

# Platt College Catalog Addendum

## Edible Adventures

### Effective 03/27/2019

**Recreational Classes (Edible Adventures) – Platt College – Tulsa, Moore, and Oklahoma City**

Edible Adventures is a group of non-credit, non-certificate recreational cooking classes. Classes are held in one full length session on the date scheduled. Class dates and times to be announced each month. Fees are due and payable prior to each class start. These courses are not included within the school's scope of accreditation by ACCSC.

Edible Adventures Cancellation and Refund Policy: If the school cancels for any reason, participants are entitled to a full refund or credit towards a future class. If an enrollee cancels, the policy is as follows:

1. Cancellation greater than 48 hours, enrollee is entitled to a full refund or credit towards a future class.
2. Cancellation within 24-48 hours, enrollee is entitled to full credit towards another class.
3. Cancellation within 24 hours of the class start time, enrollee forfeits all monies paid and no refund or credit will apply.

Classes may vary by campus and may include:

<b>Big Night Out</b>	Learn the techniques involved in cooking your own romantic dinner and enjoy a great meal at the same time. We will learn how to make an entire meal including appetizers, salads, entrees and desserts to win over your love
Length: 4 Hours	
Fee: \$125/Couple	
<b>Southern Italian Made Easy</b>	In this class we'll learn about the various ingredients that are available as well as the cooking techniques involved in creating a delicious southern Italian meal.
Length: 4 Hours	
Fee: \$75.00	
<b>Chocotology: The Ultimate Indulgence</b>	In this hands-on course, we will cover all things chocolate including chocolate tempering and basic chocolate confections. You will explore the origins of chocolate and learn how to make decadent chocolate creations in your own kitchen.
Length: 4 Hours	
Fee: \$75.00	
<b>Sushi Madness</b>	Students in this course will learn sushi basics, including fish selection, preparation, and presentation.
Length: 3 Hours	
Fee: \$75.00	
<b>Knife Skills</b>	In this class we will cover all of the basics to proper knife skills including body posture and knife grip as well as all of the
Length: 3 Hours	

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Fee: \$60.00	fundamental cuts to make following any recipe easy. By the end of the day, you'll be slicing and dicing like a pro.
<b>French Cooking Made Easy</b>	In this class we'll learn about the various ingredients that are available as well as the cooking techniques involved in creating a delicious Parisian meal.
Length: 4 Hours	
Fee: \$75.00	
<b>Brunch for a Bunch</b>	Is there anything better than a lazy Sunday brunch? Learn how to make a delicious brunch that won't keep you stuck in the kitchen all morning. Get timesaving tips and great recipes from our Chef instructor about how to craft the perfect balance of savory and sweet for your weekend indulgence in this hands-on cooking class.
Length: 4 Hours	
Fee: \$75.00	
<b>Cheesecake!</b>	Who doesn't love cheesecake? And it's not as hard as it looks! Learn how to make the perfect cheesecake – from plain to pumpkin or whatever the season presents us for ingredients.
Length: 4 Hours	
Fee: \$75.00	
<b>Bread Basics</b>	Bread making is a relaxing and often magical experience. The payoff is enormous – flavorful crusty bread that can be shared with friends and family. Gain the confidence and skill to produce truly exceptional rustic bread in your own kitchen. Breads covered may include Country-Style Bread; Fougasse; Naan; Pane alle Olive (Olive Bread); Multigrain Bread; Ciabatta or others.
Length: 4 Hours	
Fee: \$75.00	
<b>Dim Sum</b>	Dim Sum is a type of traditional Chinese cuisine that means heart's delight. There are over 2,000 Dim Sum recipes in the world, but they all have common characteristics ingredients of the best quality, a unique style, seasonal products, and tastes suitable for everyone.
Length: 4 Hours	
Fee: \$75.00	
<b>Dress Up Your Dishes (sauces)</b>	Learn to dress up your dishes with five classical sauces. Sauces add zest, flavor, interest, and can act as the impressive finishing touch to even an ordinary meal. Once you understand the framework of the classic mother sauces, you can create delicious variations with minimal effort and time. Learn to transform your meals with a spoonful of elegance and creativity.
Length: 4 Hours	
Fee: \$75.00	
<b>Homemade Doughnuts &amp; Muffins</b>	This class will cover techniques for making your own muffins

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Length: 3 Hours	and doughnuts at home including gourmet fillings and glazes.
Fee: \$60.00	
<b>Pasta from Scratch Made Easy</b>	Pasta can be a simple meal or an elaborate affair. We will cover how to make your own fresh pasta in a variety of shapes as well as techniques for cooking dried pasta and a few basic sauces and toppings.
Length: 4 Hours	
Fee: \$75.00	
<b>Gluten-Free Baking Made Easy</b>	Learn how to make excellent baked goods without including gluten. We will cover the functions of gluten in baked goods and how to mimic these functions without the gluten to give you tender, flavorful baked goods that would fool even the most discerning palate.
Length: 4 Hours	
Fee: \$75.00	
<b>Canning and Jamming!</b>	Preserve summer's bounty! This course will cover the techniques involved in boiling water canning including pickling and fruit jams.
Length: 4 Hours	
Fee: \$75.00	
<b>Cheese Making Made Easy</b>	This class will explore various soft cheeses and the techniques involved in making them. We will discuss the use of milks including cow and goat, and the cheese making rennet.
Length: 4 Hours	
Fee: \$75.00	
<b>Croissants!</b>	Want to know a secret? The mysterious, flaky, intimidating croissant is easier than you think! In this hands-on workshop, we'll learn the techniques to make buttery, flaky croissants at home.
Length: 4 Hours	
Fee: \$75.00	
<b>Fast Meals for Back to School</b>	School's back in session soon – not to mention football, soccer...the list of activities goes on! If getting dinner on the table is a challenge, join us for this class! We'll discuss methods for making delicious meals quick and easy!
Length: 4 Hours	
Fee: \$75.00	
<b>Get Hooked on Fish!</b>	Fish from lakes and streams and from oceans around the world are delicious and healthy. They're surprisingly easy to prepare, too! Learn the tricks of choosing the best quality fish, how to store it, and how to cook with marinades and sauces you and your family will love!
Length: 4 Hours	
Fee: \$75.00	
<b>Holiday Cookies</b>	The holidays are here! In this hands-on class, we'll learn to create holiday cookies so beautiful you almost won't want to
Length: 4 Hours	

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Fee: \$75.00	eat them but are too delicious to resist!
<b>Holiday Desserts</b>	The holidays aren't the holidays without spectacular desserts! Join us to learn how to make desserts that will be remembered by family and friends for years to come. From truffles to a traditional Yule Log, learn how to create desserts that will make the holiday complete!
Length: 4 Hours	
Fee: \$75.00	
<b>Pies and Tarts!</b>	As the weather turns cool, nothing warms the heart and tummy like a warm home-baked pie. Create flaky crusts and sweet fillings that will have your family and friends coming back for seconds...and thirds...
Length: 4 Hours	
Fee: \$75.00	
<b>Pub Favorites</b>	What's the secret to the perfect burger, fish and chips, or French onion soup? This hands on class will show you the secrets to making great pub food in your own kitchen!
Length: 4 Hours	
Fee: \$75.00	
<b>Street Tacos</b>	Visit several parts of the world, each with its unique take on the universally-popular taco! Learn how to work with the proteins that go into a taco as well as how to prepare salsas and toppings that will make your tacos the most popular in YOUR world!
Length: 3 Hours	
Fee: \$60.00	
<b>Teen Cooking Skills</b>	This hands-on workshop is perfect for any teen who loves being in the kitchen! This exciting class, geared toward the teen learner, focuses on hands-on learning opportunities to keep your son or daughter engaged and having fun...and ready to cook for YOU for a change!
Length: 5 Hours	
Fee: \$95.00	
<b>Spring Break Culinary Camp</b>	This Cooking Techniques focused Culinary Camp is for those considering a career in cooking or baking, or anyone who wants to learn quintessential culinary skills.
Length: 15 Hours	
Fee: \$300.00	
<b>Clean Eating</b>	The "Clean Eating" trend is sweeping gaining momentum - and for good reason! There's more to eating "clean" than skipping the donuts and eating salads! In this short course, students learn techniques and recipes to help enhance their wellbeing and their families, too!
Length: 4 Hours	
Fee: \$75.00	
<b>Cupcakes</b>	Cupcakes are fun and delicious. In this hands-on class, students will learn to create delightfully moist cake and scrumptious
Length: 4 Hours	

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Fee: \$75.00	frostings to make perfectly-sized bites of indulgence.
<b>Mexican Night</b>	Go beyond tacos and burritos to discover why this cuisine is so popular. The techniques are simple and the flavors are complex. Learn how to bring the excitement of Mexican cooking to life in your home. Invite your amigos!
Length: 4 Hours	
Fee: \$75.00	
<b>Smoking &amp; Brining</b>	Hands-on cooking class in which the chef will show the class how to make brine, apply it to meat, and properly smoke meat.
Length: 4 Hours	
Fee: \$75.00	
<b>Grilling</b>	Hands-on cooking class that explores grilling from the scientific (why, exactly, does grilling make everything taste better) to the useful (how do I know when t's done) to the delicious (have you ever had grilled watermelon). Learn and practice grilling meat such as ribs, poultry, and fish.
Length: 4 Hours	
Fee: \$75.00	
<b>Cooking for Parents and Children</b>	Hands-on cooking class in which you explore techniques and recipes appropriate for parents and children ages 10-17. Learn basic knife safety and how to cook a complete meal.
Length: 4 Hours	
Fee: \$75.00	
<b>Culinary Camp</b>	Hands-on baking and culinary arts instruction from industry leading chefs and chef instructors. Learn to make a variety of dishes and meals.
Length: 25 Hours	
Fee: \$300.00	
<b>Vegan Done Right</b>	In this class we'll learn the definition of Vegan, and the various ingredients and cooking techniques involved in creating a delicious Vegan meal.
Length: 4 Hours	
Fee: \$75.00	
<b>Culinary Camp - Advanced</b>	Hands-on Culinary skills development with a focus on advanced food preparation, advanced skills practice, and experience preparing entire meals and desserts.
Length: 20 Hours	
Fee: \$400.00	
<b>Instructor Workshop</b>	For culinary instructors, life skills/life science instructors, and those that teach in related areas. Learn a variety of culinary skills to teach your students. Courses are designed to impart knowledge of the skills while preparing you with pedagogy training for use in your future classes. Workshop topics may
Length: 5 Hours	
Fee: \$100.00	

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	vary (contact the school for topics of upcoming workshops).
<b>Tailgating &amp; Barbeque</b>	With the fall football season approaching, nothing is more American than Tailgating & Barbeque! The Chefs at Edible Adventures will show you the best way to plan and prepare your next party. Students will learn how to make the very best BBQ baby back ribs with a homemade and easy sauce. Students will learn to make appropriate sides like coleslaw and potato salad and easy grill side cobbler. Let the Chefs teach you the timesaving tricks and techniques to enjoy the Game.
Length: 4 Hours	
Fee: \$75.00	
<b>Southern Classics</b>	Southern food is more popular than ever and it is appearing on menus all over the country. Nothing is more southern than fried chicken. The chefs at Edible Adventures will show you all the tricks to make the best fried chicken and all the customary sides. You will learn how to make mac-n-cheese, collard greens, and sweet potato pie. Finally, no southern meal is complete without cornbread. The class will teach you how to cook like a true chef from the south and make everything from scratch.
Length: 4 Hours	
Fee: \$75.00	
<b>Cheese and Wine Pairing 101</b>	Learn the major varieties of wine, how to taste them, and how to pair them with cheese and other foods.
Length: 4 Hours	
Fee: \$75.00	
<b>Pizzeria Pizza at Home!</b>	Dough too tough? Same toppings time after time? Or tired of frozen slices? Join us to learn how easy it can be to create pizza pies that beat anything you'll find in a restaurant!
Length: 3 Hours	
Fee: \$60.00	

**Seminar Refund/Cancellation Policy**

Cancellation Prior to Commencement of Seminar

Should a participant decide to cancel their seminar registration, the participant will be refunded 50% of seminar price if notified in writing prior to seminar start date otherwise, no refund will be made.