

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.

October, 2019

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

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1 Kitchen Fundamentals: Knife Skills 6 p.m. (H) Aprons Staff	2 "MEAT" the Substitute 6 p.m. (H) Aprons Staff	3 Join us for our Complimentary OPEN HOUSE!!! 5 p.m. (D) Aprons Staff	4 Couples Cooking: World Tour of Soups 6 p.m. (H) Aprons Staff	5 Private Classes 6 p.m. (D) Aprons Staff
6	7 Kitchen Fundamentals: Herbs & Spices 6 p.m. (H) Aprons Staff	8 Kitchen Fundamentals: Sous Vide & Pressure Cooker 6 p.m. (H) Aprons Staff	9 Couples Cooking: Octoberfest 6 p.m. (H) Aprons Staff	10 Chinese Take Out 6 p.m. (H) Aprons Staff	11 Low Country Favorites 6 p.m. (H) Aprons Staff	12 Private Classes 1 p.m. (D) Aprons Staff VIP Food & Wine Experience - Spain! 6 p.m. (D) Aprons Staff Spanish Wine Country (2-
13	14 Couples Cooking: World Tour of Soups 6 p.m. (H) Aprons Staff	15 Basics of Culinary - Part 1 (3-day series) 1/3 10 a.m. (H) Aprons Staff Basics of Culinary - Part 1 (3-day series) 1/3 6 p.m. (H) Aprons Staff	16 Private Classes 12 p.m. (D) Aprons Staff Elevate Your Salmon Game 6 p.m. (H) Aprons Staff	17 Private Classes 6 p.m. (D) Aprons Staff	18 Private Classes 6 p.m. (D) Aprons Staff Chefs Table: Sous Vide vs. Traditional - Parallel Tasting Menu (Fall) 6:30 p.m. (D) Aprons Staff	19 Private Classes 10 a.m. (D) Aprons Staff Private Classes 11 a.m. (D) Aprons Staff Private Classes 6 p.m. (D) Aprons Staff
20	21 "MEAT" the Substitute 6 p.m. (H) Aprons Staff	22 Basics of Culinary - Part 1 (3-day series) 2/3 10 a.m. (H) Aprons Staff Basics of Culinary - Part 1 (3-day series) 2/3 6 p.m. (H) Aprons Staff	23 Kitchen Fundamentals: Knife Skills 6 p.m. (H) Aprons Staff Private Classes 6:30 p.m. (D) Aprons Staff	24 Private Classes 6 p.m. (D) Aprons Staff Cold Weather Comfort Food 6 p.m. (H) Aprons Staff	25 Private Classes 10 a.m. (D) Aprons Staff 14 Hands Wines Fall Round Up 6:30 p.m. (D) Kenison	26 Curries of the World 6:30 p.m. (D) Aprons Staff

<p>27 Sunday Jazz Fall Brunch 12 p.m. (D) Aprons Staff</p>	<p>28 Private Classes 11:30 a.m. (D) Aprons Staff Sushi 101 6 p.m. (H) Aprons Staff</p>	<p>29 Basics of Culinary - Part 1 (3-day series) 3/3 10 a.m. (H) Aprons Staff Basics of Culinary - Part 1 (3-day series) 3/3 6 p.m. (H) Aprons Staff</p>	<p>30 Kitchen Fundamentals: Sous Vide & Pressure Cooker 6 p.m. (H) Aprons Staff</p>	<p>31 Couples Cooking: Oktoberfest 6 p.m. (H) Aprons Staff</p>		
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Class dates, times, pricing and menu are subject to change. Please visit publix.com/cookingschools for the latest class updates.