



Community Education

Summer 2025

Learn with a Chef: A Taste of Cuba and Puerto Rico

Instructor: Samantha Brown

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Course Description:

A Taste of Cuba and Puerto Rico begins with a short lecture on the cultural influences that have shaped Caribbean cuisine. The focus will then turn to Puerto Rican and Cuban dishes, with the instructor demonstrating how to prepare *pollo al horno* (roasted chicken), *tostones* with *mojo* sauce, and *congrí* (Cuban black beans and rice). Students will receive a small packet with all the recipes featured in class and enjoy a tasting of each dish, bringing the vibrant flavors of the Caribbean to life.

Learning Outcomes:

- Outcome -I understand the influences on caribbean cuisine
- Outcome -I become familiar with cuban and puerto rican regional foods
- Outcome - I Learned great recipes to cook.

Course Schedule:

Date: 7/22/25

Day: Tuesday

Time: 6pm - 8:00pm

Location: Kitchen 181

Selected Bibliography/Resources:

- None

Class Evaluation: Class evaluations are sent by email. Sometimes the email will be delivered to your “junk mail,” but we can assure you it’s from Clark College only. Your responses are completely anonymous. If you do not see your evaluation immediately after class, look in your junk mail and send it to your email address. If you do not receive an evaluation please Call 360.992.2939.

Inclement Weather:

If the College cancels due to icy conditions you can find this on the college website www.clark.edu ~ If Community Education concludes that the weather is too hazardous we may also decide to cancel this class. In that case you will receive both a phone call and email. Make certain that we have your correct contact information by viewing the class roster.

Looking for classes? Visit our Community Education webpage:

www.clark.edu/cce/