We recognize our commitment to returning students and to those in our community who require job-entry skills. For this reason, we have arranged to offer a select group of classes under a special fee arrangement. Visit sunysuffolk.edu/ContinuingEd

CULINARY COURSES

Our culinary art courses are designed to provide the best hands-on experience with our skilled chefs. Many of our classes have a seat limit of 12 to 16 students allowing for personalized instruction.

XCU213 BAGUETTES — Tuition $99.00

Participants will learn the techniques to make crisp, classic baguettes, including an amazing filled baguette. The instructor will demonstrate dough production, and participants will work with dough prepared just before the start of the class (a timing necessity). Recipes are included; participants will take home their finished products. (1 meeting)

CRN	CAMPUS	DAY	DATE	TIME	ROOM
97730	Riverhead	10/11	Friday	6:00pm-10:00pm	Culinary Arts, 122

XCU214 SOURDOUGH AND RYE BREADS — Tuition $99.00

Participants will learn the techniques to make crusty sourdough and rye bread varieties. The instructor will demonstrate dough and sour production, and participants will work with dough prepared just before the start of the class (a timing necessity). Recipes are included; participants will take home their finished products. (1 meeting)

CRN	CAMPUS	DAY	DATE	TIME	ROOM
97731	Riverhead	10/25	Friday	6:00pm-10:00pm	Culinary Arts, 122

XCU215 BRIOCHE — Tuition $99.00

Participants will learn the techniques to make classic French brioche with sweet and savory variations. The instructor will demonstrate dough, filing and glaze production, and participants will work with dough prepared just before the start of the class (a timing necessity). Recipes are included; participants will take home their finished products. (1 meeting)

CRN	CAMPUS	DAY	DATE	TIME	ROOM
97732	Riverhead	11/8	Friday	6:00pm-10:00pm	Culinary Arts, 122

XCU144 BRAIDED LOAVES — Tuition $99.00

Participants will learn the techniques to make classic braided loaves, including filled braided loaves. The instructor will demonstrate dough and filing production, and participants will work with dough prepared just before the start of the class (a timing necessity). Recipes are included; participants will take home their finished products. (1 meeting)

CRN	CAMPUS	DAY	DATE	TIME	ROOM
97733	Riverhead	11/22	Friday	6:00pm-10:00pm	Culinary Arts, 122

XCU216 HALLOWEEN CUPCAKES — Tuition $40.00 EACH



(College requires separate registrations)

Enjoy making Halloween cupcakes with your child (parent/guardian and child 8 years of age or older). Participants will make cupcake batter and decorate the cupcakes with rolled fondant and buttercream icing in a Halloween theme. Each pair will take the 24 cupcakes that they prepare home to enjoy. (1 meeting)

CRN	CAMPUS	DAY	DATE	TIME	ROOM
97735	Riverhead	10/26	Saturday	9:00am-12:00pm	Culinary Arts, 122

XCU211 FRENCH MACARONS — Tuition $99.00



Enjoy an evening making French macarons. Participants will make a variety of macaron shells, fillings and then assemble the macarons. Each participant will take three dozen macarons home. (1 meeting)

CRN	CAMPUS	DAY	DATE	TIME	ROOM
97736	Riverhead	9/20	Friday	6:00pm-10:00pm	Culinary Arts, 122

XCU212 A UNICORN CAKE! — Tuition $99.00



During this 4-hour session all the components of a unicorn cake will be made (chocolate cake, chocolate mousse filling and icing). Participants will be instructed on assembling and decorating the cake as the components will travel home with participant. (1 meeting)

CRN	CAMPUS	DAY	DATE	TIME	ROOM
97737	Riverhead	11/1	Friday	6:00pm-10:00pm	Culinary Arts, 122