

# EAST X WEST CULINARY SCHOOL

Culinary training for professional chefs and home cooks alike.

300 East Sylvan Highway, Addecker, Massachusetts



**CELEBRATING  
OUR 30TH YEAR**



**AUTUMN HARVEST  
CLASSES**





## SATISFY YOUR CRAVING TO LEARN MORE.

At East/West Culinary School, we value fundamentals as much as new techniques and flavor inspirations. Need to polish up your knife skills? Looking for the unexpected umami in your next dish? At EWCS, we help all those who honor the foodie within to create their next masterpiece.



### FRENCH DESSERTS

Macarons, soufflés, brilliant citrus vacherin, or Nutella crêpes, the sky is the limit! Finish the meal with the finalé it deserves. This class will satisfy the sweet tooth's wildest dreams.



### KNIFE SKILLS 101

Chefs and home cooks alike must master this core skill. Take your prep work to the next level with this knife technique and knife care class. Available in introductory to expert levels.



### JUICES FOR LIFE

Raw juice has long been celebrated as a pillar to a healthy body and a healthy mind. Learn extraction basics, bases and nutritional secrets in this once-monthly course.

★★★★★ FIVE-STAR CLASS\*

### MAKING PASTA BY HAND

Our most popular class returns just in time for autumn. Discover, or rediscover, the simple art of hand made pasta in our two week intensive workshop. From Tagliatelle to filled Ravioli, we gather our flavors from the market's freshest stands and create pastas that will change the way that you view and consume this Italian staple. Sign up early, this class fills quickly!

\*BASED ON FOODCLASSREVIEW.COM



NEW

### SPICE WITH AUTHORITY

This new class explores the realm of herbs and spices. Learn to create regional flavor profiles from the Southern Indian shores to the Andean highlands. Expect the unexpected.



NEW

### FOOD BLOGGING: SHOOTING LIKE A PRO

Restaurants are full of patrons taking photos of their food. But to make that shot look as good as it tastes requires extra planning and preparation. Food critics and aspiring critics alike will benefit from this workshop which focuses on the intersection of image and cuisine. Taught by renowned food photographer Allison Elliott, this class will banish bad food shots from your blog or from your Yelp Reviews.



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