



DEL MONTE Kitchenomics Culinary Program

Schedule of Classes September



Baking Breads

P 2,800.00/participant

Learn how to make authentic bakery goodies from Del Monte's guest pastry chef, Audie Cardona.

Pandesal, Spanish bread, Ensaymada, Pan Americano (Tasty)

Class schedule: September 19 at 9:00-6:00 pm.



Beads Class (last run)

P 1,200.00/participant

De-stress and do bead accessories for yourself, for friends or business. Make your own multi-strand necklace, bracelets, and bag charm. Fee comes with kit and certificate of participation.

Class schedule: September 19 at 9:00-12:00 nn.



Good Cook, Good Looks



(Cooking Demo with Basic Make-Up Seminar) P 1500.00/participant

Learn to cook and look like a queen at the same time. Discover easy recipes using Del Monte Pineapples; then use that spare time to get dolled up with make-up tricks and tips from a make up expert. Fee comes with food sampling, recipe hand-out, make-up gift vouchers and certificate of participation.

Pine Chicken Asparagus, Piña Chicken Asado, Luncheon Meat & Beans Aloha, Beef with Pine Shiitake Sauce, Pine-Glazed Mixed Vegetables

Class schedule: September 26 at 10:30 am- 12:00 am demo & 1:00-3:00 nn make-up seminar.

Fee for hands-on classes comes with ingredients & materials needed per group, 1 recipe hand-out, apron & toque and certificate of participation.

ENROLL NOW!

Call 897-7000 Mondays thru Fridays from 8 to 5 pm or email kitchenomics@delmonte-phil.com for more information. All classes require pre-registration and payment. Payment will be forfeited for participants who cancel or fail to show. Schedule may change without prior notice.



DEL MONTE Kitchenomics Culinary Program Schedule of Classes **October**



Flower and Food Basket

P 2,300/participant

Enhance your creativity through basic flower & food basket arrangements, be it for home or for special occasions.

Class schedule: October 3 at 10:00-4:00 pm.



Gourmet Cooking with a Del Monte Guest Chef P 3,000.00/participant

Learn delectable dishes from appetizer to dessert from a seasoned chef.

Class schedule: October 17 at 10:00-4:00 pm



Oriental Cooking for Beginners

P 2,600.00/participant

Learn to finally cook and impress your family and friends with delicious, easy-to-prepare and budget friendly recipes.

Chicken Adobo Aloha, Mapo Tofu, Pineapple Porkies, Fish Congee, Schezuan Style Shrimps & Mussels Sauté

Class schedule: October 24 at 10:00-4:00 pm.



Basic Home Menu Planning

ABSOLUTELY FREE!*

Is your family bored with the menu you serve at home? Always having a hard time thinking what food to serve? Be able to plan interesting, and nutritious meals by joining our workshop. Hand-out and certificate of participation will be given.

*Registration is on a first come first served basis for Kitchenomics members. Bring your Kitchenomics ID and 5 pc (250 grams) empty Del Monte Tomato Sauce pouches.

Class schedule: October 30 at 9:30-11:30 am.



Pang Negosyo: Food Preservation

P2,600.00/participant

To cope with the crisis, learn to preserve food for business.

Salted Eggs, Sinamak, Atchara, Chicken Tocino, Drumstick Hamonado

Class will be held on October 31 at 10:00-4:00 pm.

Fee for hands-on classes comes with ingredients & materials needed per group, 1 recipe hand-out, apron & toque and certificate of participation.

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DEL MONTE Kitchenomics Culinary Program

Schedule of Classes November-December



Classic Cooking

P 2,600.00/participant

Familiarize and learn the ropes of preparing some of the classic Pinoy dishes.
Hardinera, Beef Caldereta, Chicken Galantina, Classic Paella, Rellenong Bangus
Class will be held on November 7 at 10:00-4:00 pm.



Pasta

P 2,600.00/participant

Learn to prepare well-loved Italian pasta dishes.
Classic Bolognese, Canneloni, Tomato-Pesto Pasta, Pasta Alfredo, Clams & Mussels Pasta
Class will be held on November 14 at 10:00-4:00 pm.



Holiday Goodies

P 2,600.00/participant

Learn how to prepare goodies you can add to your repertoire for the holidays.
Fruitcake Roons, Granny's Fiesta Cake, Pineapple Nut Bars, Pine-Cherry Fudge Cake
Class schedules: November 21 at 10:00 to 4:00 pm.



Stress-free Holiday Cooking

P 2,600.00/participant

Try a delicious menu that will not tire and stress you out for the upcoming holiday season, whether you are preparing for potluck gatherings or table food for Christmas or New Year. Learn practical tips and techniques to make preparation & cooking a lot easier during this busy time of the year.
Pasta Chicken Waldorf Salad, No Bake Spareribs BBQ, Baked Sausage & Chicken Pasta, Pineapple-Grape Shake, Del Monte Lodge Baked Mango
Class schedules: December 5 at 10:00 to 4:00 pm.

Fee for hands-on classes comes with ingredients & materials needed per group, 1 recipe hand-out, apron & toque and certificate of participation.

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