



Tampa
7835 Gunn Hwy, Tampa FL, 33626-1611
(813) 926-4465

To make a reservation for a class, please visit publix.com/cookingschools or call the school.

March, 2020

(H)-Hands On (D)-Demonstration (T)-Teens (K)-Kids (O)-Open House

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 Bread Basics Workshop 10 a.m. (H) Aprons Staff	2 Kitchen Fundamentals: Umami 6 p.m. (H) Aprons Staff	3 Junior's - Take Home Dinner: Asian! 4 p.m. (K) Aprons Staff	4 Private Classes 4 p.m. (D) Aprons Staff Teen's - Take Home Dinner: Mexican! 4 p.m. (T) Aprons Staff	5 An Evening with Noble Vines Winery 6:30 p.m. (D) Aprons Staff	6 Kitchen Fundamentals: Beef 6 p.m. (H) Aprons Staff	7 An Evening with Kerrygold 6:30 p.m. (D) Aprons Staff
8 Plant-Based Cooking Workshop 10 a.m. (H) Aprons Staff	9 Kitchen Fundamentals: Baking 6 p.m. (H) Aprons Staff	10 Private Classes 1 p.m. (D) Aprons Staff Everyday Dining Elevated 6 p.m. (H) Aprons Staff	11 Big Game Bites 6 p.m. (H) Aprons Staff	12 Couples Cooking: Surf & Turf 6 p.m. (H) Aprons Staff	13	14 Pi(e) Day! 10 a.m. (H) Aprons Staff Asian Inspiration 6:30 p.m. (D) Aprons Staff
15 St. Patrick's Day Brunch 12 p.m. (D) Aprons Staff	16 Kid's Cook - Rise & Shine 6 p.m. (K) Aprons Staff Junior's Cook - South of the Border 6 p.m. (K) Aprons Staff	17	18	19	20	21
22	23	24	25	26	27	28

29	30	31				
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Class dates, times, pricing and menu are subject to change. Please visit publix.com/cookingschools for the latest class updates.