

**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.

**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>Couples</b> <b>Cooking:</b> <b>Thanksgiving</b> <b>Day Sides</b> 6 p.m. (H) Aprons Staff	<b>2</b> <b>Kitchen</b> <b>Fundamentals:</b> <b>Knife Skills</b> 10 a.m. (H) Aprons Staff  <b>Couples</b> <b>Cooking: Fall</b> <b>Flavors</b> 6 p.m. (H) Aprons Staff
<b>3</b>	<b>4</b> <b>Sushi 101</b> 6 p.m. (H) Aprons Staff	<b>5</b> <b>Couples</b> <b>Cooking: Fall</b> <b>Flavors</b> 6 p.m. (H) Aprons Staff	<b>6</b> <b>Basics of</b> <b>Culinary - Part 2</b> <b>(3-day series) 1/3</b> 10 a.m. (H) Aprons Staff  <b>Basics of</b> <b>Culinary - Part 2</b> <b>(3-day series) 1/3</b> 6 p.m. (H) Aprons Staff	<b>7</b> <b>Kitchen</b> <b>Fundamentals:</b> <b>Herbs &amp; Spices</b> 6 p.m. (H) Aprons Staff	<b>8</b> <b>Wine &amp; Dine:</b> <b>Pacific Rim</b> 6:30 p.m. (D) Aprons Staff	<b>9</b> <b>Big &amp; Little Chef:</b> <b>Thanksgiving</b> 10 a.m. (K) Aprons Staff  <b>Chefs Table:</b> <b>Sous Vide vs.</b> <b>Traditional -</b> <b>Parallel Tasting</b> <b>Menu (Fall)</b> 6:30 p.m. (D)
<b>10</b> <b>Private Classes</b> 12 p.m. (D) Aprons Staff	<b>11</b> <b>Kitchen</b> <b>Fundamentals:</b> <b>2-Day Baking</b> <b>Series 1/2</b> 6 p.m. (H) Aprons Staff	<b>12</b> <b>Kitchen</b> <b>Fundamentals:</b> <b>2-Day Baking</b> <b>Series 2/2</b> 6 p.m. (H) Aprons Staff	<b>13</b> <b>Basics of</b> <b>Culinary - Part 2</b> <b>(3-day series) 2/3</b> 10 a.m. (H) Aprons Staff  <b>Basics of</b> <b>Culinary - Part 2</b> <b>(3-day series) 2/3</b> 6 p.m. (H) Aprons Staff	<b>14</b> <b>Couples</b> <b>Cooking:</b> <b>Thanksgiving</b> <b>Day Sides</b> 6 p.m. (H) Aprons Staff	<b>15</b> <b>Big, Bad, Bold</b> <b>Reds</b> 6:30 p.m. (D) Aprons Staff	<b>16</b> <b>An Evening with</b> <b>Winemaker</b> <b>Jamie Benziger</b> <b>and Imagery</b> <b>Wines</b> 6:30 p.m. (D) Benziger
<b>17</b>	<b>18</b> <b>Big &amp; Little Chef:</b> <b>Thanksgiving</b> 6 p.m. (K) Aprons Staff	<b>19</b> <b>Private Classes</b> 12:30 p.m. (D) Aprons Staff  <b>Creative Cookies</b> 6 p.m. (H) Aprons Staff	<b>20</b> <b>Basics of</b> <b>Culinary - Part 2</b> <b>(3-day series) 3/3</b> 10 a.m. (H) Aprons Staff  <b>Basics of</b> <b>Culinary - Part 2</b> <b>(3-day series) 3/3</b> 6 p.m. (H) Aprons Staff	<b>21</b> <b>Kitchen</b> <b>Fundamentals:</b> <b>Knife Skills</b> 6 p.m. (H) Aprons Staff	<b>22</b> <b>An Evening with</b> <b>Terlato Wines</b> 6:30 p.m. (D) Terlato	<b>23</b> <b>Couples</b> <b>Cooking:</b> <b>Thanksgiving</b> <b>Day Sides</b> 10 a.m. (H) Aprons Staff  <b>Private Classes</b> 6 p.m. (D) Aprons Staff

<p><b>24</b></p>	<p><b>25</b>  <b>Series--Private Class (3) 2/3</b>          6 p.m. (D)          Aprons Staff</p> <p><b>Couples Cooking: Fall Flavors</b>          6 p.m. (H)          Aprons Staff</p>	<p><b>26</b>  <b>Series--Private Class (3) 3/3</b>          6 p.m. (D)          Aprons Staff</p> <p><b>Private Classes</b>          6 p.m. (D)          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</p> <p><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</p> <p><b>Gingerbread Houses</b>          2 p.m. (K)          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.