



Class Schedule Subject to change

Week # 1 20-Jan-19 - to - 26-Jan-19			Notes	Instructor (s)
Day	1st Hour	2nd Hour		
Monday	No Class	-----	Please call or Email 24 Hours in Advance to Schedule classes 2 Classes will be Held Monday-Thursday	Name Robert Collins
Tuesday	Mini Appetizers	-----		Tel. (224)436-0511
Wednesday	Broccoli and Cheese Soup	-----	1 st Class 4:00-5:30pm 2 nd Class 6pm-7:30pm	Email youthageculinary@gmail.com
Thursday	Baked Ziti	-----		
Friday	No Training	No Training		
Saturday	No Training	No Training		
Sunday	Closed	Closed		

Week # 2 27-Jan-19 - to - 2-Feb-19			Notes	Instructor (s)
Day	1st Hour	2nd Hour		
Monday	Stuffed Peppers	-----	Please call or Email 24 Hours in Advance to Schedule classes 2 Classes will be Held Monday-Thursday	Name Robert Collins
Tuesday	Butternut Squash Soup	-----		Tel. (224)436-0511
Wednesday	Homemade Buttermilk Biscuits	-----	1 st Class 4:00-5:30pm 2 nd Class 6pm-7:30pm	Email youthageculinary@gmail.com
Thursday	New York Steak Sandwich	-----		
Friday	No Training	No Training		
Saturday	No Training	No Training		
Sunday	Closed	Closed		

Week # 3 3-Feb-19 - to - 9-Feb-19			Notes	Instructor (s)
Day	1st Hour	2nd Hour		
Monday	Cobb Salad	-----	Please call or Email 24 Hours in Advance to Schedule classes 2 Classes will be Held Monday-Thursday	Name Robert Collins
Tuesday	New England Clam Chowder	-----		Tel. (224)436-0511
Wednesday	Fundamentals Cooking Eggs	-----	1 st Class 4:00-5:30pm 2 nd Class 6pm-7:30pm	Email youthageculinary@gmail.com
Thursday	German Potato Salad	-----		
Friday	No Training	No Training		
Saturday	No Training	No Training		
Sunday	No Training	No Training		

Week # 4 10-Feb-19 - to - 16-Feb-19				
Day	1st Hour	2nd Hour	Notes	Instructor (s)
Monday	Barley and Kale Salad	-----	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	Lentil Soup	-----		Robert Collins
Wednesday	Grilled Veggie Sandwich	-----		Tel.
Thursday	Hawaiian Chicken	-----		224 637 9348
Friday	No Training	No Training		Email
Saturday	No Training	No Training		youthageculinary@gmail.com
Sunday	No Training	No Training		

Week # 5 17-Feb-19 - to - 23-Feb-19				
Day	1st Hour	2nd Hour	Notes	Instructor (s)
Monday	Sweet Potato Burrito	-----	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	Glazed Garlic and Herb Shrimp	-----		Tel.
Thursday	How to make Sauerkraut	-----		224 637 9348
Friday	No Training	No Training		Email
Saturday	No Training	No Training		youthageculinary@gmail.com
Sunday	Closed	Closed		

Week # 6 24-Feb-19 - to - 2-Mar-19				
Day	1st Hour	2nd Hour	Notes	Instructor (s)
Monday	Grilled Veggie Sandwich	-----	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	Fajita Bueser	-----		Robert Collins
Wednesday	Spongy Japanese Cake	-----		Tel.
Thursday	Garlic Mashed Potatoes	-----		224 637 9348
Friday	Closed	Closed		Email
Saturday	Closed	Closed		youthageculinary@gmail.com
Sunday	Closed	Closed		

Week #7 3-Mar-19 - to - 9-Mar-19				
Day	1st Hour	2nd Hour	Notes	Instructor (s)
Monday	Flat Bread Pizza	-----	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	Seafood Enchiladas	-----		Robert Collins
Wednesday	Gluten Free Pasta	-----		Tel.
Thursday	Birthday Cake	-----		224 637 9348
Friday	No Training	No Training		Email
Saturday	No Training	No Training		youthageculinary@gmail.com
Sunday	Closed	Closed		

Week #8 10-Mar-19 - to - 16-Mar-19

Day	1 st Hour	2 nd Hour	Notes	Instructor (s)
Monday	Chicken Parmesan	-----	Please call or Email 24 Hours in	Name
Tuesday	Sauces and Gravies	-----	Advance to Schedule classes	Robert Collins
Wednesday	Beef Stroganoff	-----	2 Classes will be Held Monday-	Tel.
Thursday		-----	Thursday	224 637 9348
Friday	No Training	No Training	1st Class 4:00-5:30pm	Email
Saturday	No Training	No Training	2nd Class 6pm-7:30pm	youthageculinary@gmail.com

Week #9	17-Mar-19 - to - 23-Mar-19			
Day	1 st Hour	2 nd Hour	Notes	Instructor (s)
Monday	Greek Burgers	-----	Please call or Email 24 Hours in	Name
Tuesday	Spinach Lasagna	-----	Advance to Schedule classes	Robert Collins
Wednesday		-----	2 Classes will be Held Monday-	Tel.
	Pancakes and French Toast		Thursday	
Thursday	Poke Cake	-----	1st Class 4:00-5:30pm	224 637 9348
Friday	No Training	No Training	2nd Class 6pm-7:30pm	Email
Saturday	No Training	No Training		youthageculinary@gmail.com

# 10	24-Mar-19 - to - 30-Mar-19			
Day	1 st Hour	2 nd Hour	Notes	Instructor (s)
Monday	Cauliflower Mac and Cheese	-----	Please call or Email 24 Hours in	Name
Tuesday	Open Class	-----	Advance to Schedule classes	Robert Collins
Wednesday	Recipe Conversions	-----	2 Classes will be Held Monday-	Tel.
Thursday	Quiche	-----	Thursday	
Friday	No Training	No Training	1st Class 4:00-5:30pm	224 637 9348
Saturday	No Training	No Training	2nd Class 6pm-7:30pm	Email
Sunday	Closed	Closed		youthageculinary@gmail.com

Week # 11	31-Mar-19 - to - 6-Apr-19			
Day	1 st Hour	2 nd Hour	Notes	Instructor (s)
Monday	Easy Desserts	-----	Please call or Email 24 Hours in	Name
Tuesday	Sloppy Joe	-----	Advance to Schedule classes	Robert Collins
Wednesday	Shepherd's Pie	-----	2 Classes will be Held Monday-	Tel.
Thursday	Manicotti	-----	Thursday	224 637 9348
Friday	No Training	No Training	1st Class 4:00-5:30pm	Email
Saturday	No Training	No Training	2nd Class 6pm-7:30pm	youthageculinary@gmail.com
Sunday	Closed	Closed		

Week #12 7-Apr-19 - to - 13-Apr-19				
Day	1st Hour	2nd Hour	Notes	Instructor (s)
Monday	Baked Chicken	-----	Please call or Email 24 Hours in Advance to Schedule classes 2 Classes will be Held Monday-Thursday 1st Class 4:00-5:30pm 2nd Class 6pm-7:30pm	Name
Tuesday	Fish Tacos	-----		Robert Collins
Wednesday	Stuffed Peppers	-----		Tel.
Thursday	Quinoa	-----		224 637 9348
Friday	No Training	No Training		Email
Saturday	No Training	No training		youthageculinary@gmail.com
Sunday	Closed	Closed		

Week # 13 14-Apr-19 - to - 13-Apr-19				
Day	1st Hour	2nd Hour	Notes	Instructor (s)
Monday	Poke Cake	-----	Please call or Email 24 Hours in Advance to Schedule classes 2 Classes will be Held Monday-Thursday 1st Class 4:00-5:30pm 2nd Class 6pm-7:30pm	Name
Tuesday	Salisbury Steak	-----		Robert Collins
Wednesday	Spaghetti	-----		Tel.
Thursday	Cupcakes	-----		224 637 9348
Friday	No Training	No Training		Email
Saturday	No Training	No Training		youthageculinary@gmail.com
Sunday	Closed	Closed		

Week # 14 21-Apr-19 - to - 27-Apr-19				
Day	1st Hour	2nd Hour	Notes	Instructor (s)
Monday	Healthy Hummus	-----	Please call or Email 24 Hours in Advance to Schedule classes 2 Classes will be Held Monday-Thursday 1st Class 4:00-5:30pm 2nd Class 6pm-7:30pm	Name
Tuesday	Pepper Steak and Rice	-----		Robert Collins
Wednesday	Shrimp Stuffed Flounder	-----		Tel.
Thursday	Seared Scallops	-----		224 637 9348
Friday	No Training	No Training		Email
Saturday	No Training	No Training		youthageculinary@gmail.com
Sunday	Closed	Closed		