

**Tampa**

**7835 Gunn Hwy, Tampa FL, 33626-1611**

**(813) 926-4465**

To make a reservation for a class, please visit [publix.com/cookingschools](http://publix.com/cookingschools) or call the school.

**August, 2019**

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

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				<b>1</b> <b>Getting Curried Away</b> 6 p.m. (H) Aprons Staff	<b>2</b> <b>Jeni's Splendid Ice Creams!</b> 5 p.m. (D) Britton Bauer	<b>3</b> <b>Big &amp; Little Chef: Summertime Treats</b> 10 a.m. (K) Aprons Staff  <b>Wine &amp; Dine: Willamette Valley</b> 6:30 p.m. (D) Aprons Staff
<b>4</b> <b>Sunday Jazz Brunch</b> 12 p.m. (D) Aprons Staff	<b>5</b> <b>Private Classes</b> 5 p.m. (D) Aprons Staff  <b>Private Classes</b> 5 p.m. (D) Aprons Staff  <b>Kitchen Fundamentals: Sautéing &amp; Saucemaking</b>	<b>6</b> <b>Pucker Up!</b> 6 p.m. (H) Aprons Staff	<b>7</b> <b>Private Classes</b> 5 p.m. (D) Aprons Staff  <b>Fresh and Simple</b> 6 p.m. (H) Aprons Staff	<b>8</b> <b>Look at the Thyme!</b> 6 p.m. (H) Aprons Staff	<b>9</b> <b>VIP Food &amp; Wine Experience - France!</b> 6 p.m. (D) Aprons Staff  <b>French Wine Country (2-course) Dinner</b> 7 p.m. (D) Aprons Staff	<b>10</b> <b>Private Classes</b> 11 a.m. (D) Aprons Staff  <b>Wine &amp; Dine: Summer Grilling</b> 6:30 p.m. (D) Aprons Staff
<b>11</b>	<b>12</b> <b>Basics of Culinary - Part 2 (3-day series) 1/3</b> 10 a.m. (H) Aprons Staff  <b>Basics of Culinary - Part 2 (3-day series) 1/3</b> 6 p.m. (H) Aprons Staff	<b>13</b> <b>Kitchen Fundamentals: Knife Skills</b> 6 p.m. (H) Aprons Staff	<b>14</b> <b>Big &amp; Little Chef: Summertime Treats</b> 6 p.m. (K) Aprons Staff	<b>15</b> <b>An Evening with Evaton Winery</b> 6:30 p.m. (D) Alonso	<b>16</b> <b>Private Classes</b> 6 p.m. (D) Aprons Staff	<b>17</b> <b>Kitchen Fundamentals: Sautéing &amp; Saucemaking</b> 10 a.m. (H) Aprons Staff
<b>18</b>	<b>19</b> <b>Basics of Culinary - Part 2 (3-day series) 2/3</b> 10 a.m. (H) Aprons Staff  <b>Basics of Culinary - Part 2 (3-day series) 2/3</b> 6 p.m. (H) Aprons Staff	<b>20</b> <b>Private Classes</b> 6 p.m. (D) Aprons Staff  <b>The Art of the Sandwich</b> 6 p.m. (H) Aprons Staff	<b>21</b> <b>Sushi 101</b> 6 p.m. (H) Aprons Staff	<b>22</b> <b>Couples Cooking: Street Eats Mexico</b> 6 p.m. (H) Aprons Staff	<b>23</b> <b>Chefs Table: Sous Vide vs. Traditional - Parallel Tasting Menu (Summer)</b> 6:30 p.m. (D) Aprons Staff	<b>24</b> <b>Taste of Argentina</b> 6:30 p.m. (D) Aprons Staff

<p><b>25</b></p> <p><b>Sunday Jazz Brunch</b> 12 p.m. (D) Aprons Staff</p> <p><b>Private Classes</b> 2 p.m. (D) Aprons Staff</p>	<p><b>26</b></p> <p><b>Basics of Culinary - Part 2 (3-day series) 3/3</b> 10 a.m. (H) Aprons Staff</p> <p><b>Basics of Culinary - Part 2 (3-day series) 3/3</b> 6 p.m. (H) Aprons Staff</p>	<p><b>27</b></p> <p><b>Couples Cooking: Street Eats Greece</b> 6 p.m. (H) Aprons Staff</p>	<p><b>28</b></p> <p><b>Pucker Up!</b> 6 p.m. (H) Aprons Staff</p>	<p><b>29</b></p> <p><b>Cast Iron Cooking</b> 6 p.m. (H) Aprons Staff</p>	<p><b>30</b></p> <p><b>Wine &amp; Dine: Willamette Valley</b> 6:30 p.m. (D) Aprons Staff</p>	<p><b>31</b></p>
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Class dates, times, pricing and menu are subject to change. Please visit [publix.com/cookingschools](http://publix.com/cookingschools) for the latest class updates.