



Cooking Classes now available through York Technical College

Course fee \$65

Get down and dirty with this “hands on” course where each student actually prepares the menu. Students are presented with recipe, ingredients and directions on how to prepare each item with one on one support and instruction with a professional chef. Call for class topic details.

Knife Skills & Stir Fry (CIC 1337)

Cooks will hone their culinary prowess as they practice advanced knife cuts & prepare ingredients for chicken stir fry.

January 26, 2012 6-9pm Thursday

Italian Classics: Risotto (CIC 1337)

Learn to make the great Italian dish of risotto, using the short grain rice Arborio, and shrimp! Cooks will prepare the Southern Classic “Shrimp & Grits” – but with a new twist.

February 23, 2012 6-9pm Thursday

Cooking Under Pressure (CIC 1337)

Learn to use pressure cookers to make quick and tasty meals. Cooks will use pork shoulder and beef short ribs in a pressure cooker, to make two delicious meals in under 2 hours! Both dishes will be served on the best, creamiest cheese grits, that you will learn to make!

March 29, 2012 6-9pm Thursday

Class Location: Clover High School, 1625 Highway 55 East, Clover, South Carolina 29710

Registration Options for Continuing Education Classes:

- **Online** at <http://www.yorktech.edu>
- **Phone** (803) 325-2888. Have course and credit card information available
- **In Person** at C-101 in the Continuing Education Division Office
- **Mail** course information and payment to: Attn. Continuing Education, 452 S. Anderson Road, Rock Hill, SC 29730

