



Community Education

Summer 2025

Learn with a Chef: Sushi Essentials

Instructor: Samantha Brown

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Course Description:

Sushi Essentials is a flavorful introduction to the art of sushi-making. In this class, we'll explore different types of roe, learn how to properly slice sashimi, and practice rolling techniques for hand rolls (*temaki*), traditional *maki*, and larger *futomaki* rolls. Along the way, we'll explore fun ingredient combinations and creative flavor pairings to inspire your own sushi creations. Whether you're new to sushi or looking to refine your skills, this class offers a well-rounded foundation in sushi essentials.

Learning Outcomes:

- Outcome -I learn how to cut sashimi
- Outcome -I become familiar with a range of foods that make great sushi rolls
- Outcome - I Learned great recipes to prepare.

Course Schedule:

Date: 7/29/25

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/