



**Atlanta Cooking School**  
**4305 State Bridge Road, Alpharetta, GA, 30022**  
**770-751-8560**

To make a reservation for a class, please either call the school or use our online reservation request form. The form can be found by clicking on the class name on the school calendar page.

<b>October</b>						
(H)-Hands On (D)-Demonstration (T)-Teens (K)-Kids (O)-Open House						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				<b>1</b> <b>Basic Knife Skills</b> 7 p.m. (H) Apron's Staff  <b>Basic Knife Skills</b> 7 p.m. (H) Apron's Staff	<b>2</b> <b>Fondue for You</b> CLASS FULL (H) Apron's Staff  <b>Couples Cooking - A Wok of Art</b> CLASS FULL (H) Apron's Staff	<b>3</b> <b>Pastry, Mousse, and Cream</b> CLASS FULL (H) Apron's Staff
<b>4</b>	<b>5</b> <b>The Basics of Culinary 6/6</b> 10 a.m. (H) Apron's Staff  <b>The Basics of Culinary 6/6</b> 7 p.m. (H) Apron's Staff  <b>The Mother Sauces</b> 7 p.m. (H) Apron's Staff	<b>6</b> <b>Fall Into Comfort Foods</b> 7 p.m. (H) Apron's Staff	<b>7</b> <b>The Basics of Culinary 1/6</b> CLASS FULL (H) Apron's Staff  <b>The Basics of Culinary 1/6</b> CLASS FULL (H) Apron's Staff	<b>8</b>	<b>9</b> <b>Crêpes</b> 7 p.m. (H) Apron's Staff  <b>Crêpes</b> 7 p.m. (H) Apron's Staff	<b>10</b> <b>Big, Bad, Bold Italian Reds</b> 7 p.m. (D) Apron's Staff
<b>11</b>	<b>12</b> <b>Pastry, Mousse, and Cream</b> 7 p.m. (H) Apron's Staff  <b>Big Fat Greek Cooking Class</b> 7 p.m. (H) Apron's Staff	<b>13</b>	<b>14</b> <b>The Basics of Culinary 2/6</b> CLASS FULL (H) Apron's Staff  <b>The Basics of Culinary 2/6</b> CLASS FULL (H) Apron's Staff	<b>15</b> <b>Seafood Techniques 1/3</b> 10 a.m. (H) Apron's Staff	<b>16</b> <b>Couples Cooking - A Wok of Art</b> CLASS FULL (H) Apron's Staff  <b>Couples Cooking - A Wok of Art</b> CLASS FULL (H) Apron's Staff	<b>17</b> <b>It's Game Day!</b> 10 a.m. (H) Apron's Staff  <b>Lagers and Lederhosen</b> 7 p.m. (D) Apron's Staff
<b>18</b>	<b>19</b> <b>Christopher Lee</b> 7 p.m. (D)	<b>20</b>	<b>21</b> <b>The Basics of Culinary 3/6</b> CLASS FULL (H) Apron's Staff  <b>The Basics of Culinary 3/6</b> CLASS FULL (H) Apron's Staff	<b>22</b> <b>Seafood Techniques 2/3</b> 10 a.m. (H) Apron's Staff	<b>23</b> <b>Holiday Food &amp; Entertaining with Michael Landis</b> 7 p.m. (D)	<b>24</b> <b>Pumpkin Carving and Scary Food</b> CLASS FULL (K) Apron's Staff

<p><b>25</b></p>	<p><b>26</b></p> <p><b>Intermediate Techniques 1/4</b> 7 p.m. (H) Apron's Staff</p> <p><b>Fall Into Comfort Foods</b> 7 p.m. (H) Apron's Staff</p>	<p><b>27</b></p> <p><b>Cooking For 1 or 2 1/4</b> 10 a.m. (H) Apron's Staff</p> <p><b>Cooking For 1 or 2 1/4</b> 7 p.m. (H) Apron's Staff</p>	<p><b>28</b></p> <p><b>The Basics of Culinary 4/6</b> CLASS FULL (H) Apron's Staff</p> <p><b>The Basics of Culinary 4/6</b> CLASS FULL (H) Apron's Staff</p>	<p><b>29</b></p> <p><b>Seafood Techniques 3/3</b> 10 a.m. (H) Apron's Staff</p> <p><b>Pumpkin Carving and Scary Food</b> CLASS FULL (K) Apron's Staff</p>	<p><b>30</b></p>	<p><b>31</b></p> <p><b>Pumpkin Carving and Scary Food</b> CLASS FULL (K) Apron's Staff</p> <p><b>Pumpkin Carving and Scary Food</b> 2 p.m. (K) Apron's Staff</p>
------------------	--	---	--	---	------------------	--