



Class Schedule Subject to change

Week # 1 15-Feb-20 - to - 22-Feb-20			Notes	Instructor (s)
Day	1 st Hour	2 nd Hour		
Monday	Creole green rolls	-----	Please call or Email 24 Hours in Advance to Schedule classes 2 Classes will be Held Monday-Saturday 1 st Class 4:00-5:30pm 2 nd Class 6pm-7:30pm Saturday classes 1pm-3pm	Name Chef Robert Collins Chef Scotsha
Tuesday	Chef Rob's Burger	-----		
Wednesday	Chocolate Chip Pancakes	-----		Tel.
Thursday	Chicken Ravioli with parmesan	-----		(224)436-0511
Friday	Taco Salad	-----		Email
Saturday	Fried Rice	-----		youthageculinary@gmail.com
Sunday	Closed	Closed		

Week # 2 23-Feb-20 - to - 29-Feb-20			Notes	Instructor (s)
Day	1 st Hour	2 nd Hour		
Monday	Chicken Enchiladas	-----	Please call or Email 24 Hours in Advance to Schedule classes 2 Classes will be Held Monday-Saturday Saturday classes 1pm-3pm	Name Chef Robert Collins Chef Scotsha
Tuesday	Chicken Asparagus Roll-ups	-----		
Wednesday	Panko Breaded Chicken Fingers	-----		Tel.
Thursday	Tuna Casserole	-----		(224)436-0511
Friday	Chicken Enchiladas	-----		Email
Saturday	Fish Tacos (Cod)	-----		youthageculinary@gmail.com
Sunday	Closed	Closed		

Week # 3 1-Mar-20 - to - 7-Mar-20			Notes	Instructor (s)
Day	1 st Hour	2 nd Hour		
Monday	Herb Baked Chicken	-----	Please call or Email 24 Hours in Advance to Schedule classes 2 Classes will be Held Monday-Saturday 1 st Class 4:00-5:30pm 2 nd Class 6pm-7:30pm Saturday classes 1pm-3pm	Name Chef Robert Collins Chef Scotsha
Tuesday	Tuna Patties	-----		
Wednesday	Chicken Pot pie	-----		Tel.
Thursday	Salisbury Steaks	-----		(224)436-0511
Friday	Stuffed Mozzarella Meatballs	-----		Email
Saturday	Corndogs	-----		youthageculinary@gmail.com
Sunday	No Training	No Training		

Week # 4				8-Mar-20 - to - 14-Mar-20	
Day	1st Hour	2nd Hour	Notes	Instructor (s)	
Monday	Devised Eggs and Spice Challenge	-----	Please call or Email 24 Hours in Advance to Schedule classes 2 Classes will be Held Monday-Friday 1 st Class 4:00-5:30pm 2 nd Class 6pm-7:30pm Saturday classes 1pm-3pm	Name	
Tuesday	Flat Bread Pizza	-----		Chef Robert Collins Chef Scotsha	
Wednesday	Twice Baked Potatoes	-----		Tel.	
Thursday	BBQ Ribs	-----		224 637 9348	
Friday	Egg Frittata	-----		Email	
Saturday	Caribbean Jerk Shrimp pizza	-----		youthageculinary@gmail.com	
Sunday	No Training	No Training			

Week # 5				15-Mar-20 - to - 21-Mar-20	
Day	1st Hour	2nd Hour	Notes	Instructor (s)	
Monday	Panini Sandwiches	-----	Please call or Email 24 Hours in Advance to Schedule classes 2 Classes will be Held Monday-Friday 1 st Class 4:00-5:30pm 2 nd Class 6pm-7:30pm Saturday classes 1pm-3pm	Name	
Tuesday	Veggie Hamburgers	-----		Chef Robert Collins Chef Scotsha	
Wednesday	Lemon Pepper baked fish	-----		Tel.	
Thursday	Baked Cauliflower Mac and Cheese	-----		224 637 9348	
Friday	Philly steak and cheese egg rolls	-----		Email	
Saturday	Cabbage Koora	-----		youthageculinary@gmail.com	
Sunday	Closed	Closed			

Week # 6				22-Mar-20 - to - 28-Mar-20	
Day	1st Hour	2nd Hour	Notes	Instructor (s)	
Monday	Irish Soda Bread	-----	Please call or Email 24 Hours in Advance to Schedule classes 2 Classes will be Held Monday-Friday 1 st Class 4:00-5:30pm 2 nd Class 6pm-7:30pm Saturday classes 1pm-3pm	Name	
Tuesday	Vegetable Pasta salad	-----		Chef Robert Collins Chef Scotsha	
Wednesday	Pigs in a Blanket	-----		Tel.	
Thursday	Vegetable Casserole	-----		224 637 9348	
Friday	Banana Pudding cups	-----		Email	
Saturday	Egg Omelets	-----	youthageculinary@gmail.com		
Sunday	Closed	Closed			

Week #7				29-Mar-20 - to - 4-Apr-20	
Day	1st Hour	2nd Hour	Notes	Instructor (s)	
Monday	Basil Chicken w/ angel hair pasta	-----	Please call or Email 24 Hours in Advance to Schedule Classes will be Held Monday-Friday Class 6pm-7:30pm	Name	
Tuesday	Indian Fish Curry	-----		Chef Robert Collins Chef Scotsha	

			Saturday classes 1pm-3pm	
Wednesday	Potato chip crusted Pollock	-----		Tel.
Thursday	Easy Bake Apple Pies	-----		224 637 9348
Friday	Chicken Tenders	-----		Email
Saturday	Greek Orzo Salad	-----		youthageculinary@gmail.com
Sunday	Closed	Closed		

Week #8	5-Apr-20 - to - 11-Apr-20			
Day	1st Hour	2nd Hour	Notes	Instructor (s)
Monday	Southwestern Egg roll	-----	Please call or Email 24 Hours in Advance to Schedule Classes will be Held Monday-Friday Class 4:00 – 5:30pm or 6pm-7:30pm Saturday classes 1pm-3pm	Name
Tuesday	Roasted Corn Relish Salad	-----		Chef Robert Collins Chef Scotsha
Wednesday	Sambusa	-----		Tel.
Thursday	Apple Turnovers	-----		224 637 9348
Friday	Shrimp and Grits	-----		Email
Saturday	Cabbage Jambalaya	-----		youthageculinary@gmail.com

Week #9	12-Apr-20 - to - 18-Apr-20			
Day	1st Hour	2nd Hour	Notes	Instructor (s)
Monday	Monkey Bread	-----	Please call or Email 24 Hours in Advance to Schedule Classes will be Held Monday-Friday Saturday classes 1pm-3pm	Name
Tuesday	Pork chops w/ garlic mushroom sauce	-----		Chef Robert Collins Chef Scotsha
Wednesday	Chicken Milano	-----		Tel.
Thursday	Stuffed Mushrooms Caps with Italian Sauce	-----		224 637 9348
Friday	Baked Ziti	-----		Email
Saturday	Ratatouille	-----		youthageculinary@gmail.com

# 10	19-Apr-20 - to - 25-Apr-20			
Day	1st Hour	2nd Hour	Notes	Instructor (s)
Monday	Strawberry Delight Pie	-----	Please call or Email 24 Hours in Advance to Schedule Classes will be Held Monday-Friday Class 4:00 – 5:30pm or 6pm-7:30pm Saturday classes 1pm-3pm	Name
Tuesday	Mexican Baked Fish	-----		Chef Robert Collins Chef Scotsha
Wednesday	Buffalo chicken egg rolls	-----		Tel.
Thursday	Gyro Burgers	-----		224 637 9348
Friday	Risotto	-----		Email
Saturday	Breakfast	-----		youthageculinary@gmail.com
Sunday	Closed	Closed		

Week # 11 26-Apr-20 - to - 2-May-20				
Day	1st Hour	2nd Hour	Notes	Instructor (s)
Monday	Moroccan Couscous	-----	Please call or Email 24 Hours in Advance to Schedule Classes will be Held Monday-Friday Saturday classes 1pm-3pm	Name
Tuesday	New England Clam Chowder	-----		Chef Robert Collins Chef Scotsha
Wednesday	Garden to Table	-----		Tel.
Thursday	Sloppy Joe	-----		224 637 9348
Friday	Dessert Crepes	-----		Email
Saturday	Greek Lemon Chicken	-----		youthageculinary@gmail.com
Sunday	Closed	Closed		

Week #12 3-May-20 - to - 9-May-20				
Day	1st Hour	2nd Hour	Notes	Instructor (s)
Monday	Butternut Squash Risotto	-----	Please call or Email 24 Hours in Advance to Schedule Classes will be Held Monday-Friday Class 4:00 – 5:30pm or 6pm-7:30pm Saturday classes 1pm-3pm	Name
Tuesday	French Toast with Fruit	-----		Chef Robert Collins Chef Scotsha
Wednesday	Fish Taco	-----		Tel.
Thursday	Cinnamon Rolls	-----		224 637 9348
Friday	Chicken and Vegetable soup	-----		Email
Saturday	Chicken Marsala	-----		youthageculinary@gmail.com
Sunday	Closed	Closed		

Week # 13 10-May-20 - to - 16-May-20				
Day	1st Hour	2nd Hour	Notes	Instructor (s)
Monday	Blueberry Muffins	-----	Please call or Email 24 Hours in Advance to Schedule Classes will be Held Monday-Friday Class 4:00 – 5:30pm or 6pm-7:30pm Saturday classes 1pm-3pm	Name
Tuesday	Chicken Alfredo with Broccoli	-----		Chef Robert Collins Chef Scotsha
Wednesday	Stuffed peppers	-----		Tel.
Thursday	Sweet and sour chicken	-----		224 637 9348
Friday	BBQ Pulled pork sliders	-----		Email
Saturday	Mexican Pizza	-----		youthageculinary@gmail.com
Sunday	Closed	Closed		

Week # 14				
Day	1st Hour	2nd Hour	Notes	Instructor (s)
Monday				
Tuesday				
Wednesday				
Thursday				
Friday				
Saturday				
Sunday				

