



Canaan Culinary University – Desserts & Chocolate
September 18, 2010

Registration Form

Name: _____ Phone/Cell: _____

Address: _____ City: _____ State: _____ Zip: _____

Email Address: _____

• Event Description:

Learn to cook like a chef during this “themed” cooking class with our own Executive Chef, Nemat Odeh. Create desserts such as chocolate mousse, English Trifle, Black Forest Cake, Fruit Tart, Chocolate Truffles, Poached Pears, Banana Foster, Crepe Suzettes, Ice Cream, Strawberries dipped in Chocolate, and learn the secrets of white chocolate. Wine included. Participants will receive a copy of all recipes. Class runs from 11 am to 2 pm. Class will be located under the pavilion. Fee: \$50.00 per person. Note: Minimum of 15 people are required for class to take place. Advanced reservations are suggested by calling 304-866-4121 x2652 or by completing and returning the Registration Form.

-\$50 per person **Number of Attendees** _____ **Amount Due: \$** _____

Please mail this completed form along with payment to:
Canaan Valley Resort, Attn: Eric Buchinger, HC 70, Box 330, Davis, WV 26260
Re: Canaan Culinary University
Phone: (304) 866-4121 ext. 2651 or email: buchingere@canaanresort.com

Please indicate method of payment: Enclosed Check _____ Credit Card _____

Credit card number: _____ Exp. Date: _____

Signature of card holder: _____