



A Culinary Experience
Sponsored by the Columbia
Area Career Center

Garde Manger (gahrd mahn-ZHAY)

Section I - Tuesday, February 10, 2009 'Passionate Valentines Presentations'

Section II - Tuesday, March 10, 2009 'Sensational St. Paddy's Presentations'

Section II - Tuesday, April 7, 2009 'Eggstravagant Easter Presentations'



From 6: to 8:00 PM, garde manger Chef Eric Ford shares his culinary skills in the artistic presentation of select cold hors d'oeuvre trays and garnishes. Intricate vegetable and fruit carvings used to enhance any table top presentation are made quick and easy.

Classes are limited to sixteen students to accommodate hands-on instruction and practice. Beginners are welcome. Each \$49 session includes instruction, recipes, fresh ingredients, and the "you make it, you eat it" rule is in effect. Selections from our wine list are complimentary.

About the instructor...A dedicated student of all that's culinary, Hawaiiin born and raised Chef Eric has developed his hands-on versatility under the guidance of Master Chef Vincent Charbonneau and Chef Joey Wilson at the Sunspree Resort followed by a stint as head chef of the Trail House Restaurant in Osage Beach Missouri. You'll find his energetic approach and contagious enthusiasm will inspire you to the next level of creativity in the kitchen!

To Register: (573) 214-3803 or www.career-center.org/adult.cfm

Please call or email us for more information on the selection of cooking classes available at our Green Meadows location and at the Columbia Career Center.

Reservations: (573) 447 4001, billbuc@theuppercrust.biz