Home cooks, bakers can learn from chefs

Holyoke Community College is launching a new round of cooking and baking classes this fall geared toward home chefs.

“Cooking Confidently with Chef Tracy Carter,” a twice-monthly series of Friday-night, non-credit classes, kicks off Sept. 27 with “A Stroll Through the Markets of the Middle East,” during which Carter, a professional chef and HCC culinary arts instructor, will teach participants to prepare falafel, tahini, tabouli salad, and crispy phyllo dough with nuts and honey for dessert.

Each single-session, hands-on class has a unique culinary theme. Participants will learn how to prepare appetizers, salads, sauces, entrees and desserts, then dine on their creations, leaving with leftovers and the knowledge and skills to replicate those recipes at home.

“My goal is to give the beginner home cook the confidence to take on any recipe in the kitchen,” said Carter. “I believe that mastering a few basic skills can provide anyone with confidence to expand their culinary repertoire.”


Also, Chef Maureen Benton will host two baking classes this fall: “Petit Fours, Glaces and European Macaroons” on Friday, Oct. 25, and “Torte and Pie: The Linzertorte and Chocolate Silk Pie,” on Friday, Nov. 22.

All the classes meet at the HCC MGM Culinary Arts Institute at 164 Race St. in downtown Holyoke from 6 to 9 p.m. Cooking Confidently classes are $79; baking classes are $64. Space is limited.

Full descriptions of each class are available at www.hcc.edu/bce, along with registration information. For more information, call 413-552-2500.

Chef Tracy Carter works in one of the teaching kitchens at the Holyoke Community College MGM Culinary Arts Institute.