



WILLIAMS-SONOMA

COOKING SCHOOL

Chicago: March 2014

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1 T1 Cooking Around The World: Ireland 10:00-2:00pm
2 T1 Essentials of Bread Making (Beginners) 10:00-2:00pm	3	4	5 Open Kitchen Day! Chef Prep	6 T3 Culinary Classic: Sautéing and Sous Vide 11:00-1:00pm T2 Girls Night Out: Small Bites 6:30-9:30pm	7 T2 One Pot Wonders 11:00-2:00pm T2 Tweens Class: Cooking For the Family 6:30-9:30pm	8 T1 Nature to Plate: Essentials of Vegetarian Cooking 10:00-2:00pm
9 T1 Cooking Around The World: Mexico 10:00-2:00pm	10	11	12 Open Kitchen Day! Chef Prep	13 T3 Culinary Classic: Crème Caramel 11:00-1:00pm T2 Date Night Cooking: Destination Dublin 6:30-9:30pm	14 T3 Culinary Classic: Coq au Vin 11:00-1:00pm T2 Pairing Food and Wine 6:30-9:30pm	15 T1 Butchery & Cooking: Nose to Tail: Goat 10:00-2:00pm
16 T3 Culinary Classic: Oeufs en Cocotte 11:00-1:00pm T3 Culinary Classic: Pissaladière 4:00-6:00pm	17 St Patrick's Day	18	19 Open Kitchen Day! Chef Prep	20 T3 Culinary Classic: Saltimbocca 11:00-1:00pm T2 Pizza, Pasta and Perfect Tomato Sauce 6:30-9:30pm	21 T3 Culinary Classic: Quiche Lorraine 11:00-1:00pm T2 Date Night Cooking: Destination Valencia 6:30-9:30pm	22 T1 Seasonal Dinner Party: Late Winter in Chicago 10:00-2:00pm
23 T1 Essentials of Baking and Pastry (Intermediate) 10:00-2:00pm	24	25	26 Open Kitchen Day! Chef Prep	27 T3 Culinary Classic: Chicken Kiev 11:00-1:00pm T2 Essential Knife Skills 6:30-9:30pm	28 T3 Culinary Classic: Panna Cotta 11:00-1:00pm T3 Parent & Child Cooking Classes: Pasta 6:00-8:00pm	29 T1 Cooking With Seafood: Essentials of Fish & Shellfish 10:00-2:00pm
30 T3 Culinary Classic: Dumplings 11:00-1:00pm T3 Culinary Classic: Crème Brulee 3:30-5:30pm						

T1 = Type 1 Class (4 hours long) | **T2** = Type 2 Class (3 hours long) | **T3** = Type 3 Class (2 hours long)