

**Orlando**

**7524 Dr Phillips Blvd, Orlando FL, 32819-5148**

**(407) 226-9796**

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>Halloween Costume Party with Michael David Wines</b> 6:30 p.m. (D) Aprons Staff	<b>2</b> <b>Kitchen Fundamentals: Knife Skills</b> 10 a.m. (H) Aprons Staff  <b>Wine, Cheese &amp; Dinner - Paired Right with Certified Cheese Pro Michael</b>
<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>9</b> <b>Big &amp; Little Chef: Thanksgiving</b> 10 a.m. (K) Aprons Staff  <b>Chefs Table: Sous Vide vs. Traditional - Parallel Tasting Menu (Fall)</b> 6:30 p.m. (D)
<b>10</b> <b>Private Classes</b> 1 p.m. (D) Aprons Staff  <b>Private Classes</b> 5 p.m. (D) Aprons Staff	<b>11</b> <b>Private Classes</b> 8 a.m. (D) Aprons Staff	<b>12</b> <b>Private Classes</b> 8 a.m. (D) Aprons Staff	<b>13</b> <b>Basics of Culinary - Part 2 (3-day series) 2/3</b> 10 a.m. (H) Aprons Staff  <b>Private Classes</b> 11 a.m. (D) Aprons Staff  <b>Private Classes</b> 12 p.m. (D)	<b>14</b> <b>Big, Bad, Bold Reds</b> 6:30 p.m. (D) Aprons Staff	<b>15</b> <b>Alaskan-Style Thanksgiving with Alaskan Fisherman Melanie Brown</b> 6:30 p.m. (D) Brown	<b>16</b> <b>Curries of the World</b> 6:30 p.m. (D) Aprons Staff
<b>17</b>	<b>18</b> <b>Private Classes</b> 5:30 p.m. (D) Aprons Staff  <b>Big &amp; Little Chef: Thanksgiving</b> 6 p.m. (K) Aprons Staff	<b>19</b> <b>Private Classes</b> 1 p.m. (D) 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>Private Classes</b> 12:30 p.m. (D) Aprons Staff  <b>Basics of Culinary - Part 2</b>	<b>21</b> <b>Private Classes</b> 6:30 p.m. (D) Aprons Staff	<b>22</b>	<b>23</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>24</b>	<b>25</b> <b>Couples</b> <b>Cooking: Fall</b> <b>Flavors</b> 6 p.m. (H) Aprons Staff	<b>26</b> <b>"MEAT" the</b> <b>Substitute</b> 6 p.m. (H) Aprons Staff	<b>27</b> <b>Big &amp; Little Chef:</b> <b>Turkey Day</b> <b>Desserts</b> 2 p.m. (K) Aprons Staff	<b>28</b>	<b>29</b> <b>Gingerbread</b> <b>Houses</b> 10 a.m. (K) Aprons Staff  <b>Gingerbread</b> <b>Houses</b> 2 p.m. (K) Aprons Staff	<b>30</b> <b>Gingerbread</b> <b>Houses</b> 10 a.m. (K) Aprons Staff  <b>Holiday in Manila</b> 6:30 p.m. (D) Aprons Staff
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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.