January

Tuesday, January 29
Zuppa Italiano
Chef Mariano Orlando
In this class Mariano will focus on the famous winter soups of Italy…served as starters or main courses, these soups reflect the great flavors of regional Italy. Mariano’s amazing soups—favorites of the faculty at the Napa Valley Cooking School will provide you with a great soup menu, perfect as a soup party or any one as a starter. The soups will include: Zuppa Coada, Ribollita, Minestrone, Consomee Monacchini, Zuppa di Zucca, Fungi Misti, Aqua Cotta and a few new surprises from Chef Mariano.

#63981  6:00pm - 9:30pm  $75

February

Thursday, February 14
“Pop-Up Restaurant”
Chefs Barbara Alexander & Adam Busby
Ahhh, San Francisco… City by the Bay, Alcatraz, Hippies of the Haight the Golden Gate…
Tonight, the icons that make “The City” so famous are well represented by the iconic dishes invented here at the Tadich Grill, Palace Hotel, Fisherman’s Wharf, Buena Vista Café and Bar and the over-stuffed jail of 1850 in the “hang town” of Placerville—all with a modern twist of course! A great Valentine’s Day gift or treat ---singles, doubles and triples all welcome (hey, it’s San Francisco after all!!)

Crab Louis
Hangtown Fry
Baby Gems with Green Goddess
Fisherman’s Wharf Cioppino
Rice-a-Roni a San Francisco Treat
It’s It Ice Cream Sandwich
Irish Coffee

#63973  6:00pm - 9:30pm $100

Tuesday, February 26
Dungeness Crab Mania
Yes it is Dungeness Crab Season in the Bay Area, and a great time to learn new recipes for one of the most famous delicacies of our coastline. Join Chef Barbara for an evening of fun, simple and “entertaining-friendly” crab recipes. Look forward to Wok-Fried Chili Crab, Spaghetti with Warm Crab and Meyer Lemon Crème Fraîche, Roasted Garlic Crab, Twice Baked Crab and Gruyere Soufflé and an aromatic Thai Crab and Coconut Salad. Register early for this sure fire sell out class and bring your appetites for this delicious, hands-on crab-fest!

#63989  6:00pm - 9:30pm  $95

Thursday, February 28
Just Say No to Feedlot Meat!
Chef Adam Busby
Be your own butcher and stock your freezer with All Natural Beef, Pork and Lamb—no hormones, antibiotics or feedlot animals! --Back by Popular Demand!
Have you read the Omnivore’s Dilemma, watched Food Inc. or are just plain sick of the way we are raising livestock in this country? Do you shudder at grocery store prices, and wonder where you can buy quality, natural, pasture raised meat that actually is raised by a farmer rather with your health and well-being in mind? Well, this class is for you. Spend the evening with Chef Adam and not only learn the basic butchery skills to break down pork, lamb and beef, but go home with a cooler full of high quality, naturally raised, hormone and antibiotic free meat. At the Napa Valley Cooking School we source only the finest quality meat from our suppliers Preferred Meats and Del Monte Meat, who supplyMichelin quality restaurants in the Bay Area. Tonight you will butcher a whole rack of Beeler Farms Natural Pork into delicious bone in and boneless chops, French 2 Racks of Martin Emigh Dixon pasture raised Lamb, grind 4 pounds of lamb shoulder for awesome lamb burgers, cut tasty steaks from Storm Hill and Niman Ranch ½ Rib Eye (6+ pounds), and ½ New York Strip (5+ pounds) as well as grind 5# house-aged natural chuck for burgers. Here’s the kicker….you get to take it all home with you! All fresh, premium farm raised meats, cut and packaged for your freezer. You’ll go home with over $450.00 of custom cut meats—the class is essentially FREE. We’ll finish the evening with a light supper. Make sure to bring something to carry all your meat home—a cooler is a great idea!

#63990  6:00pm - 9:30pm  $495
**Tuesday, March 5**
**Chef's Sunday Night Suppers**
**Chef Dominic Orsini**

Join Chef Dominic Orsini in a trip down memory lane. Growing up in an Italian-American family influenced this “family-man” chef who loves to cook for his family at home. But like most busy chefs, Chef Orsini doesn’t want to spend his entire day off, cooking. Focusing on spending time with his family but still eating well, Chef Dominic will show you how he creates his Sunday night meals to be simple and tasty. Using some store bought ingredients, things he grows or picks up at the Farmers’ Market and that special talent that makes him the Executive Chef of the acclaimed Silver Oak Winery, Chef Dominic will emphasize simplicity and flavor while putting together some of his Sunday night classics. Sample his family’s favorites: Bale Grist Mill Soft Polenta with Osso Bucco Sauce, Pasta Al Forno, Organic Chicken Fricassee with Buttered Rice Pilaf, Polenta with Osso Bucco Sauce, Pasta Al Forno, Organic Chicken Fricassee with Buttered Rice Pilaf, his pastry chef wife’s amazing Apple Crisp with Vanilla Bean Mascarpone.

If we are lucky, we might even get to sample a drop or two of Silver Oak Cab. Register early for this sure fire winner!

*#63982*  6:00pm - 9:30pm  $75

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**Tuesday, March 7**
**Mastering Shrimp in the Deep South**
**Chef Kim Wiss**

Ever wonder what southerners do with all the shrimp they catch in their bayous and waterways? Well now it's the perfect opportunity for you to find out. Spend the evening with our resident New Orleans Chef to master the art of those special Southern recipes. Whether it is learning to boil shrimp for your upcoming summer seafood boil or serving elegant shrimp at your next dinner party, you will be an expert (and have a full belly) by the end of class. Some of Chef Kim’s specialties include: Pascal’s Manale’s famous BBQ Shrimp, Shrimp Boil, Fried Shrimp Po Boys, Shrimp and Grits, Shrimp Creole, Shrimp Stuffed Mirlitons, Shrimp in Remoulade Sauce and Shrimp and Crab Cakes.

*#63991*  6:00pm - 9:30pm  $95

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**Saturday, March 9**
**All Things Chocolate**
**Chef Stephen Durfee**

We are excited to offer this brand new class from the Chocolate Guru, Stephen Durfee. Spend your Saturday with Chef Durfee to perfect the Chocolate Mousse, Flourless Chocolate Cake, Tempering Chocolate for Candies and Décor, Perfectly Luscious Ganache, and Chocolate Chip Ice Cream. Chef Durfee will discuss different brands of chocolate and their uses. Register early for this chocoholics dream.

*#63980*  10:30am-2:00pm  $85

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**Save the Date!**

**March 21** is our annual Open House & Marketplace! Tour the school, meet the chefs, sample & purchase delicious global street foods, vegetables from our organic garden, farm eggs from our flock, artisan pastries, breads & hand crafted candies. Starts at 5 pm sharp!

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**Refund Policy**

Requests for a refund on a fee-based class not cancelled by the college must be made at least five (5) consecutive working days prior to the beginning of the class. No refunds can be made on request made after that date. A $5 per person processing fee will be retained on all refunds unless the class is cancelled or meeting times are changed by the college.

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**Thursday, March 14**
**Wood Oven Pizza Workshop**
**Chef Adam Busby**

Great dough, great ingredients, and the college’s beautiful Woodstone hearth oven team up to create one dynamite pizza class. We’ll discover that there IS life outside the “deep dish” syndrome as we prepare contemporary thin crispy pizzas and slipper breads. Matched with garden fresh salads and some tasty wines, this class is sure to launch you into home pizza production for you and your guests to enjoy. Discover wildly tasty combinations (just to name a few) such as: Spicy Broccoli Rabe with Buffalo Mozarella; Bacon, Rocket and Tomato; White Clam, Chili Garlic and Parsley; Grilled Artichoke, Roast Garlic, Pancetta and Thyme; Caramelized Onion, Gorgonzola and Arugula Walnut Salad; Grilled Asparagus, Telemone, Prosciutto and White Truffle Oil; Smoked Salmon, Crème Fraiche, Pickled Red Onions and Crispy Capers.

*#63985*  6:00pm-9:30pm  $75
Thursday, March 28

Kids in the Kitchen
I Can Cupcake!
Chef Maggie Chutz

Young bakers and artists are invited to the NVCS kitchen to create their own cupcakes. With the assistance of our Professional Track students and under the guidance of ‘Chef Maggie,’ students will learn how to make delicious frostings from scratch and design their own batch of cupcakes to take home. This class is guaranteed fun, especially if they share when they get home! Ages 8 – 10
#63986  6:00pm-8:00pm  $60

Friday, March 29

Saturday, March 30

Lake of Plenty – The Iconic Foods of Burma – Mingala!
Chef Ken Woytisek

There is a saying in Burma: “The same kind of dish that is cooked by the house down the road and a house up the road do not taste the same.” Join me in an exploration of the foods of Burma. I would like to share with you my experiences of cooking with local families at Lake Inle, one of the most beautiful regions in Burma and home of the Shan cuisine. Burmese cuisine is heavily influenced by the foods of Thailand, China, and India but prepared in ways that make them uniquely Burmese. We will prepare the unofficial national dish Mohinga, a fish soup popular at breakfast, Samusa, Burmese-style Samosas, Lahphet thokh, a salad of pickled tea leaves with fried peas, peanuts, garlic, toasted sesame, green chili and dressed with peanut oil, fish sauce, and lime. In addition, we will prepare Shan Tohu a type of tofu made with chickpea flour and eaten as fritters or in a salad, and Mala Hi, stir-fried vegetables in a spicy bean paste sauce. To finish off our meal we will make Sticky Rice with Shredded Coconut.
#63977  10:30am – 2:00pm  $75

Thursday, April 9

Tacos Tacos Tacos
Chef Lui Hussong

Ensenada is home to the famous Hussong Bar where they invented the Margarita! Chef Lui will not only show you how to make the original, but will guide you through the wonderful tacos of the Baja. We’ll use fresh and delicious ingredients to make scrumptious items like: the world’s best fish tacos--Phenix Crispy Fried Mahi-Mahi Tacos, Puerto Nuevo Lobster Burrito with Refried Beans and Flour Tortillas, Masa Harina to make Fresh Tortillas from scratch, Puerco al Pastor seasoned with Achiote and Lime, Famous Hussong Salsa, Tomatillo Salsa, Pickled Onions, and the “Ensenada Secret Sauce” to name but a few! Bring an appetite and roll up your sleeves for this one!
#62441  6:00pm-9:30pm  $75

Tuesday, April 16

Regional Chinese Dinner
Chef Barbara Alexander

The Cuisines of Regional China, are some of the most exciting in the world….and so hard to find in the Napa Valley. Tonight we will produce a great Chinese meal that you can replicate quickly and simply at home. Cook one of the dishes for a family meal or cook them all for an erotic dinner party. Simple and bursting with flavor dishes such as Tea and Spice Smoked Duck Breast with Pickled Cucumbers, Whole Steamed Fish with Ginger and Green Onion, General Tsao’s Szechwan Chicken with Dry-fried Green Beans, Fragrant Chicken and Shiitake Lettuce Wrap and Twice Cooked Ribs with Holy Basil will make a great feast at the end of the night
#63976  6:00pm-9:30pm  $75

Thursday, April 11

Classic Tuscan Wine Dinner with Antica Napa Valley – Antinori Wine Estate
Chef Kim Wiss

Chef Kim wears two very tall hats. She is both the Executive Chef and Consumer and Trade Business Manager at Antica Winery in Napa. Tonight she brings us a class that will highlight the Antinori Family Tuscan Heritage as well as their wine. Chef Kim will introduce you to the specialties she mastered while working in Tuscany for the Antinori Family. Tonight’s menu will feature: Tuscan Crostini, Onion Ripei, Maiale in Crosta, Spinach and Ricotta Gnudi and Apple Cake, paired of course with some delicious wines from Antica Napa Valley.
#63993  6:00pm - 9:30pm  $75

Saturday, April 13

ALL NEW! Basic Butter Cream Cake Decorating
Chef Tobey de Christopher

Have you always wanted to know how cake makers get that absolutely flawless smooth finish on their cakes? Have you always wanted to learn to pipe butter cream roses, peonies, pear blossoms, fancy borders and scrolls in Italian meringue butter cream? Come to the Basic Butter cream Decorating Class taught by Chef Tobey deChristopher where you will learn to do all that. You will be taking home a beautifully decorated layer cake. Beginners are welcome in this hands-on class.
#63983  10:30am – 2:00pm  $75

Thursday, April 18

Blademaster 2 – You Know You’re Ready!
Chef Adam Busby

Perhaps you’ve taken the original Blademaster or maybe you didn’t, but you’ve been cooking as an avid home chef for some time and wondering what the next step would be….the time has come to take your skills to the next level and introduce you to Blademaster 2. This class is suitable for all levels and Chef Adam will pace the class so that everyone can follow along and get concentrated knife skill practice and supervision.
In this class we turn our attention to some of the finer nuances of knife control: accurate small dice, the elusive brunoise, the oblique cut, perfect julienne, turned zucchini, and chiffonade. This is a great class for those interested in progressing their knife handling skills and learning a more professional and safe approach to knife handling. Come learn with the Master, the “Blade Master”, for this fun-packed evening that’s sure to take your skills up a notch!
#63974  6:00pm - 9:30pm  $75
**Tuesday, April 23**

**Hey Cupcake!!**

**Chef Krista Garcia**

**Back by Popular Demand!!** Join in on this all new and exciting class with Chef Krista Garcia who will dazzle you with an array of scrumptious cupcakes. These creations “take the cake”—their unique flavors and decorations make them perfect gifts, served as elegant desserts or in place of traditional special occasion cakes for parties and celebrations. Cupcakes are “IN”—come and see why this rage is sweeping through the pastry kitchens of America and beyond. In this fun and easy to replicate class, Chef Krista will share the secrets of her favorites: “Cappuccino” Cupcake, Lemon Cloud Cupcakes with Lemon Curd, “Hostess with the Mostest”—Double Chocolate with Vanilla Cream Filling, Whipped Cream Vanilla Bean Cupcake with Raspberry Filling and Rose Petal Butter cream. The class will learn creative fillings, frostings and decorations for the cupcakes, taking home a sample box of their work. Register early for this sure fire sell out!  

#63979 6:00pm – 8:00pm $75

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**Saturday, April 27**

**Morimotto Favorites with the Executive Chef**

**Chef Kang Kuan**

Iron Chef Masaharu Morimoto is not just known for his famed television show, his prowess in sushi and sashimi, but he is also applauded for his repertoire of dishes in the hot kitchen—a succinct summation of his worldly travels. In this class, we will demonstrate some of the “wow” dishes of Morimoto’s acclaimed Napa restaurant that best represent his views on flavors, textures, and techniques. As well as a few surprises from Chef Kang, this class will include the famous: *Braised Black Cod and Asian Vegetable Ragout, Angry Chicken, Black Truffle Bacon Marmalade Mochi, Rock Shrimp Tempura,* and Toban Yaki Seafood Stew. Although it is always fun to have a night out at the serenely hip Morimoto Restaurant, it will be great to add these new recipes to your repertoires at home! Register early to save your space in this all new class!  

#63979 10:30am – 2:00pm $75

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**Thursday, May 2**

**Kids in the Kitchen – Wacky Sushi**

**Chef Maggie Chutz**

In this class, young students will learn how to roll their own sushi; however, the menu is anything but traditional! Think strawberries and cream cheese or peanut butter and jelly rolls, as well as fun ways to incorporate vegetables! The class is hands on and fun with focus. Kids will learn basic principles of sushi-making and a little about Japanese dining etiquette, too. Ages 10-14  

#63987 6:00pm – 8:00pm $60

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**May**

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**Friday, May 3**

**Kids in the Kitchen**

**Chef Maggie Chutz**

In this class, young students will learn how to roll their own sushi; however, the menu is anything but traditional! Think strawberries and cream cheese or peanut butter and jelly rolls, as well as fun ways to incorporate vegetables! The class is hands on and fun with focus. Kids will learn basic principles of sushi-making and a little about Japanese dining etiquette, too. Ages 10-14  

#63987 6:00pm – 8:00pm $60

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**Saturday, May 4**

**Sushi & Sashimi: Fundamentals & History**

**Chef Ingi Son**

All New Class with Morimoto’s Sushi Chef and Executive Chef!  

Sushi is viewed by many to be firmly rooted in tradition and somewhat shrouded in mystery, and unalterable in its execution. What many of us consider to be the fundamentals of sushi today is actually a still frame photo taken out of context in a long evolving film filled with many plots and sub plots. In understanding how sushi evolved from a method of preserving fish on fermented rice, to its status as the ultimate trendy food, one can see the evolution of a cuisine from its humble roots as a provincial cuisine of necessity to a worldly cuisine of status. By learning what the Japanese consider to be the “number one” sushi fish over the centuries, one can appreciate the temporal migration of Japanese tastes affected by many internal and external influences. In this class, we will work on the fundamentals of sushi making, including proper rice preparation, methods of safely handling seafood such as shell fish and fin fish, as well as sushi techniques, and the ultimate in Japanese sensibility—the arrangement a Sashimi platter. This class will become an essential tool for you to whip out a dazzling amuse bouche or a refreshing first course with very little preparation and time, and is a must have technique for adding depth to your repertoire.  

#63978 10:30am – 2:00pm $95

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**Thursday, May 9**

**Global Flavors from the Live Grill**

**Chef Adam Busby**

Winter Grilling can really spice up your cold days, and in the Napa Valley we are lucky with our mild weather to grill outside year round. Join Chef Adam Busby for an evening of bright and exotic flavors on the live fire grill. Rubs, sauces, and dressings will liven up these global flavors and add a whole new spectrum of grill to your repertoire. Tonight’s menu will include: Caribbean “jerk” Pork Tenderloin with Pineapple Salsa, Black Beans and Roti Bread, Thai Barbeque Chicken with Table Salad and Spicy Dipping Sauce, Bistecca Fiorentina with Salsa Verde and Panzanella Salad, Tandoori Lamb Leg with Lentil Salad and Yogurt Cucumber Raita  

#63988 6:00pm - 9:30pm $75

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**Parties of 6 or smaller only !**
JANUARY

Tuesday, January 29
Zuppa Italiano
Chef Mariano Orlando, Hundred Acre Winery

Tuesday, April 9
Tacos Tacos Tacos – Chef Lui Hussong

MARCH

Tuesday, March 5
Chef's Sunday Night Suppers
Chef Dominic Orsini

Thursday, March 7
Mastering Shrimp in the Deep South
Chef Kim Wiss

Saturday, March 9
All Things Chocolate – Chef Stephen Durfee

Tuesday, March 12
Savory Pies – Chef Barbara Alexander

Thursday, March 14
Wood Oven Pizza Workshop
Chef Adam Busby

Thursday, March 28
Kids in the Kitchen – I Can Cupcake!
Chef Maggie Chutz

Saturday, March 30
Lake of Plenty – Iconic Foods of Burma – Mingala!
Chef Ken Woytisek

Thursday, March 21
OPEN HOUSE AND MARKETPLACE—5PM

DON'T FORGET!

THE HOTTEST RESERVATION
IN TOWN!!

May 14 – May 31

Visit our website for upcoming events.
www.napavalleycookingschool.org

Napa Valley Cooking School
Graduating Class of 2013
Spring Restaurant

See inside for details and reservation information

APRIL

Tuesday, April 11
Classic Tuscan Wine Dinner
with Antica Napa Valley
Chef Kim Wiss

Saturday, April 13
Basic Buttercream Cake Decorating Class
Chef Tobey deChristopher

Tuesday, April 16
Regional Chinese Dinner
Chef Barbara Alexander

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Blademaster II – You Know You’re Ready!
Chef Adam Busby

Tuesday, April 23
Hey Cupcake! – Chef Krista Garcia

Thursday, April 21
Moriimoto Favorites with the Executive Chef
Chef Kang Kuan

MAY

Thursday, May 2
Kids in the Kitchen - Wacky Sushi
Chef Maggie Chutz

Thursday, May 9
Global Flavors from the Live Fire
Chef Adam Busby
OUR DISTINGUISHED CHEFS

CHEF BARBARA ALEXANDER
NAPA VALLEY COOKING SCHOOL EXECUTIVE CHEF

Chef Barbara comes from a long background of restaurants and Cooking Schools. She has headed the culinary programs at the Napa Valley Cooking School for the last 10 years, expanding the culinary offerings considerably and is most proud of the wonderful variety of culinary experts that make up the faculty of the Food Enthusiast Program. Prior to her directorship at the Napa Valley Cooking School, Chef Barbara was an instructor at the Culinary Institute of America at Greystone, and instructed for five years at the acclaimed Dubrulle Culinary Institute of Canada, after returning from a seven-year stint in award winning hotels and restaurants in Australia and England.

CHEF ADAM BUSBY, CMC
EXECUTIVE CHEF AVENIR CS

Certified Master Chef, launched into his long culinary career in the revered kitchens of Michelin Star Restaurant Des Gourmets in Dijon, Burgundy and Jacques Cagna in Paris. After working with some of France’s top chefs he returned to his native Canada to open his own award winning and internationally acclaimed restaurant, Star Anise. Chef Adam spent 8 years as Director of Education and Executive Chef of the talented team of instructors at the Culinary Institute of America at Greystone. In January 2004 Chef Adam received the honor of Certified Master Chef, one of only 61 in America! Currently, Chef Busby is busy with a start-up venture, Avenir Culinary Systems.

CHEF MAGGIE CHUTZ
FACULTY NAPA VALLEY COOKING SCHOOL

“Chef Maggie”, a Pennsylvania native is a recent graduate of Napa Valley Cooking School. Heavily involved in the Food Enthusiast program while she was at school, we are lucky to have secured her to share her passion for educating young people and adults about the total food cycle from seed to plate. Maggie currently works as an on-call chef in several winery kitchens and gardens as well as remaining involved with the cooking school chefs, chickens and gardens.

CHEF TOBEY de CHRISTOPHER
PASTRY CHEF

has been involved in the culinary arts, artisan bread baking and confectionary arts spanning a career of 34 years. She has developed food products, recipes and has done food testing for various corporations. For the past 7 years, she has been making wedding cakes and teaching the art of wedding cake making specializing in sugar flowers and cake decorating. Beginning cake makers and cake enthusiasts are welcome in her classes as well as seasoned professionals. You will learn techniques that result in the finest of fancy cake making.

CHEF KANG KUAN
EXECUTIVE CHEF MORIMOTO


CHEF STEPHEN DURFEE
CHEF INSTRUCTOR CIA

Chef Stephen Durfee is currently a Pastry Chef Instructor at the acclaimed Culinary Institute of America at Greystone. Previously, Chef Durfee worked for over five years at the renowned French Laundry restaurant, eventually becoming its pastry chef. Winner of the 1998 James Beard Award for “Pastry Chef of the Year,” and named one of the “10 Best Pastry Chefs in America” in 1999 by Pastry Art & Design. Chef Durfee has also traveled and worked in France, at restaurants in Paris and Chambery. And currently represents the USA as Chocolatier in the Coupe de Monde!

CHEF KRISTA GARCIA
ADJUNCT PASTRY INSTRUCTOR

Chef /Pastry Chef Instructor Krista Garcia is a California native and graduate of the second class at Napa Valley Cooking School (1997). While a student, she worked at Jan Birnbaum’s Catahoula, where she was quickly placed as pastry chef. Chef Garcia subsequently moved to Seattle, working first as Assistant Pastry Chef then interim Pastry Chef at the renowned French restaurant, Campagne. Chef Garcia has also taught professional students and food enthusiasts at the Santa Rosa Junior College, Sur La Table.

CHEF LUDWIG HUSSONG
ADJUNCT INSTRUCTOR

Chef Lui is an alumni of the Napa Valley Cooking School, who works as an adjunct Chef Instructor. He resides in Ensenada, Mexico where he runs Ciro a private catering company. In addition, he works as an owner/winemaker in the award winning San Rafael winery in the Ojos Negros Valley, and as an owner/manager of the famous Hussong Bar in Ensenada as well as the busy Ojos Negros Wine Bar. Lui’s family—a blend of Lebanese, German and Mexican—has created in him a love of food and wine and he brings his expertise to the Napa Valley Cooking School.

CHEF DOMINIC ORSINI
SUSHI CHEF MORIMOTO

After serving the mandatory military service in South Korea, Chef Ingi decided to broaden his horizon and landed in Los Angeles where he began some college level courses, and later moved on to Las Vegas to pursue his culinary education at the college of Southern Nevada and UNLV. Upon receiving his degree, Chef Ingi worked at many of the well known casinos in Las Vegas, as well as some of the trendiest restaurants in Washington DC area and in New York as the Sushi Chef at Nobu 57. Chef Ingi joined the Morimoto Napa team soon after the restaurant opened in 2010, and was promoted to head sushi chef in the summer of 2011. Chef Ingi’s eternal curiosity, sense of wonder and his non-Japanese sushi heritage allows a greater sense of freedom in his approach to the art of sushi.

CHEF KEN WOYTISEK
CHEF INSTRUCTOR CIA

Chef Ken has been a professional cook and chef for the last twenty years. He has worked in many well-known Bay Area restaurants during his career, such as Zuni Cafe, Square One, China Moon Cafe, and Campion Place Hotel. Currently, he is a Chef Instructor at the Culinary Institute of America at Greystone where he teaches both Mediterranean and Asian Cuisines having traveled extensively in those regions of the world.

CHEF MARIO ORLANDO
CHEF HUNDRED ACRE WINERY

Chef Mario was born in Balastrade, Sicily and honed his skills in South America and Europe. Before coming to Tra Vigne in St. Helena, Mariano was the co-owner of Caffe Giuseppe in Southern California and cooked at the Hotel Del Conte in Milan. In addition to teaching cooking classes, he also manages to find the time to be a member of the Napa Valley Cooking School’s Board of Advisors, and is currently working as a private chef in the Napa Valley.

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CHEF KIM WISS
ANTINORI NAPA VALLEY WINE ESTATE

Chef Kim was born and raised in New Orleans. An alumni of the Napa Valley Cooking School, Kim did a stint in Tuscany under the tutelage of Chef Luciano Ghiussi at the world-renowned Buca Lapi. Kim returned to Napa Valley as Culinary Director and Business Manager for Antinori Family’s Antica Napa Valley wine estate and currently represents the Antinori Family as guest chef at such restaurants as Proacci in Tuscany, Castello della Sala in Orvieto and Peppoli at Pebble Beach..
ENROLLMENT APPLICATION

1088 College Avenue
St. Helena, California 94574
(707) 967-2900 / (707) 967-2909 Fax
www.napavalley.edu/cookingschool

To assist the college in complying with federal and state requirements and to provide needed services, you are urged to supply the following voluntary information. This information is confidential and will not affect your admission status.

Ethnicity and Race:
Are you of Hispanic or Latino ethnicity?
- [ ] No
- [ ] Yes (If yes, check one or more)
  - Mexican, Mexican / American, Chicano
  - South American
  - Central American
  - Hispanic: other

What is your race?
- [ ] White
- [ ] Black or African American
- [ ] American Indian / Alaska Native
- [ ] Other

- [ ] Asian (check one):
  - Indian
  - Cambodian
  - Vietnamese
  - Korean
- [ ] Chinese
- [ ] Japanese
- [ ] Filipino
- [ ] Laotian
- [ ] Pacific Islander (check one):
  - Guamanian
  - Hawaiian
  - Samoan

Education Goals:
Highest Level of Education:
- [ ] Personal Interest
- [ ] Move from non-credit to credit coursework
- [ ] Not a high school graduate and not currently enrolled high school
- [ ] Earn a vocational certificate
- [ ] Improve basic skills
- [ ] Currently enrolled grade K-12
- [ ] Discover/formulate career interest, plans, goals
- [ ] Prepare for a new career

- [ ] Currently enrolled in adult school
- [ ] Advance a current job / career
- [ ] Maintain a certificate or license
- [ ] High school diploma / GED
- [ ] Complete high school / GED credits
- [ ] Undecided on
- [ ] Certificate of high school proficiency
- [ ] Associate Degree (AA/AS)
- [ ] Bachelor’s Degree (BA/BS) or higher

Citizenship:
- [ ] U.S. Citizen
- [ ] Permanent Resident
- [ ] Unknown
- [ ] Temporary Resident / Amnesty
- [ ] Refugee / Asylee
- [ ] Student Visa (F1 or M1)
- [ ] Other Visa
- [ ] Other unknown
- [ ] What is your primary language?

Have you lived continuously in California for ONE YEAR prior to the first day of classes?
- [ ] Yes
- [ ] No

Date Moved to California_________________

If no, will you be living in California during the period of attendance in the class(es) you are enrolling in today?
- [ ] Yes
- [ ] No

PAYMENT INFORMATION

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<tr>
<td>CREDIT CARD NUMBER: __________________________</td>
<td>EXPIRATION DATE: __________</td>
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AUTHORIZED SIGNATURE:
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CARDholder:
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FOOD AND WINE ENTHUSIAST PROGRAM
CLASS SCHEDULE