



WILLIAMS-SONOMA

COOKING SCHOOL

Chicago: February 2014

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1 T1 Cooking With Seafood: Essentials of Fish & Shellfish 10:00-2:00pm
2 T3 Culinary Classic: Chuck's Omelet; Gruyere & Chive 11:00-1:00pm T2 Essential Knife Skills 3:00-6:00pm	3	4	5 Open Kitchen Day! Chef Prep	6 T3 Culinary Classic: Massaman Curry 11:00-1:00pm T4 Learn To Cook In A Week: Braising and Steaming 6:30-9:30pm	7 T3 Culinary Classic: Chocolate Truffles 11:00-1:00pm T2 Date Night: A Valentine Dinner 6:30-9:30pm	8 T1 Nature to Plate: Essentials of Vegetarian Cooking 10:00-2:00pm
9 T1 Healthy Cooking: Quick, Simple and Seasonal 10:00-2:00pm	10	11	12 Open Kitchen Day! Chef Prep	13 T2 Essential Knife Skills 11:00-2:00pm T4 Learn To Cook In A Week: Roasting and Frying 6:30-9:30pm	14 Valentine's Day T3 Culinary Classic: French Chocolate Tart 11:00-1:00pm T2 Pizza Pasta & Perfect Tomato Sauce 6:30-9:30	15 T1 Butchery & Cooking: Nose to Tail—Pork 10:00-2:00pm
16 T1 Essentials of Baking and Pastry (Intermediate) 10:00-2:00pm	17	18	19 Open Kitchen Day! Chef Prep	20 T3 Culinary Classic: Beignets and Café au Lait 11:00-1:00pm T4 Learn To Cook In A Week: Steaming and Baking 6:30-9:30pm	21 T3 Culinary Classic Ggnocchi alla Romana 11:00-1:00pm T4 Date Night Cooking: Destination New Orleans 6:30-9:30pm	22 T1 Cooking Around the World: Destination Thailand 10:00-2:00pm
23 T3 Culinary Classic: Belgian Waffles 11:00-1:00pm T3 Culinary Classic: Cheese Soufflé 4:00-6:00pm	24	25	26 Open Kitchen Day! Chef Prep	27 T3 Culinary Classic: Jambalaya 11:00-1:00pm T4 Learn To Cook In A Week: Grilling and Raw 6:30-9:30pm	28 T3 Culinary Classic: Beef Bourguignonne 11:00-1:00pm T2 Food and Wine Pairing 6:30-9:30pm	
T1 = Type 1 Class (4 hours long) T2 = Type 2 Class (3 hours long) T3 = Type 3 Class (2 hours long)						