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Something's cooking

Author(s): Denise O'Neal **Date:** August 13, 2003 **Page:** 4; s **Section:** News

Has our story on cooking schools piqued your interest in taking a class?

Look through our annual guide and find the school or class that will meet your individual needs. Professional and non-credit sessions are available all over the city and suburbs.

Asian

Ruth Law, cookbook author. Classes cover light, low-fat, healthful cuisines of Thailand, China, Singapore, Vietnam, Malaysia, Indonesia, the Philippines, Korea, Japan and India. Class sizes are limited. Call (630) 986-1595 or e-mail lawcooks2@netscape.net.

French

Chez Madelaine Cooking School, 425 Woodside, Hinsdale. Chef Madelaine Bullwinkel conducts cooking workshops that provide easy recipes for elegant entertaining.

Subjects include main course soups from France, fall supper menu, classic chicken dishes, vegetarian entrees, holiday pies and tarts, Thanksgiving dinner menu, informal turkey feasts, holiday menu from Le Pays Basque and cooking with America's finest fresh caviar with guest chef Carolyn Collins. The Gourmet Road Trip II is Sept. 11, 18. A single class is \$90; two classes, \$175; three classes, \$255; four classes, \$330; five classes, \$400. Classes are Sept. 11, 18; Oct. 23-Dec. 6. Call (630) 655-0355 or visit www.chezm.com.

French Culinary Experience, 281 Messner Dr., Wheeling. Chefs Michel Coatrieux and Patrick Chabert will teach high-level cooking skills, techniques using demonstrations and hands-on approach. Guest chefs will demonstrate throughout the year. Series courses consisting of three or four days spotlighting items like pate, sauces or pastry also will be available. The cost is \$50 for demonstration; \$90 for hands-on class; \$400 for a three-day series. Call (847) 215-1931; www.frenchcookingschool.com.

Le Titi de Paris, 1015 W. Dundee, Arlington Heights. Chef/owner Pierre Pollin and chef de cuisine Michael Maddox will offer classes starting Sept.20. Call (847) 506-0222.

Saucy Chefs. Four classically trained chefs specialize in French cooking techniques. Classes are taught in-home. Group sessions are available for up to eight. Sessions are \$30 an hour, plus food costs. Call (773) 743-3582.

General

Beautiful Food, 2111 Beechwood Ave., Wilmette. Hands-on cooking classes are offered in basic cooking techniques, breads, fish, holiday cookies, hors d'oeuvres, light pastry, sauces and soups. Classes are \$50. Call (847) 256-3979.

Calphalon Culinary Center, 1000 W. Washington. A variety of recreational hands-on and demonstration-style cooking classes are designed specifically for home cooks. Topics include skills that

inspire confidence in the kitchen, exotic themes and holiday tips for all seasons. Both individual and series classes are offered. Classes range in price from \$40-\$125. Call (312) 529-0100 or visit www.calphalonculinarycenter.com.

Cooking at Bloomie's, 376 Old Orchard Center, Skokie. Area chefs conduct a variety of cooking classes. The cost is \$25 a session. Classes begin in September. (847) 675-5200.

Cooking With the Best Chefs. Two-hour demonstrations are held from 7-9 p.m. Monday-Thursday in various locations by professional chefs. The cost is \$30 per class. Call (630) 930-6001 or visit www.bestchefs.com.

Cook From Scratch. The program features hands-on sessions teaching cooks how to prepare quick, creative meals without the use of recipes. Classes are offered by request and range from private sessions to classes of 50. The cost is \$35-\$75. Classes are held at several locations and sessions now are offered in students' homes. Call (312) 559-0052 or visit www.cookfromscratch.com.

The Cooking School at Treasure Island Foods, 2121 N. Clybourn. All classes are taught by Chicago chefs from local restaurants. Sessions are held 7-9 evenings. Most sessions are demonstrations and tastings. The cost is \$15. Call (773) 880-8880 or www.tifoods.com.

Corner Cooks, 507 Chest-nut, Winnetka. Cooking classes for couples include complete dinner and service. The cost is \$65. Other sessions include a visiting chef program featuring local talent and chefs from abroad. All classes are designed to teach students the techniques of the professionals. Classes range from \$50 to \$60. Call (847) 441-0134.

Giselle's, 1967 N. Halsted. The specialty food store offers a variety of classes. The cost is \$50 a class. Call (312) 266-7880 or visit www.giselleonline.com.

Let's Eat!, Ltd. Classes are taught in the privacy of your own home. Sessions can include as few or as many that can fit in your kitchen. Topics cover basic kitchen skills and shortcuts of the professional kitchen. Call (773) 278-6761.

Let's Go Bistro, 970 W. Warren, Downers Grove. New venture from the Pinch of Thyme Personal Chefs opens this fall in the Station Crossing development in downtown Downers Grove. The 10-week method and technique series will cover everything from basic cooking techniques to one-time recreational classes. Subjects include: Soups & Stocks, Meats & Potatoes and Working With Chocolate. Classes begin at \$50. Call (630) 795-0100 or visit www.letsgo-bistro.com.

Northshore Cookery, 600 Central Ave., Highland Park. A wide range of hands-on cooking classes for the home chef will include seafood, Mexican, Thai, pastries and vegetarian. Classes cost \$50. Call (847) 432-2665 or visit www.northshorecookery.com.

Prisco's Fine Foods, 1108 Prairie St., Aurora. Local chef Phyllis Kramer will offer a variety of cooking topics. Classes are at 9 a.m. Saturday. The cost is \$20 and includes a \$5 in-store coupon. The fall session begins in September. Call (630) 264-9400.

Rustic Kitchen, Instructor Janine MacLachlan offers classes in casual entertaining in groups of six to 10. Participants learn tips and techniques and enjoy a meal designed around seasonal ingredients from regional producers. Classes start at \$55. Call (773) 935-4239 or visit www.rustickitchen.com.

Someone's in the Kitchen, 522 N. Milwaukee Ave., Libertyville. Cooking demonstrations and participation classes are offered. Evening and afternoon sessions are available. Classes include a fall appetizers and plate presentation, hands-on pizza party session, lunch and learn, spa cuisine and a lunch using Mexican vanilla. Prices range from \$25 to \$50. Call (847) 816-9511 or visit www.sitkwithdianna.com.

Herbs and Spices

Heat and Spice Cooking School, 925 W. Cullom. Hands-on introductory classes will feature dishes from

exotic regions such as Morocco and Thailand. Recipes make use of ingredients such as tropical chiles, spices and herbs. Classes in direct heat techniques such as grilling and stir-frying will be available. Classes and courses start at \$60. Call (773) 404-2229 or e-mail heatandspice@rcn.com.

Indian

Ranjana Bhargava. The focus is vegetarian dishes in Indian cuisine. Participants will learn to blend spices, the process of cooking and the art of Indian meal preparation. Classes are offered three times a year. The cost is \$240 for four classes. Call (773) 363-3684.

Italian

Alessandro Forti from Rome, Italy, Whole Foods Market, 3300 N. Ashland. A five-part series guiding students through the art of shopping and cooking. The class will introduce participants to the culinary history of Italian regions. Classes begin Oct. 5 with Pasta & Pizza. The cost is \$350. Registration is Sept. 20. Call (773) 529-0217 or visit www.sen tieri.com.

Kosher

Dawn R. Schuman Institute of the Community Foundation for Jewish Education, Northbrook. Two courses will be available. Quick Kosher Cuisine will be headed by Barbara Freedman, author of Quick Kosher Cuisine, who will demonstrate creative kosher dishes. She will focus on current trends in healthy eating. The class will be held Sept. 22 and Nov. 17, from 7:30 to 9:30 p.m., in Skokie. The cost is \$50. The second course, A Taste of Judaism: The Festival & the Food, will have three sessions: Sept. 16, Rosh Hashanah; Sept. 30, Succot, and Nov. 4, Shabbat. Classes are from 7:15 to 9:30 p.m. and will take place in private homes in the Skokie and Evanston areas. The cost is \$75. For information on both courses, call (847) 509-8282.

Pastry

French Pastry School at City Colleges of Chicago, 226 W. Jackson. Owned and operated by pastry chef Jacquy Pfeiffer, the school is recognized as one of the leading pastry schools in the country. It offers a 24-week certified program, "L'Art de la Patisserie," on mastering pastry techniques. The focus is classic French methods with a contemporary appeal. Tuition is \$13,500. Financial assistance is available, and a placement program is offered. Call (312) 726-2419 or visit www.frenchpastryschool.com.

Schools

Cooking Academy of Chicago, 2500 W. Bradley. Offers culinary career certification and baking and pastry certification programs. For January classes, call (773) 478-9840 or visit www.cookingacad.com.

Cooking and Hospitality Institute of Chicago, 361 W. Chestnut. A fully accredited school offering a complete education in the foodservice industry. Specialized certificate programs in baking and pastry and an associate degree in culinary arts. Financial aid is available. Call (312) 944-0882.

Dominican University, 7900 W. Division, River Forest. Four degree programs lead to a bachelor's degree in food science; food service and management; nutrition and dietetics, and culinary arts and management. A non-credit program is offered. Call (708) 488-5122 or visit www.dom.edu.

Elgin Community College Hospitality Program, 1700 Spartan Dr., Elgin. Accredited by the North Central Association of Colleges and Secondary Schools and by the American Culinary Federation Educational Institute. Offers programs of study leading to an associate of applied science degree in hospitality management/culinary arts, pastry chef or hospitality management/ restaurant management or leading to a vocational specialist certificate in catering services, cook's helper, lead baker or baking assistant. Fall classes begin Aug. 25. Tuition is \$62 a credit hour plus lab fees. Call (847) 214-7461 or (847) 214-7900.

Elgin Community College offers non-credit cooking courses beginning in September. Classes include: seasonal and ethnic cooking, appetizers, breads, pastries and stollers. Fees range from \$49-\$65 per

person. Call (847) 622-3036.

Harper College, 1200 W. Algonquin Rd., Palatine. Classroom and lab experiences include culinary arts, baking, management and operations. Fall classes begin Aug. 25. Call (847) 925-6700 or visit www.harpercollege.edu/catalog/career/hosp/index.htm.

Illinois Institute of Art-Chicago, 180 N. Wabash. Accredited by the Accrediting Commission of Career Schools and Colleges of Technology (ACCSCT). Associate of applied science degree in culinary arts. The classes are based on classical principles emphasizing modern techniques and trends. Courses in basic skills and advanced techniques include: international cookery, a la carte, garde manger, baking and pastry, safety and sanitation, and nutrition. A solid business background is established through sessions in kitchen management, food and beverage control, cost control, catering and dining room operation.

In addition the school now offers certificates in professional baking and pastry; professional catering, and professional cooking. The cost is \$335 a semester hour. Call (312) 280-3500.

Kendall College, 2408 Orrington Ave., Evanston. Fully accredited program offers associate degree in culinary arts; certificate programs in professional cookery and baking and pastry arts, and a bachelor's degree in the hospitality management program. Call (847) 448-2304 or visit www.kendall.edu.

Lexington College, 310 S. Peoria. A new program offers women a bachelor's degree in hospitality management. The program offers three specialized areas: culinary arts, event planning and hotel/restaurant management. The bachelor's program requires two internships for hands-on experience in the workplace. Tuition is \$6,300 a semester. Financial aid and career services are available. Classes begin Aug. 25.

The school offers non-credit culinary community education classes evenings and weekends. Call (312) 226-6294.

Robert Morris College, 905 Meridien Lake, Aurora. The school's Institute of Culinary Arts opened in July and will offer a fully accredited accelerated associate degree of applied science. Students will learn global cooking techniques and will have the opportunity to spend one academic quarter at the Apicius Cooking School in Italy. Tuition is \$4,550 a quarter. Classes start in September. Call (877) 266-5762 or visit www.robertmorris.edu.

St. Augustine College, 1345 W. Argyle. Offers a 39-week bilingual (English/Spanish) certificate program for professional cooks. The program includes fundamentals of continental/international cuisine, baking and pastry, appetizers and entrees. Preparation for city and state food sanitation license exams, computer literacy and business principles are included. Financial aid is available. Classes begin Aug. 25. For more information, call Lilo M. Zambrano at (773) 878-8756, ext. 300 or 209.

Washburne Culinary Institute, on the campus of Kennedy-King College, 6800 S. Wentworth. An 80-week culinary arts program. The school offers a job placement service. The next session starts Sept. 2. Call (773) 602-5487.

Non-credit Programs

Chicago's Community Kitchens. An 11-week hands-on food service training program taught by Chef Richard Margotta, graduate of the School of Culinary Arts and Hotel Management at Kendall College. Basic culinary skills and food preparation are the main focus. The course includes a two-week internship at a local foodservice entity, a state-approved sanitation course and job-skills training. Training is provided free to qualifying applicants. The next session begins Oct. 6. Call (773) 772-7170, ext. 2544, or visit www.chicagofoodbank.org.

The Chopping Block, 1324 W. Webster. Chef Shelley Young and others conduct a wide range of classes for all levels. A series of special classes highlights seasonal and holiday favorites. Classes are held from 7 to 9 p.m. Monday through Friday; 10 a.m. to noon; 2 to 4 p.m. Occasional evening classes are offered at 5:30 p.m. Saturday-Sunday. Morning classes are available from 10 a.m. to noon Monday, Wednesday. The cost is \$50, demonstration; \$75, hands-on; \$60, wine classes. A second location will open in the fall

at 4747 N. Lincoln. Call (773) 472-6700 or visit www.thechoppingblock.net.

College of DuPage Continuing Education, 425 22nd St., Glen Ellyn. Hands-on cooking courses will be offered through the school. Call (630) 942-2208.

Francis W. Parker School, 330 W. Webster. Classes in culinary arts, wine and restaurant management will be offered. Call (773) 549-5904.

Jill Prescott's Ecole de Cuisine, Merchandise Mart. Cooking school for home chefs interested in mastering professional cooking techniques. One-week classic courses include: basic, intermediate, advanced and diploma classic cuisine French cooking, bread baking (featuring sweet breads, rolls, savory breads, straight dough and specialty wild yeast starters, pastry courses with instructions in crust, creams, cakes, fillings and presentation. Specialty classes include: regional Italian cooking, pasta and pasta sauces, regional French, candy, seafood and shellfish, grilling, vegetarian and sauces. Call (312) 458-0707 or visit www.jillprescott.com.

Karen's Kitchen, 2331 N. Cleveland. Fall classes will focus on culinary inspirations for the upcoming harvest season and holidays. Call (773) 348-1341.

Prairie Kitchens Cooking School. Offered throughout the Chicago area. Single and series classes teaching the fundamental principles and techniques of fine cooking. Hands-on cooking classes. New this year is a food tour to Saugatuck, Mich. scheduled for October. Call (847) 966-7574.

World Kitchen in the Gallery 37 Center for the Arts, 66 E. Randolph. World Kitchen classes offer hands-on experience and include lectures and demonstrations. Classes include: Get Into the Kitchen (hows and whys of cooking), Skills on the Cutting Edge (knife skills), Latin Flavors, Fond of Fondant (cake decorating), Desperation Dinner, Foodtalk Speaks French (interactive workshop that teaches language and cooking skills), Now You're Cooking, More Urban Entertaining, Thanks-giving Traditions, Party Principles and It's Time To Bake. Classes begin in September. The cost is \$30 a class. Pre-registration is required. Call (312) 742-8497 or visit www.worldkitchenchicago.com.

Seafood

Burhop's Seafood at Plaza del Lago, 1515 N. Sheridan Rd., Wilmette. A variety of cooking demonstrations/tastings are offered. Classes are at noon Saturday. Call (847) 256-6400 or visit www.burhops.com.

The Fishguy, Superior Ocean Produce Wholesale, 4423 N. Elston. Prominent chefs from the Chicago area will conduct classes. The cost is \$65 a person, but may vary depending on the dish each chef chooses to prepare. Call (773) 283-7400 or visit www.fishguy.com.

Vegetarian

Go Veggie! Whole Foods, various locations. Kay Stepkin, who developed vegetarian recipes as the owner of the Bread Shop, will teach classes devoted to vegetarian dishes. Classes include whole grain pasta, seitan, tofu and holiday baked goods. Ethnic classes include Mexican Fiesta, Cooking With Russian Tea Time and authentic Indian cooking. Class costs range from \$25 to \$35. Call (773) 871-7000 or visit www.go-veggie.org.

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