



University of
New Hampshire

Thompson School
of Applied Science



Summer Session 1 2018

Register now for:

COOKING AND BAKING 101

TSAS 495 (01) CRN 70795

Come join Chefs Julienne Guyette and Elizabeth Kramlinger for a 5 week Summer course. Prepare ten, 3-course menus featuring American comfort food where you will master cooking and baking techniques to help you stay Cool this summer while eating GREAT!

- 2 Credits, class size limited to 12 students,
- May 21 - June 22, 2018
- Tuesdays & Thursdays evenings, 5:30-8:30 pm
- Special Topics Hybrid course, ½ hr. lecture, 2 hr. lab
- 1 hour recitation using Canvas
- Each class will culminate in family style feast of your creations



***To register, contact the Registrar Office at
(603) 862-1500***

***Sample menus based on seasonal market availability of items:**

- ✓ Tagliatelle-bolognese with meatballs, Italian bread, antipasto salad, decadent chocolate layer cake with peanut butter frosting.
- ✓ Tabbouleh, stuffed grape leaves, kebabs, olive loaves, tzatziki sauce, cheesecake.
- ✓ Grilled NY strip steak, twice baked potatoes, creamed spinach sautéed mushrooms, Boston cream pie.
- ✓ Ginger miso kale salad, vermicelli bowl with grilled chicken, coconut crème Brule.
- ✓ BBQ baby back pork ribs, macaroni and cheese, slaw, buttermilk biscuits, peach crisp.
- ✓ Chicken enchiladas, Mexican street corn, Caesar salad, tres leches cake with strawberries.
- ✓ Jamaican jerk pork, Jamaican peas and rice, mango coconut cobbler with Barbados rum sauce.
- ✓ Fish en Papilote with potatoes, carrots and leeks, baguettes, endive salad, crepes.
- ✓ Lobster, rice and vegetables wrapped in banana leaves, ceviche in cucumber cups, whoopie pies.

