



## **Mercy High School Summer Cooking 2010**

**Teen Cooks - These cooking classes are for students 13-18 years old.**

Dates and Times:

Session I - June 21 – July 2 - 2:00-5:00 p.m.

Session II - July 6 – July 16 - 2:00-5:00 p.m.

The cooking class will focus on a variety of international foods. Students will also learn about safety, sanitation, and the proper way to use a knife. Students will enjoy a tasty meal at the end of each class as well as copies of all recipes.

The class size is a maximum of 10. The price for the class is \$350.00. The full **non-refundable payment** is due with a completed registration form. Both sessions will cover the same cuisines and class materials. Each student will receive a phone call prior to the beginning of the cooking class session.

**Deadline for registering: Session I - Thursday, June 17, 2010**  
**Session II - Thursday, July 1, 2010**

The students will be involved in the food preparation as the focus of this hands-on class. The class will consist of brief lectures/demonstrations, preparing and cooking the food, and eating the meals. Students must dress in comfortable clothing and closed-toed shoes.

Cooking classes will be taught on Mercy's campus in the fourth floor kitchen – an ideal cooking environment for the aspiring chef in your family.

**Information on Instructor:** The instructor for this course is Chef Anthony Delicino, with assistance from his wife, Ms. Gail Bennett (a Mercy visual arts teacher). This husband and wife team has been active catering different functions as well as teaching both students and adults in Mercy's kitchen.

Chef Anthony Delicino received his chef certification from the California Culinary Academy in San Francisco in 1999. Prior to attending culinary school, he worked at many local restaurants, mostly Italian and Mediterranean cuisine. He is currently the chef/owner of his own company, Delicino Cooking and Catering.