

Get in the kitchen, have fun with CSM courses

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Native Italian instructor Simonetta Baldassari, will teach "Meet the Pasta" on how to make authentic Italian foods using raw ingredients, lasagna, manicotti, gnocchi, ragu, pesto and other famous pastas and sauces Sept. 10 at North Point High School.

This fall, the College of Southern Maryland will offer a variety of cooking, cake decorating and beverage tasting courses as part of its continuing education program. These courses, located on CSM's La Plata, Leonardtown and Prince Frederick campuses, as well as at off-site locations, begin Sept. 1.

"Cooking courses are one of the fastest-growing community education classes we offer," said Shaunda Holt, program coordinator for adults and personal enrichment courses. "We have more than 300 enrollments each year in cooking classes alone."

Among the food courses offered are "Cake Decorating Basics," "Meet the Pasta," "Secrets to Turkish Cooking," "Knife Skills," "Intergenerational Pizza School" and "Mastering Seafood." Courses on beer and wine include "Craft Beer 101," "Girls Night Out—For the Love of Chocolate" and "Wine Tasting."

"Cake Decorating Basics" will teach students the fundamentals of decorating cakes for special occasions as well as techniques such as using different consistencies of buttercream icing, transferring patterns, star fill techniques and shell borders. The course is 6:30-8:30 p.m., Thursdays, Oct. 1-22 on the Prince Frederick Campus and 6:30-8:30 p.m., Thursdays, Oct. 22-Nov. 12 on the La Plata Campus.

Taught by native Italian instructor Simonetta Baldassari, "Meet the Pasta" will teach students how to make authentic Italian foods using raw ingredients, lasagna, manicotti, gnocchi, ragu, pesto and other famous pastas and sauces. This one-day course is 6-9 p.m., Sept. 10 at North Point High School.

"Secrets to Turkish Cooking" will be taught by Turkish native Sukriye Johnson and will teach students about the country's traditional cuisine as well as its exotic array of spices, flavors and ingredients. Fire roasted pepper salad, lamb shish kabob, su böreği and Turkish köfte are among the dishes that will be made. This one-day course is from 6-9 p.m., Oct. 2 at North Point High School.

Students enrolled in the "Knife Skills" course will learn the uses and techniques specific to the chef's knife, serrated knife, paring knife and slicer. De-boning a chicken, cutting fruits and vegetables, sharpening and cleaning are among the topics that will be covered. This course is 6-8:30 p.m., Nov. 5 at the Calvert Career and Technology Academy with chef Karl Hille.

Taught by Baldassari, "Intergenerational Pizza School" will teach students how to mix, knead and roll dough in order to make a variety of pizzas using fresh Italian ingredients. This course is an opportunity to allow families to bond over cooking. A child may accompany their parent, permitted the parent registers and attends and the child is at least five years old. This course is noon to 3 p.m., Nov. 14 at North Point High School.

Also taught by Baldassari, "Mastering Seafood" will teach students the finer points of making lobster, sea bass and rockfish. A surprise dessert consisting of lobster and ice cream will also be served. This course is 6-9 p.m., Nov. 19 at North Point High School.

"Craft Beer 101" will teach students how to discern aromas and flavors while enjoying the wide variety of craft beers available in Southern Maryland. The history of beer and beer pairings will also be discussed. Students must be 21 to register. The course is 6:30-8:30 p.m., Sept. 11 on the La Plata Campus, 6:30-8:30 p.m., Oct. 9 on the Leonardtown Campus and 6:30-8:30 p.m., Nov. 13 on the Prince Frederick Campus. The course is hosted by Mully's Brewery, Southern Maryland's first brewery.

Presented by professional chocolatier Eric Nelson formerly from Artfully Chocolate in Old Town Alexandria, "Girls Night Out—For the Love of Chocolate" will teach participants about the complexities of pairing wine with chocolate. Students will learn about the subtleties and flavor notes that need to be considered to maximize the flavor in a pairing. This course is 6:30-8:30 p.m., Oct. 8 and 6:30-8:30 p.m., Nov. 12. Both courses will take place on the La Plata Campus. Students must be 21 to register.

"Wine Tasting" will be 6:30-8:30 p.m., Oct. 1 on the Prince Frederick Campus, 6:30-8:30 p.m., Oct. 15 on the Leonardtown Campus and 6:30-8:30 p.m., Oct. 29 on the La Plata Campus. Students will sample local wines from Perigeaux Vineyard and Winery in Calvert County as well as learn the basics on growing grapes, wine-making techniques, tasting techniques, food and wine pairing, and proper service and storage. Students must be 21 register.

Registration for these courses is accepted up to the day prior to the start of class and can be made online, through walk-in registration at any campus and the Waldorf Center, or by mail using a downloadable form.

Students must register at least one day before the class begins. For information on these courses as well as others offered this fall, visit <http://www.csmd.edu/CommunityEducation/> or contact 301-539-4760 or conedops@csmd.edu.

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