Sausage Making, a Lost Art?
Learn How-To in this FUN Class through Community Ed at Orange Coast College

October is National Sausage Month!!!

Learn the basic techniques of preparing fresh sausages. In this class you will examine the ingredients, equipment and methods of grinding meat, stuffing and cooking sausage. The subtleties of the techniques and function of the ingredients will be demonstrated and practiced in OCC’s commercial kitchen. Finally, the class will conclude with a tasting of the sausages prepared.

Class size limited to 15 students, Non-Credit, enrollment open to all over 18yrs old!

What: Let’s Make Some Sausage! (Chef Barber, CEC)
When: 10/19/12 Friday (10:00am-1:00pm)
Where: Orange Coast College, 2701 Fairview Road, Costa Mesa, CA
Captain’s Table Kitchen
How Much: Cost: $99.00 plus Materials Fee: $18.00
How to Enroll: Sign up through Orange Coast College Community Education
http://orangecoastcollege.augusoft.net/

Instructor Biography:
Chef Bill Barber is certified as an Executive Chef by the American Culinary Federation and has been teaching and coordinating the OCC Culinary Program since January of 1990. He is a graduate of the Culinary Institute of America in Hyde Park, New York (AOS 1983). He holds a Bachelor’s Degree from the New England Culinary Institute in Hospitality and Restaurant Management. Since starting in the profession in 1978 he has held positions of dishwasher, pot-washer, prep cook, line cook, sous-chef, chef de cuisine, executive chef and chef consultant. Chef Barber has worked in country clubs, restaurants, hotels, catering and even as a personal chef.

Chef Barber is also teaching:
- Pasta, Gnocchi, Noodles
- Reception Foods and Tasty Appetizers
- The Mighty Mushroom
- Pizza and Salad
- Hearty Winter Fare
- Very Vegan: Sausage?