



## Holiday Charcuterie Workshop

Get ready for the holidays! Learning how to build your own Charcuterie Board can be a game-changer for showing up to a party, presenting it as a gift or hosting an event. We will learn the history and tradition of Charcuterie and a review of the different meats, cheeses and accompaniments associated with development of the final products. Food pairing techniques, board assembly, culinary creative designs will be explored. Participants will leave with their own creative Charcuterie Board to enjoy!

**Featured Culinary Designs:** Meat roses, flower vegetables, delicate cheese cuts, and pepper twists

Instructor:	Cassandra Kornelsen	
Class Category:	Culinary Arts	
Age Range:	16+	
Location of Class:	Kitchen	
Equipment Required:	Apron, Hair Tie if required	
Fees and Charges:	Class Fee:	\$65.00
	Material Fee:	(Included in Class Fee)
Membership Fees:	A membership is required to take any class at SAC.	RM of Hanover & Steinbach: \$15 Individual   \$30 Family Non-Residents: \$20 Individual   \$35 Family
Cancellations/Refunds:	Full refunds* are given when you withdraw two weeks prior to the start date of a class/workshop. From that point until the start of classes, a 50% credit will be applied to your account upon withdrawal. There will be no refund once class has started.	*Aside from memberships, admin fees and material fees which are non-refundable
Dates/Class Duration:	Tuesday, December 12, 2013	4:30 pm – 7:30 pm