Cooking Classes

MVP Sponsored
Day-Time Classes
Summer Kids
Camp Preview
Grandma’s Best
Recipe-Adult Class
Little Chef-A Spoon Full
of Sugar Tea Party

...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.

**BACON LOVERS DREAM**
Friday, April 5, 6:00-8:00pm
$20 per person or $60 for family of four
Is bacon your guilty pleasure? Well, you are not alone. Join us and other bacon lovers for this family fun night. We will be using our favorite ingredient in as many parts of our menu as we can. No, you are not dreaming! **Spinach Salad with Warm Bacon Dressing, The Best Ever Bacon Macaroni and Cheese, Bacon Chocolate Chip Cookies**

**MEXICAN FIESTA**
Friday, May 3, 6:00-8:00pm
$20 per person or $60 for family of four
We are going to start the fiesta early for this family fun night. Cinco de Mayo is just around the corner but we can’t wait to celebrate with great food and friends. Olé! **Fiesta Bowls with Cilantro Lime Rice, Corn Salsa, Seasoned Beef, Pico de Gallo and all of the fixings**

**SUMMER PICNIC**
Friday, June 7, 6:00-8:00pm
$20 per person or $60 for family of four
Summer vacation is almost here and what better way to celebrate the end of the school year than with a picnic. Treat your special student for all of their hard work this school year during this special family fun night. To finish the night off right we will be playing a game or two. **Pretzel Crusted Chicken Tenders, Coney Island Hot Dogs, BLT Pasta Salad, Triple Chocolate Brownie Cookies**
LITTLE CHEFS  AGES 4–7
Moms and Dads, feel free to leave the 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.

MAY IS FOR MINIONS
$15
Instructor “Miss Ilene”
Saturday, May 18, 10:00am-12:00pm
Dave! Kevin! Stuart! They will not want to miss this spectacular class. No matter who’s your favorite minion, we will celebrate them all with these fun recipes. Stuart’s Yummy Banana Smoothies, Kevin’s Minion Cookies Exstroadinaire, Macho’s Nachos, Dave’s Favorite Cupcakes

IT’S A GRAND OLD FLAG! • $15
Instructor “Miss Ilene”
Saturday, June 8, 10:00am-12:00pm
Join us as we honor the Red, White and Blue! We will be making some very yummy memories in the kitchen today as we make an all American menu filled with our favorites. Cheeseburger Sliders, Uncle Sam’s Red, White and Blue Fruit Salad, Homemade Potato Chips, Mini Apple Pies

RED, WHITE AND BLUE • $15
Instructor “Miss Linda”
Saturday, June 22, 10:00am-12:00pm
Say yeah to the U.S.A.! America’s birthday is July 4 and we can celebrate with red, white and blue food. This class will involve mixing, shaking and baking. Lots of fabulous food for our little chef’s to prepare and eat! Fruit Sparklers, Firecracker Dogs, Cinnamon Fruit Stars with Patriotic Salsa, Patriotic Puppy Chow

DUMBO • $15
Instructor: “Miss Linda”
Saturday, April 6, 10:00am-12:00pm
Love Dumbo? Cry every time you watch it? Cheer up with this fun little elephant cooking class. Kids will love it just about as much as Dumbo loves peanuts! (But there won’t be any peanuts in the recipes.) Join us for a circus themed cooking adventure. Dumbo Cupcakes, Dumbo Biscuits, Circus Snack Mix, Cotton Candy Milkshake

A SPOON FULL OF SUGAR TEA PARTY!
$15
Instructor: “Miss Ilene”
Saturday, April 27, 10:00am-12:00pm
It’s tea party time! Pinkies up! Miss Ilene will make sure you know your tea party etiquette as we create our tea party snacks. We promise you will have a SUPERcalifragalisticexpialidocious time! Mary’s Poppin Corn, Spokes and Wheels Mac and Cheese, Fantasy Tea Sandwiches, Under the Sea Dessert Cups, Iced Tea

MAKING BREAD AND BUTTER • $15
Instructor: “Miss Linda”
Saturday, May 4, 10:00am-12:00pm
Making homemade bread is not only fun its educational, a science lesson with a delicious result. We will be learning about microbes, fermentation and transformation from liquid to solid. In just two hours we will produce two mini loaves of bread and butter from cream. Mini Bread Loaves, Butter, Honey Cinnamon Butter
COOKING WITH MY PEEPS – PART 2 • $20
Instructor: “Miss Marie”
Friday, April 12, 6:00-8:00pm
We had so much fun cooking with Peeps that we’re doing it again this year! Come and enjoy some delicious treats with some of your favorite holiday marshmallows...just in case you have to many Peeps in your Easter basket. *Peeps Easter Basket*
*Cupcakes, Peeps Rainbow Trifle, Nesting Peeps Chicks, Chocolate Peeps Pops*

SPRING HAS SPRUNG • $20
Instructor: “Miss Therese”
Friday, April 26, 6:00-8:00pm
Spring is in the air and to celebrate the change in the weather we thought we would get inspired in the kitchen. We will be making Spring themed foods that are fun to make for your family and friends. *Spring Chicken Ranch Cheddar Tenders, Easy Cheesy Risotto, Caramel Chocolate Bars, Spring Fever Fruit, Spring Punch*

GRILLED CHEESE-A-POLOOZA • $20
Instructor: “Miss Marie”
Friday, May 10, 6:00-8:00pm
Who doesn’t love oooey gooey grilled cheese for lunch? Let’s get creative and take this lunchtime favorite to a new level. This classic sandwich is an oldie but a goodie and wait until you taste these sensations! *Bacon Mac and Cheese Grilled Cheese Sandwich, Grilled Cheese and Tomato Soup Bake, Grilled Cheese Dip, Ultimate Grilled Cheese*

BAKING UNICORN STYLE • $20
Instructor “Miss Therese”
Friday, May 31, 6:00-8:00pm
Unicorns and rainbows are all the rage. Tonight we will be making magical concoctions that you will not want to miss. Not only will these treats look beautiful they taste amazing. *Cotton Candy Colored Popcorn, Unicorn Bark, Unicorn Cheesecake Bars, Unicorn Cupcakes, Unicorn Slurpy Snack*

SUMMERTIME SLUMBER PARTY • $20
Instructor “Miss Marie”
Friday, June 14, 6:00-8:00pm
It’s Summer! Time for staying up late and hanging out with friends. Learn to make these fun and scrumptious foods for your next slumber party. You will have the best party ever. *Slumber Party Breakfast Pie, Sleeping Bag Blondies, Movie Marathon Pizza Roll-Ups, Slumber Party Pancakes, Double Chocolate Hot Cocoa Mix*

GLOBAL BITES • $20
Instructor “Miss Therese”
Friday, June 28, 6:00-8:00pm
Let’s take a fun culinary trip around the globe in search for tasty snacks. Your taste buds will be in for a treat when you try these inventive snacks inspired from places around the world. *Eggplant Pizza Bites, Cheesy Taco Breadsticks, Chicken Alfredo Dipping Sticks, Pizza Chips*
Spring Day Camps
Ages 8-15 • $35 Per Student

CAMP PASTA
Instructor: “Miss Therese”
Monday, April 15, 10:00am-1:00pm
Who doesn’t love pasta? Today we will devoted the whole camp to pasta. Comforting, delicious fun to eat PASTA! We will make all things pasta and sauce. These recipes will not be your run of the mill already prepared and jarred items but homemade pasta and sauce. Handmade Gnocchi, Fresh Linguine, Homemade Lasagna, Bolognese Sauce, Marinara, Cheesy Alfredo

GEOLOGY COOKING CAMP
Instructor: “Miss Therese”
Thursday, April 18, 10:00am-1:00pm
Let’s twist some geology concepts into the kitchen. We will create fun rock inspired recipes that taste unbelievable. Science in the kitchen gives us such beautiful inspiration for our menu items today. Agate Cookies, Geode Cake, Dirt and Rock Cups, Stone Soup, Savory Fossil Pockets, Paleo Beef Casserole

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.
HandS-on baking bucket list • $25
Instructor: Marie Mayfield
Wednesday, April 3, 7:00-9:00pm
Pull out the baking sheets, mixers and muffin tins for the ultimate baking bucket list recipes. Let’s dive into the recipe box to create desserts that are going to be your newest favorites!
Flourless Dark Chocolate Cake, Peach Cream Puffs, Iced Orange Cookies, Maple Carrot Cupcakes

Healthy-ish cooking • $25
Instructor: Linda Murray
Monday, April 15, 7:00-9:00pm
Let’s look at cooking styles that you may have heard about but have not tried yet. For instance, cauliflower is a wonderful, versatile vegetable that can be transformed into a delicious substitute for high-calorie, high carbohydrate food and is gluten free. Let Linda take the mystery out of some of the foods that you may have heard about but have not tried. Learn new ways to use vegetables in your everyday cooking.
Healthy Jambalaya (whole 30, low carb, paleo), Cauliflower Crust Pizza (low carb and gluten free), Cheesy Broccoli Spaghetti Squash Casserole (low carb and gluten free), Garlic Butter Steak Bites with Zucchini Noodles (low carb and gluten free)

Just desserts • $25
Instructor: Aj Faulds
Tuesday, April 9, 7:00-9:00pm
Wondering what to make for an over the top Easter dessert? Join us tonight as our instructor Aj will inspire you to create a one of a kind dessert. Your guests will be very impressed with these whimsical recipes. Carrot Cake, Coconut Eggs, Peanut Butter Eggs, Dumb Bunny Cake

Chocolate Spring Fling
Instructor: Chef Amie Liming
Friday, April 12, 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)
Do you have a thing for chocolate? Discover the many health benefits of chocolate as we experience it in every part of our menu. From adding it in an unexpected way to enjoying it in a delicious healthy dessert. Join us for a chocolate Spring fling. Chocolate is so delicious and so good for you!

Hands-on easy and elegant appetizers and desserts • $25
Instructor: Ilene Stella
Tuesday, April 30, 7:00-9:00pm
It is difficult to enjoy your party when you find yourself stuck in the kitchen. Add these amazing recipes to your repertoire when you want to serve something elegant but don’t want to fuss too much! Ilene will discuss how to prepare for your party so you will be able to enjoy it too.
Savory Wonton Cups, Spinach and Pesto Flat Breads, Lacy Chocolate Dessert Cups, Martha’s Showstopper Caramel Crunch Cake
HANDS-ON CINCO DE MAYO • $25
Instructor: Aj Faulds
Thursday, May 2, 7:00-9:00pm
It’s fiesta time! Tonight we will celebrate Cinco De Mayo with this tasty menu. There will be no need to run out to your favorite restaurant to taste the flavors of traditional Mexican cooking. Aj will teach you how to make them at home. *Delicioso!* Mexican Pulled Pork, Enchilada Casserole, Mexican Corn, Mexican Rice, Flan

GLOBAL SLOW COOKER • $25
Instructor: Marie Mayfield
Wednesday, May 8, 7:00-9:00pm
Tonight, Marie will help you get the most out of your slow cooker as she inspires you to make a wider variety of meals influenced by flavors all around the world. Pack your bags, we’re traveling the globe for dinnertime with these easy and tasty slow cooker recipes. *Slow Cooker Cubano Sandwiches, Easy Chicken Ropas Vieja, Short Rib Ragu Over Pappardelle, French Lentil, Chicken and Carrot Soup*

HANDS-ON GRATITUDE DINNER • $25
Instructor: Chef Therese Bertrand
Tuesday, May 14, 7:00-9:00pm
Treat someone you are grateful for to a delicious dinner you cooked yourself! Drop it off to their doorstep with a note to say thanks and you appreciate them. Or make this special meal for your precious friends and family. A homemade meal is a nice way to show someone you care. *Lentil Sausage Soup, Herb Marinated Pork tenderloin, Wild Mushroom Risotto, Apple Pear Crisp*

CAREFREE SUMMER ENTERTAINING • $25
Instructor: Linda Murray
Thursday, May 16, 7:00-9:00pm
Wouldn’t it be nice to have guests over for dinner and actually get to spend time with them? By doing some early preparations and using your crockpot and oven, you can be free from the kitchen and the grill until it’s time to eat! *Sheet Pan Nachos, Crockpot BBQ Beans, Italian Sausage with Roasted Potatoes and Peppers, Fresh Summer Corn Salad, Strawberry Slab Pie*
SPRING SPLENDOR
Instructor: Chef Amie Liming
Friday, May 17, 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)
Spring has Sprung and it is time to change up our comfort food menus to the fresh inviting tastes of Spring. Chef Amie will guide you through the mystery of cooking with fresh herbs and spices. She will also show you how to create healthy flavorful meals using the best of what Spring has to offer.

THE CAST IRON SKILLET • $25
Instructor: Ilene Stella
Wednesday, May 22, 7:00-9:00pm
The cast iron skillet, it’s this cook’s favorite pan! You will enjoy favorite Spring dishes while Ilene teaches the correct way to season, clean and maintain the most versatile pan in your cupboard. Bacon Asparagus Bites, Chipotle Lime Chilaquiles, Chicken Scallopini, Grilled Fruits with Bourbon French Vanilla Sauce

HANDS-ON RUM+ BUTTER+SUGAR=DELIGHTFUL ADULT CUPCAKES • $25
Instructor: Linda Murray
Wednesday, June 5, 7:00-9:00pm
There’s something sensual about the combination of rum, butter and sugar. This delightful combination satisfies our guilty pleasure as well as our sweet-tooth. These cupcakes get an all-around thumbs up! This hands on class is a great way to get together with friends for an evening of delicious fun. Butter Rum Cupcake, Rum Cupcake with Pineapple Frosting, Banana Foster Cupcake, Dark Chocolate Rum Cupcake with Salted Caramel Buttercream

HANDS-ON GRANDMA’S BEST RECIPES • $25
Instructor: Marie Mayfield
Wednesday, June 12, 7:00-9:00pm
From cobblers to cookies to cupcakes with decadent frosting, grandma’s house was the best! Memories of grandma’s kitchen will come through with these classic recipes. Just like grandma used to make! Granny’s Blackberry Cobbler, Nana’s Shoofly Cupcakes, Grandma’s Tandy Cake, Memaw’s Buttery Orange Sugar Cookies
RESTAURANT FAVORITES MADE LIGHTER
Instructor: Chef Amie Liming
Friday, June 14, 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)
It is hard to beat a tasty meal from your favorite restaurant. Today we are focusing on making those favorite meals a little bit healthier and easy for you to prepare at home. Chef Amie will also discuss tips and tricks to help you get your meal on the table in no time.

SUMMER SALADS • $25
Instructor: Aj Faulds
Tuesday, June 18, 7:00-9:00pm
Summer Produce is starting to grow plentiful and farmers markets are brimming with the best of what the season has to offer. Tonight’s class is devoted to fresh produce and the Summer’s best salads. Join us tonight for some fresh ideas! Taco Salad, Rice and Bean Salad, Wilted Lettuce Salad, Broccoli Salad

ECLECTIC COMBINATIONS • $25
Instructor: Chef Therese Bertrand
Thursday, June 20, 7:00-9:00pm
Let’s switch it up and put together food combinations that you can interchange when planning your meals. You will love to have these recipes to add variety and a twist to your menus.
Chicken Lombardy, White Tuscan Beans, Jazzed Up Zucchini Noodles, Marvelous Macaroons

SUMMER POTLUCK CLASSICS WITH A TWIST • $25
Instructor: Ilene Stella
Monday, June 24, 7:00-9:00pm
Summer is arriving and it is picnic time! If you are looking for a new dish to bring to your picnic you will want to attend this class! Instead of the usual picnic fare wow your friends and families with these potluck classics with a twist.
Easy Peasy Cheesy Potatoes, Broccoli, Bacon, Bacon and More Bacon! Salad, Strawberry Pretzel Salad, Big Bundt Apple Cake
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!

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.
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 recommended at least three business days in advance, as the class may be canceled for low attendance after that time.

Cancellation Policy

- If you cannot attend a class, you may send a substitute in your place.

- 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.

- 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.

- School is handicap-accessible.

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

Class Registration Form

Name: _____________________________________________
Address: _____________________________________________
Email: _____________________________________________
Day Phone: ___________ Evening Phone: ___________
TOPS BonusPlus® #:___________________________________
Credit Card #: _______________________________________
Expiration Date: ___________________________

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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 Whimpy 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 for example sautéing, blanching and braising. Each day we will be utilizing kitchen equipment such as peelers, zesters, 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.