

For a complete listing of classes available, please visit our website at morainepark.edu and click on Programs & Courses.

Register by Phone:

920-924-3207 or 1-800-472-4554

Register In Person:

Stop by Student Services at one of our Campus* locations starred below.

Phone and In-Person

Registration Hours-Academic Year

Monday–Thursday 7:30 a.m.-6:30 p.m.
Friday 7:30 a.m. - 4:30 p.m.

Summer Hours

Monday–Thursday 7:30 a.m.-6:30 p.m.
Closed Fridays in June and July

Registrations requested at least one week prior to class.

Locations

Beaver Dam Campus*

700 Gould Street
Beaver Dam, WI 53916-1994

Fond du Lac Campus*

235 North National Avenue
PO Box 1940
Fond du Lac, WI 54936-1940

West Bend Campus*

2151 North Main Street
West Bend, WI 53090-1598

Jackson Regional Center

N173 W21150 Northwest Passage Way
Jackson, WI 53037

Ripon Regional Center

850 Tiger Drive
Ripon, WI 54971-0313

Moraine Park Technical College does not discriminate on the basis of race, color, national origin, sex, disability or age in employment, admissions or its programs or activities. The following person has been designated to handle inquiries regarding the college's nondiscrimination policies: Equal Opportunity Officer, Moraine Park Technical College, 235 North National Avenue, PO Box 1940, Fond du Lac, WI 54936-1940.



303-665 French Cookery - Bon Appetit!

4 Hrs. - \$26.60 (62 & over \$21.20)

Learn how to prepare and sample a variety of traditional French ethnic foods.

21281	FDC	W	05:30P-09:25P	Horvath	10/04-10/04
-------	-----	---	---------------	---------	-------------

303-629 Northern Italian Cookery

4 Hrs. - \$26.60 (62 & over \$21.20)

Learn to prepare traditional northern Italian cuisine of Italy, including sauces, soups, flatbread and roasted vegetables.

21282	FDC	W	05:30P-09:25P	Horvath	10/11-10/11
-------	-----	---	---------------	---------	-------------

311-612 Wine Aficionado

2 Hrs. - \$15.30 (62 & over \$12.60)

Do you know about wine? Have you attended classes/tastings and want to learn more? This is for you. What is the difference between a \$10 and \$100 bottle of wine? What are the regions to have wine from, and much more. The elements of responsible drinking will also be covered. Must be 21 or older to register. Held at Cujak's Market & Wine Bar, 47 N. Main St., FDL.

21382	FDL	T	06:30P-08:25P	Cujak	10/17-10/17
-------	-----	---	---------------	-------	-------------

303-612 Artisan Breads

4 Hrs. - \$26.60 (62 & over \$21.20)

Explore the world of Artisan Bread. Hand-mixing of dough and an explanation of essential ingredients and processes are combined with baking and tasting of hearth baked breads.

21284	FDC	S	08:30A-12:25P	Horvath	10/21-10/21
-------	-----	---	---------------	---------	-------------

303-673 Cut Like a Chef

4 Hrs. - \$26.60 (62 & over \$21.20)

Students will "Cut Like a Chef" and learn the tricks of the trade for using kitchen cutting tools. Knife safety and maintenance along with cutting drills will be conducted.

21196	FDC	T	05:30P-09:25P	Speich	10/24-10/24
-------	-----	---	---------------	--------	-------------

303-621 Appetizers for the Holidays

2 Hrs. - \$15.35 (62 & over \$12.65)

Create impressive hors d'oeuvres and appetizers with a holiday theme.

21285	FDC	W	06:30P-08:25P	Horvath	10/25-10/25
21317	RIP	W	05:30P-07:25P	Stolberg	11/29-11/29



Classes Continued

303-648 Rustic Breads And Hearty Soups

6 Hrs. - \$39.90 (62 & over \$31.80)

Learn how to bake and prepare a variety of hearth and flat breads and several hearty cream and broth soups to be tasted and enjoyed. 21344
Held at Kewaskum High School, 1510 Bilgo Lane, Kewaskum - Room 403.

21286	FDC	S	09:00A-02:55P	Horvath	10/28-10/28
21344	KSM	S	08:00A-01:55P	Dorst	11/11-11/11

303-615 Basic Pie Making

4 Hrs. - \$26.50 (62 & over \$21.10)

Learn to make several basic pie crusts and fillings. In this hands-on class students will prepare small size pies.

Held at Kewaskum High School, 1510 Bilgo Lane, Kewaskum - Room 403.

21343	KSM	S	08:00A-11:55A	Dorst	10/28-10/28
-------	-----	---	---------------	-------	-------------

303-626 Pizzeria Party

4 Hrs. - \$26.60 (62 & over \$21.20)

Students will start with classic Italian and deep dish pizzas, before moving towards calzones, stromboli, and piadinas. Satisfy your taste buds with this pizza/Italian lovers' class!

21287	FDC	S	08:30A-12:25P	Horvath	11/04-11/04
-------	-----	---	---------------	---------	-------------

303-695 Introduction to Cooking

4 Hrs. - \$26.50 (62 & over \$21.10)

Develop basic knife skills and learn about different pieces of equipment used for cooking. Explore cooking methods to include braising, roasting, sautéing, and frying. This hands-on course will study principles of cooking meats, fish, steak and more. This course is intended for beginners. Learn some introductory skills to impress your guests!

21316	RIP	T	05:30P-09:25P	Stolberg	11/07-11/07
-------	-----	---	---------------	----------	-------------

303-624 Christmas Holiday Baking

4 Hrs. - \$26.50 (62 & over \$21.10)

Prepare and bake a variety of delicious holiday sweets like quick breads, cookies, yeast dough sweets, and a special pie. Mmmm good. 21236
British. Held at Hartford Union High School, 805 Cedar St, Hartford. 21322 Held at Berlin High School, 222 Memorial Drive, Berlin.

21322	BRL	T	05:30P-09:25P	Stolberg	11/14-11/14
21236	HRT	T	05:30P-09:25P	Thomas	11/28-11/28

303-661 Scrumptious Historical Breads for the Holidays

4 Hrs. - \$26.60 (62 & over \$21.20)

Taste the best of some old-time Holiday breads like Stollen, Kugelhopf, and St. Basil's bread. These breads have a history and flavor all their own. Learn to mix, form and bake these hearty holiday breads for your loved ones at home.

21329	FDC	S	08:30A-12:25P	Endejan	11/18-11/18
-------	-----	---	---------------	---------	-------------

303-610 Basic Candy Making for the Holidays

2 Hrs. - \$15.30 (62 & over \$12.60)

Explore techniques for making basic candy for the holidays. Discover how to make fudge, truffles, turtles and more.

21289	RIP	T	05:30P-07:25P	Horvath	11/28-11/28
-------	-----	---	---------------	---------	-------------

303-694 Cut Like a Chef - Part 2

4 Hrs. - \$26.60 (62 & over \$21.20)

Get FANCY by bringing your knife skills to the next level. After a brief review of knife safety principles learned in Cut Like a Chef, you will perform more advanced cutting drills to develop your cutting techniques. Practice cutting some exotic fruits and vegetables. Learn how to sharpen your knives and keep them sharp. Students will use a mandoline slicer to incorporate some time saving techniques. It is strongly recommended that you take Cut Like a Chef (303-673) prior to this course.

21197	FDC	T	05:30P-09:25P	Speich	11/28-11/28
-------	-----	---	---------------	--------	-------------

303-611 Holiday Specialty Cookies

4 Hrs. - \$26.60 (62 & over \$21.20)

Entry level bakers will learn how to bake specialty holiday cookies. Pairs of students, under the direction and guidance of a Culinarian, will prepare and bake specialty holiday cookies and learn tips to enhance products. At the end of the class, each participant will leave with approximately 2-3 dozen of the total cookies produced. Please bring a cookie container.

21290	RIP	R	05:30P-09:25P	Horvath	11/30-11/30
21291	FDC	W	05:30P-09:25P	Horvath	12/06-12/06
21292	FDC	S	07:30A-11:25A	Horvath	12/09-12/09
21314	FDC	S	11:30A-03:25P	Endejan	12/09-12/09
21293	FDC	S	07:30A-11:25A	Horvath	12/16-12/16
21315	FDC	S	11:30A-03:25P	Endejan	12/16-12/16

Many more classes available!

Search our offerings at <http://www.morainepark.edu/programs-and-courses/class-schedule/>.