

Lenoir Dining Cooking Class



See, hear, feel, smell, taste, and learn!

Lenoir Dining is...

“**Lenoir Dining** is known for its unique dining experiences and student-operated facility. We will continue to build upon this tradition by including favorites of the past, and by adding new opportunities for those in the community to learn how to prepare these delicious foods.”

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“The classes are designed to provide meaningful experiences by

FCS Department through:

- Collaborating with the community on commons, **F**oods.
- **C**ontributing to the community.
- **S**erving as a member of the University to communities and develop its relationships.

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Chef Lee Craven is...

A graduate of the Culinary Institute of America (CIA) in 2000, **Chef Lee Craven** began his professional career as an intern at Chez Philippe in Memphis working under Chef Jose Gutierrez, one of only 52 chefs in the United States certified as a **Maitres Cuisiniers de France**. Chef Craven ultimately advanced to sous-chef. He held this position until signing with Madidi in 2003. Craven currently presides as the Executive Chef of Lenoir Dining at the University of Mississippi. Chef Craven has been featured in numerous magazines including Bon Appétit, Delta Magazine, MYSouth and Southern Living. In 2004, he was named a "Rising Star of American Cuisine" by the James Beard Foundation."

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What we are going to do is...

Date	Theme of Event
2-Nov-09	Academics to Real Life: Tailgating w/ the New Lab Manual by Drs. Knight and Lambert
9-Nov-09	Charc. And Cured Meat
16-Nov-09	Fresh Water Fish Cookery
30-Nov-09	Bread
7-Dec-09	Sushi
14-Dec-09	Sauces and Soups

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Registration is...

How to Register: Simply complete the registration form and return it to the address below

Address:

Family and Consumer Sciences

108 Lenoir Hall (#203)

Sorority Row

University, MS 38677

Class Time: 5:30pm

Registration fees must be paid in full before November 9, 2009 with the payment of a non-refundable \$300 deposit (for semester registration).

Attendance Fees:

\$ 70.00 per class

\$190 for three classes (\$20.00 DC: Please pick three classes when you register!)

\$370 for a semester (\$50.00 DC)

Withdrawal/Refund Policy: No refunds can be made after the class begins on November 2, 2009.

Registration Questions: Call 662-915-7371 or 662-915-7264

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Registration Form is...

Waiver: The University of Mississippi, its officers, agents, and employees shall not be liable for any loss or injury to persons or property, delay, acts of God or postponement, thefts, strikes, or cancellation, by any company or person engaged in providing services of the events state here in.

Applicant's Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Telephone (Home): _____ Telephone (Work/Cell): _____

Email: _____

I may require assistance due to disability: _____ YES _____ NO

If Yes, How?

To Charge your fees, enter your credit card number (Visa or MasterCard) and sign below.

Card Number: _____ Expiration: _____

Signature: _____

I (_____) agree that all fees and other costs charged by the FCS Dept. at the University of Mississippi. I (_____), Further, agree and understand that if I fail to pay on any amount due to the FCS Dept., the FCS Dept. or its representatives may seek any remedy it feels appropriate but not limited to submitting the claims to a collection agency and seeking a judgment against I (_____).

I have read and agree with the waiver and the policies started herein

Registrant Signature: _____

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Contact Information is...



Contact Information:

Lee Craven, Executive Chef

lh dining@olemiss.edu

662-915-7264

Lenoir Hall 203

Doug Oehl, Assistant Manger

d doehl@olemiss.edu

901-219-2987

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