

# Party Planning—A Culinary Arts Series

Lake Country Advanced Knowledge Center—Southside Virginia Community College  
118 E. Danville Street, South Hill, VA 23970 434-955-2252



## Discover the World of Entertaining!

Do you want to learn how to properly set a table for a dinner party? Would you like to learn how to create centerpieces to wow your guests? Would you like to improve your cooking techniques and discover your inner chef? Maybe you just want to learn cake decorating techniques so that you can dazzle your friends and family with your creations.

Food Network has become increasingly popular and individuals are finding that they would like to learn new skills for food preparation, party planning, and entertaining in general. Lake Country Advanced Knowledge Center is offering a series of culinary workshops so that you can update your culinary skills as well as learn fun techniques that can benefit you in your personal life. Several noncredit workshops will be offered so that individuals can learn creative entertaining techniques that can be used in personal or professional lives.

The Culinary and Beverage Art Series workshops will be offered on Saturdays from 9:00 a.m.—4:00 p.m. at a cost of \$19.00 for each workshop and this amount would be paid on the day of the workshop. Supplies fees vary for each workshop. If you are interested in signing up for any of the workshops, please contact Maki Malone or Natalie Coronas at 434-955-2252. Call today so you can reserve your spot!

**Non-Credit Workshops**  
\$19.00 each

Saturday offerings to fit your  
schedule!

### Culinary Arts Series

#### **Flower Arranging and Center- piece Creation**

February 25, 2012

Instructor: Gavin Honeycutt

Become the entertaining guru by wowing your friends and family with impressive centerpiece creations that will coordinate with your event. Class will be held at Lake Country Advanced Knowledge Center in South Hill. **Students will pay an additional \$28 for supplies.**

#### **Cake Decorating**

March 17, 2012

Instructor: Candace Adcock

Discover techniques to create your own baked masterpiece. Class will be held at Lake Country Advanced Knowledge Center. **Students will pay an additional \$3 for supplies.**

#### **Creating the Perfect Meal**

March 24, 2012

Instructor: Chef Les Cooper

Learn how to create the perfect meal for your guests and wow them with your culinary expertise. Learn from Chef Les Cooper and attend class at Coopers Landing in Clarksville, VA. **Students will pay an additional \$30.00 for supplies and it will cover tasting for 5 courses.**

#### **Hosting the Perfect Party**

April 7, 2012

Instructor: Chef David Rose

Learn how to create memorable party appetizers and platters and learn the correct wines to pair with certain food while spending the day with Chef David Rose at Rosemont Winery in Blackridge, VA. Students must be 21 years of age due to the wine tasting portion of the workshop. **Students will pay an additional \$25 for supplies.**

