BC3 unveils noncredit courses that nourish and flourish

“Basic Chef” series, “Floral Academy” among 46 new fall classes in Butler County

Aug. 10, 2018

Vicki Beuth, of Sarver, an FTD master designer and former 30-year owner of Leechburg Floral Co., will instruct “Floral Academy,” one of Butler County Community College’s 46 new Lifelong Learning courses to be offered this fall in Butler County.

(Butler, PA) Butler County Community College this fall will offer 46 new Lifelong Learning courses among its 122 selections in Butler County, including a “Basic Chef” series for those hungry to attempt tempting dishes, and a “Floral Academy” for budding designers seeking to blossom in the industry.

BC3 this fall will also offer the most noncredit Lifelong Learning classes in the city of Butler in 10 years, according to Paul Lucas, director of BC3’s Lifelong Learning division.
“The great thing about the program,” Lucas said, “is that we have a lot of great instructors coming in with all of these new classes.”

Chef Shannon Israel, a 2006 graduate of Le Cordon Bleu Institute of Culinary Arts, Pittsburgh, will tantalize the taste buds of students in the “Basic Chef” series; and FTD Master Designer Vicki Beuth, former 30-year owner of the Leechburg Floral Co., will reveal trade secrets on how to create eye-catching designs in the “Floral Academy.”

“Our culinary classes are exciting because people can try many different cuisines and techniques in the kitchen,” Lucas said, “and go home with a satisfied palate. We are also excited about the ‘Floral Academy,’ which equips you to learn about flowers and plants, how to put them together, balance beautiful arrangements and increase skills that could possibly lead to a job.”

Students “get to eat, plus learn and have fun,” chef says

Israel, a chef for 11 years who works for a regional supermarket chain, says she loves teaching about culinary arts because “cooking is my passion,” and that she hopes students will impress those at their dinner tables by learning easy recipes carrying intimidating names.

“People can take what we are teaching them,” the Harmony resident said, “and even if it has a big fancy name, they can make it in their own kitchen. They get to eat, plus learn and have fun.”

The “Basic Chef” series features two courses that last two sessions, and two courses that last one session. Students can register for one or more, Lucas said, adding that the courses will be held on BC3’s main campus.

“Basic Chef: Sauces” will be held from 6 p.m. to 9 p.m. Oct. 16 and Oct. 23 and costs $39 for tuition and $15 for materials.

“Basic Chef: Whole Roasted Chicken with Roasted Veggies” will be held from 6 p.m. to 9 p.m. Oct. 31 and will cost $39 for tuition and $15 for materials.

“Basic Chef: Cast Iron Cooking” will be held from 9 a.m. to noon Nov. 3 and will cost $39 for tuition and $10 for materials.

“Basic Chef: 5 Recipes Everyone Should Know” will be held from 6 p.m. to 9 p.m. Nov. 5 and Nov. 12 and costs $59 for tuition and $20 for materials. Students will learn how to create pasta carbonara, chicken noodle soup, risotto, frittata and Caesar salad.
“If you get these five recipes down, or the basics of these five recipes, you can go in so many
different directions,” Israel said. “These are the basics to start a million different recipes,
varieties of that one recipe or each category of those recipes.”

Instructor: Make a living at making floral arrangements

The floral industry, Beuth says, “is a wonderful field for people who are artistic and want to
make a living at making something beautiful every day,” and that those who complete her course
may have an edge over other applicants at a flower shop.

Beuth will use fresh roses, carnations, chrysanthemums and other flowers in teaching students
about design formulas in “Floral Academy,” a six-session course from Sept. 22 to Oct. 27.

“You follow formulas because they are proven to work,” Beuth said. “You do have artistic
license once you learn the balance that needs to be there. Once you learn the balance and the
tricks that carry the eye up and down and stay true to the arrangement, then you can go anywhere
with it.”

Beuth, a Sarver retiree who said she frequently hears from former colleagues about the regional
need for skilled designers, will also teach students about shop terminology; the mechanics of
arrangement; and line, mass, filler and form flowers.

“That,” she said, “is what I can show students.”

“Floral Academy” will be held from 9 a.m. to 3 p.m. Saturdays on BC3’s main campus and will
cost $249 for tuition and $400 for materials.

BC3’s Lifelong Learning division served 1,413 students in Butler County in the 2017-18
academic year, Lucas said.

“People always have a curiosity,” he said. “And Lifelong Learning is a way to fulfill that
curiosity.”

BC3 will also hold 16 Lifelong Learning classes this fall in the city of Butler, the first of which is
“Wood Lathe: Bowl Project,” in which students will work hands-on with a lathe and other tools
to turn and shape a wooden bowl, Lucas said. The three-session class begins Sept. 10 at the
Butler Art Center.

For more information or to view a complete list of BC3’s fall 2018 Lifelong Learning courses,
visit bc3.edu/lifelong-learning or call 724-284-8504.