

**Plantation**

**1181 S University Dr, Plantation FL, 33324-3322**

**(954) 577-7632**

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

**November, 2019**

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

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					<b>1</b>	<b>2</b> <b>Kitchen Fundamentals: Knife Skills</b> 10 a.m. (H) Aprons Staff <b>Halloween Costume Party with 19 Crimes Wines</b> 6:30 p.m. (D)
<b>3</b>	<b>4</b> <b>Sushi 101</b> 6 p.m. (H) Aprons Staff	<b>5</b> <b>Couples Cooking: Fall Flavors</b> 6 p.m. (H) Aprons Staff	<b>6</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>7</b> <b>Kitchen Fundamentals: Herbs &amp; Spices</b> 6 p.m. (H) Aprons Staff	<b>8</b> <b>Chefs Table: Sous Vide vs. Traditional - Parallel Tasting Menu (Fall)</b> 6:30 p.m. (D) Aprons Staff	<b>9</b> <b>Private Classes</b> 8 a.m. (D) Aprons Staff <b>Holiday Wine Celebration from Around the World</b> 6:30 p.m. (D) Bonmartini-Fini,Cohn
<b>10</b> <b>Sunday Jazz Fall Brunch</b> 12 p.m. (D) Aprons Staff <b>Private Classes</b> 6 p.m. (D) Aprons Staff	<b>11</b>	<b>12</b>	<b>13</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>14</b> <b>Couples Cooking: Thanksgiving Day Sides</b> 6 p.m. (H) Aprons Staff	<b>15</b> <b>Private Classes</b> 6 p.m. (D) Aprons Staff <b>Wine, Cheese &amp; Dinner - Paired Right with Certified Cheese Pro Michael Landis</b> 6:30 p.m. (D)	<b>16</b> <b>Big &amp; Little Chef: Thanksgiving</b> 10 a.m. (K) Aprons Staff <b>Steakhouses Around the World</b> 6:30 p.m. (D) Aprons Staff
<b>17</b>	<b>18</b> <b>Kitchen Fundamentals: 2-Day Baking Series 1/2</b> 6 p.m. (H) Aprons Staff <b>Big &amp; Little Chef: Thanksgiving</b> 6 p.m. (K) Aprons Staff	<b>19</b> <b>Kitchen Fundamentals: 2-Day Baking Series 2/2</b> 6 p.m. (H) Aprons Staff <b>Creative Cookies</b> 6 p.m. (H) Aprons Staff	<b>20</b> <b>Basics of Culinary - Part 2 (3-day series) 3/3</b> 10 a.m. (H) Aprons Staff <b>Basics of Culinary - Part 2 (3-day series) 3/3</b> 6 p.m. (H) Aprons Staff	<b>21</b> <b>Private Classes</b> 12 p.m. (D) Aprons Staff <b>Kitchen Fundamentals: Knife Skills</b> 6 p.m. (H) Aprons Staff <b>Private Classes</b> 6 p.m. (D)	<b>22</b> <b>VIP Food &amp; Wine Experience - Spain!</b> 6 p.m. (D) Aprons Staff <b>Spanish Wine Country (2-course) Dinner</b> 7 p.m. (D) Aprons Staff	<b>23</b> <b>Couples Cooking: Thanksgiving Day Sides</b> 10 a.m. (H) Aprons Staff <b>Aprons Collaborative Beer Dinner Series: Barrel of</b>

<p><b>24</b></p>	<p><b>25</b>  <b>Couples Cooking: Fall Flavors</b>          6 p.m. (H)          Aprons Staff</p>	<p><b>26</b>  <b>"MEAT" the Substitute</b>          6 p.m. (H)          Aprons Staff</p>	<p><b>27</b>  <b>Big &amp; Little Chef: Turkey Day Desserts</b>          2 p.m. (K)          Aprons Staff</p>	<p><b>28</b></p>	<p><b>29</b>  <b>Gingerbread Houses</b>          10 a.m. (K)          Aprons Staff   <b>Gingerbread Houses</b>          2 p.m. (K)          Aprons Staff</p>	<p><b>30</b>  <b>Gingerbread Houses</b>          10 a.m. (K)          Aprons Staff   <b>Holiday in Manila</b>          6:30 p.m. (D)          Aprons Staff</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.