



Plantation
1181 S University Dr, Plantation FL, 33324-3322
(954) 577-7632

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

June, 2020

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

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1	2	3	4	5	6
7	8	9	10	11	12	13 Central Coast Wine Dinner 6:30 p.m. (D) Aprons Staff
14	15 Sushi 101 6 p.m. (D) Aprons Staff	16 Big & Little Chef: Cookies & Brownies 6 p.m. (D) Aprons Staff	17 Kitchen Fundamentals: Seafood 6 p.m. (D) Aprons Staff	18 Sheet Pan Dinners 6 p.m. (D) Aprons Staff	19 Chefs Table: Choice vs. Prime Beef Tasting Menu (3-course) 6:30 p.m. (D) Aprons Staff	20 Taste of Puerto Rico 6:30 p.m. (D) Aprons Staff
21 Father's Day Brunch 1 p.m. (D) Aprons Staff	22 Couples Cooking: Plant-Based Dishes 6 p.m. (D) Aprons Staff	23 Retro Diner Classics 6 p.m. (D) Aprons Staff	24 Asian Flavors 6 p.m. (D) Aprons Staff	25 Kitchen Fundamentals: Knife Skills 6 p.m. (D) Aprons Staff	26 VIP Food & Wine Experience - New World Wines 6 p.m. (D) Aprons Staff Old World Wines (2-course) 7 p.m. (D) Aprons Staff	27 Red Wines Rule! 6:30 p.m. (D) Aprons Staff

28 Private Classes 1 p.m. (D) Aprons Staff	29 Big & Little Chef: Cookies & Brownies 6 p.m. (D) Aprons Staff	30 Couples Cooking: Noodles & Bowls 6 p.m. (D) Aprons Staff				
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Class dates, times, pricing and menu are subject to change. Please visit publix.com/cookingschools for the latest class updates.