



Class Schedule Subject to change

Week # 1 15-Oct-18 - to - 21-Oct-18			Notes	Instructor (s)
Day	1st Hour	2nd Hour		
Monday	Vegetable & Feta Latkes	-----	Please call or Email 24 Hours in Advance to Schedule classes 2 Classes will be Held Monday-Thursday	Name Robert Collins
Tuesday	Chicken Tika Marsala	-----		
Wednesday	Mushroom Risotto	-----	1 st Class 4:00-5:30pm 2 nd Class 6pm-7:30pm	Tel. (224)436-0511
Thursday	Ethiopian Cabbage with Chicken	-----		
Friday	No Training	No Training		Email youthageculinary@gmail.com
Saturday	No Training	No Training		
Sunday	Closed	Closed		

Week # 2 22-Oct-18 - to - 28-Oct-18			Notes	Instructor (s)
Day	1st Hour	2nd Hour		
Monday	Lion Lamb with Green Mint Sauce	-----	Please call or Email 24 Hours in Advance to Schedule classes 2 Classes will be Held Monday-Thursday	Name Robert Collins
Tuesday	Chicken Cordon Bleu	-----		
Wednesday	New Orleans Shrimp and Grits	-----		Tel. (224)436-0511
Thursday	New York Steak Sandwich	-----		
Friday	No Training	No Training		Email youthageculinary@gmail.com
Saturday	No Training	No Training		
Sunday	Closed	Closed		

Week # 3 29-Oct-18 - to - 4-Nov-18			Notes	Instructor (s)
Day	1st Hour	2nd Hour		
Monday	Gluten Free Pizza	-----	Please call or Email 24 Hours in Advance to Schedule classes 2 Classes will be Held Monday-Thursday	Name Robert Collins
Tuesday	Beef Stroganoff	-----		
Wednesday	Potato Chip Crusted Pollock	-----	1 st Class 4:00-5:30pm 2 nd Class 6pm-7:30pm	Tel. (224)436-0511
Thursday	Seared Salmon	-----		
Friday	No Training	No Training		Email youthageculinary@gmail.com
Saturday	No Training	No Training		
Sunday	No Training	No Training		

Week # 4				5-Nov-18 - to - 11-Nov-18	
Day	1st Hour	2nd Hour	Notes	Instructor (s)	
Monday	Crab Cakes	-----	Please call or Email 24 Hours in Advance to Schedule classes 2 Classes will be Held Monday-Thursday 1 st Class 4:00-5:30pm 2 nd Class 6pm-7:30pm	Name	
Tuesday	Fishwich	-----		Robert Collins	
Wednesday	Buffalo Chicken Wings	-----		Tel.	
Thursday	Spinach Pesto and Pasta	-----		(224)436-0511	
Friday	No Training	No Training		Email	
Saturday	No Training	No Training		youthageculinary@gmail.com	
Sunday	No Training	No Training			

Week # 5				12-Nov-18 - to - 18-Nov-18	
Day	1st Hour	2nd Hour	Notes	Instructor (s)	
Monday	Turkey Pot Pie	-----	Please call or Email 24 Hours in Advance to Schedule classes 2 Classes will be Held Monday-Thursday 1 st Class 4:00-5:30pm 2 nd Class 6pm-7:30pm	Name	
Tuesday	Taco Fiesta	-----		Robert Collins	
Wednesday	Pumpkin Pancakes	-----		Tel.	
Thursday	Shrimp Scampi	-----		(224)436-0511	
Friday	No Training	No Training		Email	
Saturday	No Training	No Training		youthageculinary@gmail.com	
Sunday	Closed	Closed			

Week # 6				19-Nov-18 - to - 25-Nov-18	
Day	1st Hour	2nd Hour	Notes	Instructor (s)	
Monday	Vegetable Quiche	-----	Please call or Email 24 Hours in Advance to Schedule classes 2 Classes will be Held Monday-Thursday 1 st Class 4:00-5:30pm 2 nd Class 6pm-7:30pm	Name	
Tuesday	Lasagna Roll Ups	-----		Robert Collins	
Wednesday	Apple Pie	-----		Tel.	
Thursday	Closed	-----		(224)436-0511	
Friday	Closed	Closed		Email	
Saturday	Closed	Closed		youthageculinary@gmail.com	
Sunday	Closed	Closed			

Week #7				26-Nov-18 - to - 2-Dec-18	
Day	1st Hour	2nd Hour	Notes	Instructor (s)	
Monday	Mac n Cheese	-----	Please call or Email 24 Hours in Advance to Schedule classes 2 Classes will be Held Monday-Thursday 1 st Class 4:00-5:30pm 2 nd Class 6pm-7:30pm	Name	
	Stuffed Chicken	-----		Robert Collins	
Tuesday	Sweet Potatoes	-----		Tel.	
Wednesday	Gluten Free Pasta	-----		(224)436-0511	
Thursday		-----		Email	
Friday	No Training	No Training		youthageculinary@gmail.com	
Saturday	No Training	No Training			
Sunday	Closed	Closed			
Week #8				3-Dec-18 - to - 9-Dec-18	

Day	1 st Hour	2 nd Hour	Notes	Instructor (s)
Monday	Crispy Panko Chicken	-----	Please call or Email 24 Hours in Advance to Schedule classes	Name
Tuesday	Potato Crusted Pollock	-----	2 Classes will be Held Monday-Thursday	Robert Collins
Wednesday	Turkey Pot Pie	-----	1st Class 4:00-5:30pm	Tel.
Thursday	Vegetarian Burritos	-----	2nd Class 6pm-7:30pm	(224)436-0511
Friday	No Training	No Training		Email
Saturday	No Training	No Training		youthageculinary@gmail.com

Week #9 10-Dec-18 - to - 16-Dec-18				
Day	1 st Hour	2 nd Hour	Notes	Instructor (s)
Monday	Puerto Rican Rice	-----		Name
Tuesday	Stuffed Cabbage Rolls	-----		Robert Collins
Wednesday	Tamale Pie	-----		Tel.
Thursday	Soulfood Thursday	-----		(224)436-0511
Friday	No Training	No Training		Email
Saturday	No Training	No Training		youthageculinary@gmail.com

# 10 17-Dec-18 - to - 23-Dec-18				
Day	1 st Hour	2 nd Hour	Notes	Instructor (s)
Monday	Vegetarian Burritos	-----	Please call or Email 24 Hours in Advance to Schedule classes	Name
Tuesday	Vegetable Curry w/ Rice	-----	2 Classes will be Held Monday-Thursday	Robert Collins
Wednesday	Baked Fish Scandia	-----	1st Class 4:00-5:30pm	Tel.
Thursday	Holiday Cookies	-----	2nd Class 6pm-7:30pm	(224)436-0511
Friday	No Training	No Training		Email
Saturday	No Training	No Training		youthageculinary@gmail.com
Sunday	Closed	Closed		

Week # 11 24-Dec-18 - to - 30-Dec-18				
Day	1 st Hour	2 nd Hour	Notes	Instructor (s)
Monday	No Class	-----	NO CLASS DECEMBER 24 2018-	Name
Tuesday	No Class	-----	JANUARY 2 ND 2019 CLASS	Robert Collins
Wednesday	No Class	-----	RESUME ON JANUARY 3 RD	Tel.
Thursday	No Class	-----	2019	(224)436-0511
Friday	No Training	No Training		Email
Saturday	No Training	No Training		youthageculinary@gmail.com
Sunday	Closed	Closed		

Week #12 31-Dec-18 - to - 6-Jan-19				
Day	1 st Hour	2 nd Hour	Notes	Instructor (s)
Monday	No Class	-----	NO CLASS DECEMBER 24	Name
Tuesday	No Class	-----	2018- JANUARY 2 ND 2019	Robert Collins
Wednesday	No Class	-----	CLASS RESUME ON JANUARY	Tel.
Thursday	Vegetable & Feta Latkes	-----	3 RD 2019	(224)436-0511
Friday	No Training	No Training		Email
Saturday	No Training	No training		youthageculinary@gmail.com
Sunday	Closed	Closed		

Week # 13		7-Jan-19 - to - 13-Jan-19			
Day	1 st Hour	2 nd Hour	Notes	Instructor (s)	
Monday	Meatball Sub	-----		Name	
Tuesday	Mushroom Risotto	-----		Robert Collins	
Wednesday	Lion Lamb with Green Mint Sauce	-----		Tel.	
Thursday	Cupcakes	-----		(224)436-0511	
Friday	No Training	No Training		Email	
Saturday	No Training	No Training		youthageculinary@gmail.com	
Sunday	Closed	Closed			

Week # 14		14-Jan-19 - to - 20-Jan-19			
Day	1 st Hour	2 nd Hour	Notes	Instructor (s)	
Monday	Healthy Hummus	-----		Name	
Tuesday	Pepper Steak and Rice	-----		Robert Collins	
Wednesday	Shrimp Stuffed Flounder	-----		Tel.	
Thursday	Seared Scallops	-----		(224)436-0511	
Friday	No Training	No Training		Email	
Saturday	No Training	No Training		youthageculinary@gmail.com	
Sunday	Closed	Closed			