels, casual and fine dining establishments to consulting for small, independent restaurants. Santos, an active member of the American Culinary Federation, avid competitor and food enthusiast, enjoys teaching and mentoring future baking and pastry professionals.

REBECCA SILEO is a graduate of the Institute of Culinary Education formerly known as Peter Kump’s School of Culinary Arts in New York City. Sileo is the HCAT culinary program coordinator and the owner of Rebecca Sileo Personal Chef Service. She enjoys offering her culinary expertise while teaching others how to cook.

DAWN SIMMONS, a private caterer, has provided a number of catering services for individuals and businesses. Before starting her own home-based catering business, she worked for various restaurants and as a caterer for a major hotel chain. Skilled at presenting great food with flair, Simmons eagerly shares the tricks of her trade with her students.

KEN JARVIS, C.E.C., C.C.E., C.H.E., has been an HCAT Institute instructor since 2002, specializing in baking and pastry. She is a graduate of L’Academie de Cuisine and has worked at Harbor Court Hotel, 1789 Restaurant and Butterfield 9 in Washington, D.C.

MELISSA TILLETT was a long-time vegetarian, and now vegan, who is interested in educating the community about the benefits of a plant-based diet. She holds a certificate in Plant-Based Nutrition from the T. Colin Campbell Foundation.

TED TYLER holds a degree in Culinary Arts Management. A Prepared Foods associate coordinator for the Mid-Atlantic Region of Whole Foods Market, Tyler coordinates that program for 14 or 15 locations. He has worked in several restaurants in the Annapolis and Baltimore areas, catering and cooking savory, bistro-style menus as well as producing pastry creations for fine dining. He also was production manager and pastry chef for Amero Foods under French Master Pastry Chef Theodore Pary.

VIRGINIA OLSON, C.W.P.C., C.H.E., has been an HCAT program with an associate degree in baking and pastry and a bachelor’s degree in education from Long Island University. She has a passion for plated desserts and breads. Svoboda has combined her love for baking and pastry with her desire to share her knowledge as an instructor in both credit and personal enrichment classes at HCAT.

CARRIE SVOBODA, C.W.P.C., is a graduate of the HCAT program with an associate degree in baking and pastry and a bachelor’s degree in education from Long Island University. She has a passion for plated desserts and breads. Svoboda has combined her love for baking and pastry with her desire to share her knowledge as an instructor in both credit and personal enrichment classes at HCAT.
REGISTER IN PERSON
Continuing Education and Workforce Development Center for Applied Learning and Technology Room 115, Arnold 8 a.m.-8 p.m. Monday-Thursday 8 a.m.-5 p.m. Friday 8 a.m.-noon Saturday 410-777-2325

Records and Registration Arnold, 410-777-2325
AACC at Arundel Mills 410-777-2010
Glen Burnie Town Center 410-777-2945
Fort Meade Army Education Center 410-777-1470

PAYMENT
ATM card, credit card, check or money order. Cash is only accepted at the cashier’s office in Student Services Center Room 120, Arnold.

LOCATION CODES
ARNOLD CAMPUS
101 College Parkway, Arnold, MD 21012

HUM • Humanities Building
ONLN EDGO • Online instruction

† Course is not tuition free for seniors.

REGISTER BY MAIL
Continuing Education and Workforce Development Arnold – CALT 115 101 College Parkway Arnold, MD 21012-1895
Credit card, check or money order (payable to AACC)

REGISTER BY FAX
USING A CREDIT CARD
410-777-4325

Why do courses sometimes cancel?
All classes require a minimum enrollment (usually within a week of the course’s start date) in order for that course to run. That’s why it’s so important to register early. If you have signed up for a class and we cancel it, we will contact you.

PAYMENT INFORMATION

PAYMENT INFORMATION

CERTIFICATE AND COURSE INFORMATION

CEWD REGISTRATION/DROP FORM

ANNE ARUNDEL COMMUNITY COLLEGE
School of Continuing Education and Workforce Development

STUDENT INFORMATION

CEWD REGISTRATION/DROP FORM

STUDENT INFORMATION

HOME ADDRESS
CITY
STATE
ZIP

PAYMENT INFORMATION

PAYMENT INFORMATION

ACCOUNT NUMBER
EXP. (MM/YY)

CARDHOLDER SIGNATURE

REQUIRE STUDENT SIGNATURE

I certify that the information I have given on this form is accurate and complete. By proceeding with this registration I agree to abide by the Academic Integrity Policy and all other college policies as cited in the college catalog.

STUDENT SIGNATURE

Parent/Guardian Signature (if student under 16 years)

It is understood and agreed by your signature that you are hereby responsible and obligated to pay for the above courses.

Modified Date (MM/DD/YY)

FTM 08/18/21

Notice of Noncompliance: AACC is an equal opportunity, affirmative action, Title IX, ADA Title 504 compliant institution. Call Disability Support Services, 410-777-2306 or Maryland Relay 711, 72 hours in advance to request most reasonable accommodation. Language interpreters, alternative format books or assistive technology request 30 days’ notice. For information on AACC’s compliance and complaints concerning sexual assault, sexual misconduct, discrimination or harassment, contact the federal compliance officer at 410-777-1234 or complianceofficer@aacc.edu, the Title IX coordinator at 410-777-2256, or Maryland Relay 711.

LOCATION CODES
ARNOLD CAMPUS
101 College Parkway, Arnold, MD 21012

HUM • Humanities Building
ONLN EDGO • Online instruction

† Course is not tuition free for seniors.
FOLLOW YOUR PASSION AND GET STARTED IN A CAREER IN CULINARY ARTS!

The professional cooking skills training is designed to quick-start your culinary skills. Students attend class four days a week for sixteen weeks.

Demand in food service positions in a variety of hospitality industries such as hotel, catering restaurants and/or other dining establishments, cruise ships, clubs or airlines will continue to grow. The U.S. Bureau of Labor Statistics predicts employment of chefs and head cooks will grow 8.9 percent by 2024.

Upon successful completion of the program, students may earn a continuing education certificate and are eligible for employment as a cook.

For information, contact the HCAT office at 410-777-2966 or visit www.aacc.edu and search Professional Cooking Skills.