

Culinary Creations

At Georgia Northwestern Technical College we are very excited that our newest program, Culinary Arts, is now available. We are also extremely pleased to share the talents of Chef Greg Paulson, CEC, our Culinary Arts Program Director, and Chef Shannyn King, CPC, with you through a variety of hands-on continuing education seminars and programs. All classes will meet in the historic Woodlee House, which has been recently renovated with a state of the art kitchen to house the Culinary Arts program. All classes are hands-on. You do the cooking, and you get to enjoy the fruits of your labor with the food you prepare! The only pre-requisite is an understanding of basic food preparation principles. Unless otherwise noted, these classes are limited to 16 people, and they will fill up. Don't miss your favorite topic. Register early!

SAUSAGE MAKING

Learn how to prepare forcemeats for homemade sausages, as well as the proper way to handle, store, and use casings. You will create breakfast sausage, Mexican chorizo, Greek sausage, hot Italian sausage, and German bratwurst. Class is limited to twelve students.

Chef Greg Paulson, CEC

Floyd Campus

Sat, Oct 15, 10:30am – 3:30pm

\$79

CHEESECAKE...THE EASY WAY!

Learn great tips on success plus how to prepare additional spin-off recipes from this one classic masterpiece. Once you learn this basic recipe concept, you are limited only by your imagination!

Chef Shannyn King, CPC

Floyd Campus

Tue, Oct 25, 6:30 – 9:30pm

\$69

IN THE COMFORT FOOD ZONE

Join us and learn everyday meals that can warm the heart and comfort the soul! We will expose you to "comfort foods" that helped ease the hardships of our ancestors, but are still satisfying and very affordable today. Join Chef Greg as he teaches you to make the dishes he made with his mother, grandmother, and great grandmother; foods such as macaroni and cheese, green bean casserole, Sunday pot roast, and ambrosia salad. Oh, and don't forget the apple pie!

Chef Greg Paulson, CEC

Floyd Campus

Thu, Nov 10, 6:30 – 9:30pm

\$69

BUSICUITS, MUFFINS, AND COFFEECAKE, OH MY!

Discover the secrets of making moist and tender quick breads; all a host of delectable treats. In addition, learn simple packaging ideas for great gift giving ideas for the upcoming holiday season.

Chef Shannyn King, CPC

Floyd Campus

Tue, Nov 22, 6:30 – 9:30pm

\$69

WINTER SOUPS 101

What could be more comforting than a bowl of homemade soup? In this class we will learn how to prepare a clear broth soup, creamy purée, chunky gumbo, and rib-sticking chowder. Chef Greg will demonstrate how to prepare a consommé as well. By the end of the day you'll realize just how versatile soups can be!

Chef Greg Paulson, CEC

Floyd Campus

Thu, Dec 1, 6:30 – 9:30pm

\$69

HOLIDAY COOKIE SWAP

Nothing rings in the season like a big plate of assorted holiday cookies. Come participate in this classroom twist on the traditional cookie exchange. It's a great way to learn valuable information and get a delicious tray of homemade goodies for the holidays.

Chef Shannyn King, CPC

Floyd Campus

Tue, Dec 6, 6:30 – 9:30pm

\$69