

JULY • AUGUST • SEPTEMBER • 2019 CLASS CALENDAR



the
cooking school
presented by **Tops**

Cooking Classes

MVP Sponsored
Day-Time Classes

Little Chef Class
A Day at the Beach

Junior Chef Class
Fortnite Fever

A Moment in Morocco

Party with Your Instapot

...and More!

ROCHESTER

3507 MT. READ BOULEVARD, PHONE: 585-663-5449

TOPS COOKING SCHOOL ONLINE - TopsMarkets.com > Departments > The Cooking School





Family Fun Classes

These special classes are designed to be fun for the whole family! We will be creating a delicious menu then we will enjoy quality family time as we eat together and play a few games. Please join us for these very special events! ***Please note for safety reason only children 4 years of age and older.**

MOVIE NIGHT

Friday, September 6, 6:00-8:00pm

\$20 per person or \$60 for family of four

After a long week at school, a movie night with the family is the perfect ending to a busy week. Join us for this family fun night as we create a menu worthy of your family movie night. As we prepare our meal we will test your knowledge of movies with our trivia questions and award prizes to the top contestants. *Make Your Own Personal Pizza, Drive-in Movie Loaded Nachos, Junior Mint Brownies, Movie Popcorn Snack Mix*

BIRTHDAY PARTIES

AT THE COOKING SCHOOL ARE

FUN!



Trying to plan your child's birthday party?
Let us do the work for you! Call today to book your party.

Kids' Kitchen

LITTLE CHEFS AGES 4–7

Parents, feel free to leave your little ones at class in The Cooking School in the hands of our capable teachers and assistants, or stay in the back of the classroom and watch; you choose whatever you and your child are most comfortable with. Please remember for safety reasons no open toed/ open heeled shoes/ sandals are allowed. Children with shoulder length hair or longer, please tie it back before class.

Food allergies— please inform us if your child has a food allergy at the time of registering. We will do our best to accommodate food allergies but please note we are not a peanut/nut free room.

A WHOLE NEW WORLD • \$15

Instructor: “Miss Ilene”

Saturday, July 13, 10:00am-12:00pm

Let's celebrate our favorite Genie and all of his friends! We will be making inspired party foods worthy of the Agrabah Palace. So, fly in on your magic carpet and cook up a storm. *Ali Baba's Magical Blueberry Smoothies, Homemade Hummus and Pita Chips, Jasmine's Jeweled Fruit Kebabs, Aladdin's Magic Carpet Brownies*

DOG DAYS OF SUMMER • \$15

Instructor: “Miss Linda”

Saturday, July 20, 10:00am-12:00pm

Hot Doggity Dog! July is National Hot Dog Month and we can celebrate in many ways. We enjoy eating hotdogs in the Summer but Dachshunds are called “hotdogs” too! So why not have a class that has fun with both kinds! We are going to bake a hotdog bread in the shape of a dog. It is so cute and fun to make. We will also be baking cupcakes that have a pretend hotdog on top. The party will really get started when we assemble a dachshund made out of candy! *Dog in a Dog, Yummy Mini “Hotdog” Cupcakes, Candy Bar Party Pups, Funfetti Puppy Chow*

A DAY AT THE BEACH • \$15

Instructor: “Miss Linda”

Saturday, August 3, 10:00am-12:00pm

Summer is here and it's fun to go to the beach and enjoy the sunshine and water. The beach holds all kinds of mysteries and little kids love to imagine about what goes on under the sea. This class will explore not only what we see on the beach but what is in the water. In this class kids will be baking, mixing, and creating as well as following directions with the class. *Teddy Bear Beach Bum “Dirt” Cups, Octo-Pizza Pie, Shark tooth Party Snack, Starfish Krispie Cookie*

KING OF THE SAVANNAH • \$15

Instructor: “Miss Ilene”

Saturday, August 17, 10:00am-12:00pm

Come to this class and enjoy a menu fit for a King, and we aren't “Lion”! It may be hot on the Savanah but it is nice and cool at the cooking school today as we cook our tasty snacks. *Simba's Veggie Tray, Hakuna Matata, Rafiki's Jungle Juice, Zebra Cupcakes*

SNACK ATTACK • \$15

Instructor: “Miss Linda”

Saturday, September 7, 10:00am-12:00pm

Everyone loves snacks! Some like salty and some like sweet but they don't have to come from a bag. We are going to make our own snacks and learn how they are made. For instance, soft pretzels are not only a treat we get from the mall or the carnival, we can make them at home with ingredients from around the house. Another fair favorite is kettle corn. A lot of kids don't know that, in the olden days, popcorn was be made in a pot on the stove and not in the microwave. *Soft Pretzels, Homemade Donuts, Breakfast Toaster Tarts, Kettle Corn*

UP, UP AND AWAY • \$15

Instructor: “Miss Ilene”

Saturday, September 21, 10:00am-12:00pm

Let's learn how air works! We will experience food that puffs and billows and helps make our food taste light, airy and delicious. Science can certainly be fun and tasty in the kitchen. *Air Fryer Chicken Fingers, Super Soufflé, Gi-normous German Apple Puff Pancake, Chocolate Balloon Baskets*



JUNIOR CHEFS AGES 8–15

Parents, please note these classes are designed for your child to attend class and promote their independence as they create the recipes with the guidance of our teachers and assistants. Please remember for safety reasons no open toed/ open heeled shoes/ sandals are allowed. Children with shoulder length hair or longer, please tie it back before class.

Food allergies— please inform us if your child has a food allergy at the time of registering. We will do our best to accommodate food allergies but please note we are not a peanut/nut free room.

FOOD TRUCK FRENZY • \$20

Instructor: “Miss Marie”

Friday, July 12, 6:00-8:00pm

Let's have our own food truck rodeo! There are so many interesting food choices when it comes to food trucks, you never know what you may find. Tonight, Miss Marie will teach you how to make her favorite food truck finds. They are sure to be a favorite for you too! *Loaded Pulled Pork Cups, Tater Totchos, Fruit Filled French Toast Wraps, BLT Waffle Sliders*

CUPCAKE WARS 3 • \$20

Instructor: “Miss Therese”

Friday, July 19, 6:00-8:00pm

When we have cupcake war classes, they have been outstanding but this will be awesome! We will create and decorate an assortment of filled, fruity and fun cupcakes. There will judging in three categories. Get your game on! *Tye Dye Cupcakes, Neapolitan Cupcakes, Strawberry Lemonade Cupcakes, Mystery Flavors, Designs and Decorating Challenges*

FORTNITE FEVER • \$20

Instructor: “Miss Therese”

Friday, August 2, 6:00-8:00pm

Fortnite is all the rage! Put down your controller and come make snacks for your gaming breaks. Inspired by your favs., this menu will keep you fortified to make it through your next game and reach first place. *Fortnite Camocorn, Fortnite V Bucks Cookies, Rice Krispy Fortnite Med Kits, Fortnite Durr Burgers, and of course Slurp Juice*



BREAKFAST FOR DINNER • \$20

Instructor: “Miss Marie”

Friday, August 23, 6:00-8:00pm

It's everyone's favorite meal-Brinner! Who doesn't love having breakfast for dinner? No one we know that's for sure! We will be making an “eggs”travagant menu of new and exciting brinner options. *Marmalade French Toast Sandwiches, Best Brinner Casserole, Cheesy Ham and Egg Enchiladas, Easy Brinner Strata*

UNBELIEVABLE BROWNIES • \$20

Instructor: “Miss Marie”

Friday, September 13, 6:00-8:00pm

One word – Brownies! Ooey-gooley and chocolatey, brownies are the best dessert ever! Who can resist a tempting plate of one of America's favorite desserts? Why not bring these delectable goodies to the next level. You won't want to miss tonight's class! *Ultimate Double Chocolate Brownies, Speedy Brownies (for those of us who can't wait), Brownie Batter Dip, Mini Brownie Treats*



MEXICAN FIESTA • \$20

Instructor: “Miss Therese”

Friday, September 20, 6:00-8:00pm

September is the month that Mexico celebrates their Independence. Let's celebrate with delicious Mexican inspired meats and treats to really get your fiesta started. You will want to make these delicious dishes all year around. *Mexico Flag Inspired Strawberries, Tasty Taco Salad, Chicken Enchiladas, Cactus Pretzel Rods, Mexican Brownies*

WELCOME TO

KIDS

Summer Camp

SIGN UP TODAY!



MUSIC INSPIRED RECIPES \$150

Mon., July 15-Thurs., July 18
10:00am-1:00pm

Junior Chef Ages 8-12 years old

Nothing goes better together than good music and good food. Come and cook your way through the Jazzy 40's, Swingin' 50's, Cool 60's, Colorful 70's and more! *We will be making Jazzy Pasta Bake, Toe Tappin' Tater Tot Casserole, Jukebox Milkshakes, Tie-Dye Trifle and more!*

LITERATURE CAMP IN THE KITCHEN \$150

Mon., July 22-Thurs., July 25
10:00am-1:00pm

Junior Chefs Ages 8-12 years old

Do you love to read and love to cook? Why not put the two together and experience a camp that appeals to both of the hobbies you love to do. We will be cooking up a kitchen full of inspired recipes with themes based on your favorite books. *Charlotte's Spider Web Dip, James and the Giant Peach Pie, Diary of a Wimpy Kid Whoopi Pies, Harry Potter's Wizardry Punch to name a few.*

COOKING TECHNIQUES \$150

Mon., August 5-Thurs., August 8
10:00am-1:00pm

Aspiring Chef Ages 10-Teen

You are not going to want to miss this camp! This camp will be filled with information to perfect your skills in the kitchen. We will be learning about different cooking techniques that include sautéing, blanching and braising. Each day we will be utilizing kitchen equipment such as peelers, zesters and food processors to learn how to safely and effectively use them. A variety of dishes will be on the menu to experience and learn as much as we can.

BEST OF BAKING \$150

Mon., August 12-Thurs., August 15
10:00am-1:00pm

Junior Chef Ages 8-12 years old

Our baking classes are very popular here at the cooking school and we love teaching them! This camp will be a compilation of all our favorite baked good recipes. Whether it is sweet or savory we will master the best of baking as we learn techniques, tips and tricks of the trade to make sure our baked goods are the best ever. If you like to bake you will want to attend this camp to get new ideas and perfect your skills. *We will be baking up Flooded Sugar Cookies, Beef Pasties, Quick breads, Scones, Cupcakes and a few casseroles too.*

Adult Classes



HANDS-ON



DAYTIME



HEALTHY CLASSES

Note - Classes without a symbol are demonstration classes.

The adult classes are designed for adults aged 18 yrs. and up, 16/17 years olds are welcome to attend but must be accompanied by an adult during class. For safety reasons they may not use knives, and some small appliances.

Please remember for safety reasons no open toe/open heel shoes/sandals worn in the cooking school.
Please have hair tied back if shoulder length or longer before class.



HANDS-ON CUPCAKE CREATIONS • \$25

Instructor: Chef Therese Bertrand

Monday, July 8, 7:00-9:00pm

We will be making creative specialty cupcakes tonight in class. You will have the chance to put the icing and decorating techniques you learn tonight to work as you create these show stopping beautiful cupcakes.

Lemon Buttercream Cupcakes, Succulents Potted Cupcakes, Tricolor Iced Cupcakes, Cannoli Cupcakes, Raspberry Chocolate Ganache Cupcakes



HANDS-ON FAVORITE SUMMERTIME FOOD! • \$25

Instructor: Aj Faulds

Thursday, July 18, 7:00-9:00pm

Join us tonight to learn how to make a Summer feast! The great tastes of Summer fare are ones that are hard to beat. Let Aj share with you her family's favorite dishes that will not heat up your kitchen but your menu will be on fire! *Summer Kabobs, Deviled Eggs (with three different fillings), Yummy Watergate Salad, Family's Favorite Broken Glass Jello*



HANDS-ON BLUEBERRY BOUNTY • \$25

Instructor: Marie Mayfield

Thursday, July 11, 7:00-9:00pm

Enjoy a spectacular Summertime treat – blueberries! These beautiful little gems are packed with nutrition and full of antioxidants. You can have your cake and eat it too! Join us to create scrumptious blueberry desserts that are perfect for a lazy Summer night.

Lemon Blueberry Drop Scones, Blueberry Oat Cookies, Apple Blueberry Cobbler, Blueberry Streusel Coffee Cake



HANDS-ON GENDER REVEAL CAKES • \$25

Instructor: Linda Murray

Monday, July 22, 7:00-9:00pm

Gender reveal cakes are very popular and it's exciting to see what is inside the cake. Now you may not have attended one of these fun events but you can participate in a "mock" gender reveal in this class tonight. We will have fun learning how to assemble and decorate the cakes with frosting and/or fondant. At the end of class we will see what each group's gender theme will reveal and enjoy the cake. This will be a group activity. *What Will It "Bee", Open to See What Your Baby Will Be, Cupcake or Stud Muffin*

PARTY WITH YOUR INSTAPOT! • \$25

Instructor: Ilene Stella

Tuesday, July 16, 7:00-9:00pm

Do you love your Instapot? Whether you are new to the Instapot craze or have been using it since Christmas you will love this class. We will discuss care, use, tricks and tips to make you an Instapot pro! Learn how to feed a crowd with these party favorites made in your Instapot.

Pulled Pork Sliders, Instant Pot Savory Sweet Corn Bread, Broccoli Crunch Salad, Piña Colada Rice Pudding

A TASTE OF THAI • \$25

Instructor: Chef Amie Liming

Wednesday, July 24, 7:00-9:00pm

Travel to Thailand on a culinary adventure to experience the fresh, unique flavors of Thai cooking. We will discuss the complexity of the flavor profile of this authentic cuisine. Thai food is known for its seasonings and balance of flavors of the five different tastes, sweet, sour, salty, hot and bitter. Learn about commonly used ingredients and techniques of this cuisine., *Tom Yum Kung (Traditional Thai Soup), Pad Thai, Thai Chicken Satay, Coconut Rice*

A MOMENT IN MOROCCO • \$25**Instructor: Chef Amie Liming****Monday, August 5, 7:00-9:00pm**

Moroccan cuisine is known for its diversity and use of flavorful spices. Join us tonight as we taste and learn about a few famous dishes from this region of the world. Find out the influences of Morocco's culinary dishes and their traditional techniques. This will be a class your taste buds will not want to miss! *Merguez Meatballs with Yogurt Sauce, Djej Makalli (Moroccan Chicken with Preserved Lemon and Olives), Seven Vegetable Couscous, Harissa*

**HANDS-ON PASTA, RAVIOLI, PIEROGI AND EMPANADAS \$25****Instructor: Ilene Stella****Thursday, August 8, 7:00-9:00pm**

Learn how to make these traditional family favorites from scratch. Tonight's class will be fun and interactive as we learn how to prepare pasta, ravioli, pierogis and empanadas in the classic way. Why buy them premade when you can easily prepare them? *Fettuccini Alfredo, Beef Ravioli, Classic Potato and Cheese Pierogi, Chicken Empanadas*

**HANDS-ON FAST AND FABULOUS MEATBALLS • \$25****Instructor: Linda Murray****Monday, August 12, 7:00-9:00pm**

These meatball recipes are not your everyday recipes. They are special, fast and fabulous! Each version has its own unique twist, technique or ingredient. For instance, the French meatball recipe starts with a basic béchamel sauce and are baked in a casserole with sliced potatoes. All of these meatballs are freezer friendly and can be used as a main dish or an appetizer. *Swedish Meatballs in Gravy, Teriyaki Beef Meatballs, French Meatballs and Potato Casserole, Turkey, spinach and Cheese Meatballs*

**HANDS-ON PIZZA • \$25****Instructor: Aj Faulds****Wednesday, August 14, 7:00-9:00pm**

It's a Pizza Party! No need to pick up the phone to place your order. We will be making different kinds of pizza to please your craving. Don't let it scare you, it is easy to make pizza crust. You will be learning how to make the best crusts! *Homemade Pizza Dough, Personal Pizza, Deep Dish Pizza, Cauliflower Crust Pizza, French Bread Pizza*





HANDS-ON HAPPY BIRTHDAY JULIA! • \$25

Instructor: Marie Mayfield

Tuesday, August 20, 7:00-9:00pm

Julia Child once said “You don’t have to cook fancy or complicated masterpieces – just good food from fresh ingredients.” Julia was certainly an icon and a legend. So, let’s celebrate her birthday with delicious Julia Child inspired recipes. *Three Cheese Soufflés, Pork Cassoulet, Shortbread Lemon Tart, Apple Tart Tatin*

SUMMERTIME SIZZLERS • \$25

Instructor: Chef Therese Bertrand

Thursday, August 22, 7:00-9:00pm

Spice up your Summertime dinners with bold, unique and delicious recipes! This yummy menu doesn’t lack excitement or flavor. After you learn these sizzling recipes be prepared to wow your guests when you make them at home. *Grilled Santa Fé Chicken, Mediterranean Grilled Eggplant, Mexican Street Corn (Elote), Lemon Brownies*

FALL CAST IRON • \$25

Instructor: Ilene Stella

Tuesday, September 10, 7:00-9:00pm

Whether its brand new or Great Grannie’s tried and true – you will love cooking with your cast iron skillet. Join Ilene as she makes these delicious Fall favorites. We will discuss restoration, seasoning, cleaning and storing of your skillet as well as share tips and tricks to get the most from its use as well! *Bacon Cheeseball Bites (A tailgater’s fantasy come to life!), Crispy Balsamic Chicken, Bacon Butternut Squash (Watch out, this one’s addictive!), Amazing Tangerine Almond Skillet Cake*



LATE SUMMER BOUNTY



Instructor: Chef Amie Liming

Friday, September 13, 11:00am-1:00pm

MVP Sponsored Class: MVP Members \$15 (MUST call Cheryl Minchella at MVP directly at 585-327-5752 to register and receive discount) *Non-MVP Members \$25 (Call the Cooking School to register)

Join us for garden fresh soups and breads made from the delicious and nutritious bounty of Summer produce. Our gardens are coming to an end and providing us with baskets of the earth’s best nourishment for our bodies. Discover how to make freezable soups and breads to last through the chilly Fall months.

THE AMAZING AIR FRYER • \$25**Instructor: Chef Therese Bertrand****Monday, September 16, 7:00-9:00pm**

You asked for it, you got it! Many customer surveys have mentioned air pot recipes and we have them tonight! You will be amazed at the variety of recipes and ease in using the air fryer. Come and learn some tricks and techniques in using this great piece of equipment! *Delicious Crispy Chicken, Parmesan Fried Tortellini, Air Fryer Beignets, Air Fried Zucchini Parmesan Crisps*

SOUP DU JOUR II • \$25**Instructor: Aj Faulds****Wednesday, September 18, 7:00-9:00pm**

We enjoyed the soups so much last time let's enjoy some more. For good measure we will also include chowder too. Warm up from the crisp Fall air with a comforting bowl of homemade soups and chowders. Aj will show you how easy it is to make them from scratch. *Sweet Potato Soup, Egg Drop Soup, Clam Chowder, Gazpacho*

HANDS-ON SPLENDID SPANISH TAPAS • \$25**Instructor: Chef Amie Liming****Tuesday, September 24, 7:00-9:00pm**

Our culinary adventure tonight takes us to Spain. When thinking about Spanish cuisine it's not long before you think of tapas. A tapa is an appetizer or snack in Spanish cuisine and translates to small portions of any kind of Spanish cuisine. Tapas may be hot or cold and tonight you will be helping to make a delicious selection of favorite ones. *Tortilla de Patatas (Classic Spanish Omelet), Goat Cheese with Paprika, Garlic, sundried Tomatoes and Capers, Gambas al Ajillo (Garlic Shrimp), Roasted Red Peppers in Oil, Vinegar and Garlic, Banderillas*

SLOW COOKER AUTUMN FAVORITES • \$25**Instructor: Marie Mayfield****Thursday, September 26, 7:00-9:00pm**

Autumn is here and it is time to think of how to use up our favorite Summer produce and get some comfort food on the table. One of the best ways to do this is with a slow cooker. They really are a snap in the kitchen making our preparation time easier and faster. Come Enjoy Fall's final bounty with these satisfying slow cooker favorites. *Fall's Bounty Pot Roast, Autumn Apple Chicken, Vegetable Garden Medley, Apple Pudding Cake*

HANDS-ON FALL DESSERTS • \$25**Instructor: Linda Murray****Monday, September 30, 7:00-9:00pm**

Fall is a great time of year for sweet treats, enjoying the cooler weather, and spending time with friends and family. These desserts make a delicious ending to a meal and seem like Heaven in your mouth. The coffee will be ready when these desserts are ready to eat. *Boston Cream Bars, Southern Apple Dumplings, Blueberry Peach Tart with Vanilla Glaze, Classic Pumpkin Roll*





the cooking school
presented by **Tops**

Corporate & Private Group Team Building Events

Looking for a unique **hands-on** team building experience? Tops Cooking School Team Building Events are a fun and productive way for group bonding in a private environment. Whether you are a corporation, small business, church group, social club or sports team, our team building cooking program is a great way to pull your group together and leave you and your team members with a lasting, shared memory.

While booking your event, you will have your choice from select cooking school team building event menus. At the event your team will be given the tools, ingredients and instructions they will need to complete the food preparation and cooking tasks. When the cooking is finished your team will sit down and enjoy “the fruits of your labor”—a nice tasting/lunch.

Call the Tops Cooking School at: **585-663-5449** for more information or to book your event today!



ATTENTION SCOUT LEADERS!



TOPS Cooking Schools offer an approved Scout cooking program, that has been revised in accordance with the new scout program. What a fun way to work toward your cooking badges!

**Please Call the Cooking Schools at
663-5449 for additional program information.**

Class Registration

Registration is easy and convenient!

We are able to take credit card payments over the phone. To register for a cooking class at our Mt. Read Blvd. Tops, please note the following:

- To register by phone: Call The Tops Cooking School in Rochester at 585-663-5449.
- You must provide a credit card number and expiration date to register by phone. Card cannot be debit only – card must have a VISA/MasterCard/American Express/Discover logo. Please have your credit card ready when calling.
- Preregistration for all classes is required at least three business days in advance, as the class may be canceled for low attendance after that time.

Amie Liming
Cooking School Manager
3507 Mt. Read Blvd., Rochester, NY 14616
585-663-5449

Cancellation Policy

- In order to better prepare for our classes and to better serve our customers, we now require three business days advance notice if you cannot attend a class or your credit card will be charged. No refunds will be made after that time. Just call The Cooking School and leave your name and the date of the class you need to cancel. We will call to confirm. We regret any inconvenience this may cause.
- If you cannot attend a class, you may send a substitute in your place.
- Once you have made your reservation please document it. We do not call to remind you..
- Tops reserves the right to change any menu or instructor or to cancel any class at their discretion.
- The Cooking School will attempt to notify students of cancellations.
- School is handicap-accessible.

Class Registration Form

Name: _____
Address: _____
Email: _____
Day Phone: _____ Evening Phone: _____
TOPS BonusPlus® #: _____
Credit Card #: _____



Expiration Date: _____

Payment Code	Class Name	Date	Time	Price
Cashier please use PLU 17100				

Payment Code	Class Name	Date	Time	Price
Cashier please use PLU 17100				



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