

Orlando

7524 Dr Phillips Blvd, Orlando FL, 32819-5148

(407) 226-9796

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 Private Classes 4 p.m. (D) Aprons Staff Kitchen Fundamentals: Knife Skills 6 p.m. (H) Aprons Staff	2 Private Classes 10 a.m. (D) Aprons Staff Private Classes 5 p.m. (D) Aprons Staff "MEAT" the Substitute 6 p.m. (H) Aprons Staff	3 Join us for our Complimentary OPEN HOUSE!!! 5 p.m. (D) Aprons Staff Kitchen Fundamentals: Knife Skills 6 p.m. (H) Aprons Staff	4 Couples Cooking: World Tour of Soups 6 p.m. (H) Aprons Staff	5 Sushi 101 6 p.m. (H) Aprons Staff
6	7 Kitchen Fundamentals: Herbs & Spices 6 p.m. (H) Aprons Staff	8 Private Classes 6 p.m. (D) Aprons Staff	9 Private Classes 6 p.m. (D) Aprons Staff Couples Cooking: Octoberfest 6 p.m. (H) Aprons Staff	10 Low Country Favorites 6 p.m. (H) Aprons Staff	11 Couples Cooking: Spanish Tapas and Sangria 6 p.m. (H) Aprons Staff Chefs Table: Sous Vide vs. Traditional - Parallel Tasting	12 VIP Food & Wine Experience - Spain! 6 p.m. (D) Aprons Staff Spanish Wine Country (2-course) Dinner 7 p.m. (D) Aprons Staff
13 Private Classes 12 p.m. (D) Aprons Staff	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 Elevate Your Salmon Game 6 p.m. (H) Aprons Staff	17 Private Classes 6 p.m. (D) Aprons Staff At Home Italian 6 p.m. (H) Aprons Staff	18 Big & Little Chef: The Icing on the Cake 4 p.m. (K) Aprons Staff Private Classes 6 p.m. (D) Aprons Staff An Evening with Terrazas Wines	19 Kitchen Fundamentals: 2-Day Baking Series 1/2 10 a.m. (H) Aprons Staff Cooking with Wine 6:30 p.m. (D) Aprons Staff
20 Kitchen Fundamentals: 2-Day Baking Series 2/2 10 a.m. (H) Aprons Staff Private Classes 10 a.m. (D) Aprons Staff	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 Private Classes 5 p.m. (D) Aprons Staff Basics of Culinary - Part 1	23 Kitchen Fundamentals: Knife Skills 6 p.m. (H) Aprons Staff	24 Cold Weather Comfort Food 6 p.m. (H) Aprons Staff	25 Curries of the World 6:30 p.m. (D) Aprons Staff	26 Haunted Halloween Gingerbread House Decorating 10 a.m. (K) Aprons Staff An Evening with Benziger Winery & Winemaker

<p>27 Sunday Jazz Fall Brunch 12 p.m. (D) Aprons Staff</p>	<p>28 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</p> <p>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>Private Classes 6 p.m. (D) 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.