



# MADISON COLLEGE SCHOOL OF Professional and Continuing Education

Summer, 2018

## Cooking Essentials Series - BBQ Master

If you have a passion for cooking, you can develop your skills in our professional development "Cooking Essentials" series. Learn the science behind cooking, chemical interactions of ingredients, and key sanitation practices. Learn food quality and standards that professional cooking requires, possibly serving as a pathway to a career in the industry. Our classes are taught by professional chefs in a commercial-level kitchen. These hands-on courses are not for beginners without cooking experience. Students will work individually and in teams to produce recipes for the day. Students are expected to clean as they go and will receive detailed feedback from the chef each day on key skill areas. Students are expected to wear kitchen appropriate clothing, hair restraints and closed toe, non-skid water resistant shoes. Successful completion of Cooking Essentials: Kitchen Introduction is a required prerequisite for the following classes. These courses could be a stepping stone for entering Madison College's Culinary Arts program, but are not a replacement for it.

START	END	CLASS TITLE	CLASS #	MEETING TIME		DAYS	*FEE	LOCATION
5/5	5/5	Backyard Pitmaster-Chicken	64429	9:00 AM	12:00 PM	S	\$69	Truax Campus
5/7	5/21	Indian Barbeque	64474	6:00 PM	9:00 PM	M	\$99	Madison College West
5/19	5/19	Pitmaster - Competition Meats	64561	9:00 AM	4:00 PM	S	\$139	Truax Campus
6/15	6/15	Grill Master Beef	11130	6:00 PM	9:00 PM	F	\$75	Truax Campus
6/22	6/22	Grill Master Chicken	11131	6:00 PM	9:00 PM	F	\$69	Truax Campus
6/30	6/30	BBQ Master Ribs	11128	9:00 AM	1:00 PM	S	\$85	Madison College West
7/14	7/14	Pitmaster Seafood	11134	9:00 AM	12:00 PM	S	\$75	Madison College West
7/28	7/28	BBQ Master Competition Meats	11132	9:00 AM	4:00 PM	S	\$139	Madison College West
8/11	8/11	BBQ Master Chicken	11127	9:00 AM	12:00 PM	S	\$69	Madison College West

*\*Fees are approximate and subject to change.*

*If becoming a restaurant/food service chef is your immediate goal, please see the Culinary Arts Associate degree program: <https://madisoncollege.edu/program/culinary-arts>*



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AREA | TECHNICAL  
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For more information or to register call  
**(608) 258-2301, Option 2.**

Visit [www.madisoncollege.edu/courses](http://www.madisoncollege.edu/courses) for  
a complete list of courses.

*Keep Learning.*