## Spanish Cooking
### Course Outline

**Description:**
This course is designed to offer a taste of Spanish cuisine, to learn its terminology, expressions and some cultural traditions. You will learn how to cook and taste dishes from Spain and South America. This is a hands-on course. Everything is supplied; just bring yourself and a smile! Closed in shoes required. Buen Provecho!

<table>
<thead>
<tr>
<th>Week</th>
<th>Content</th>
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</table>
| 1    | Section 1: Verbs: Gustar and apetecer  
      | Vocabulary: Ingredients, verbs and utensils.  
      | Section 2: Cooking segment: Spinach and feta tacos, Bunuelos.  
      | Mexican hot chocolate  
      | Section 3: Food testing.  
      | Cultural Note: How to eat a taco. |
| 2    | Section 1: Conditional tense: verbs gustar and apetecer.  
      | Vocabulary: different styles of cooking.  
      | Section 2: Cooking segment: Tapas. Torta de Santiago  
      | Section 3: Food Testing.  
      | Cultural Note: tapas |
| 3    | Section 1: Use of impersonal “se”  
      | Section 2: Cooking segment. Gazpacho. Tocino del Cielo  
      | Section 3: Food Testing.  
      | Cultural Note: Meal traditions: Spain and South America. |
| 4    | Section 1: Direct Object.  
      | Vocabulary: Expressions of like and dislike most currently used.  
      | Section 2: Cooking segment: Empanadas. Churros  
      | Section 3: Food Testing.  
      | Cultural Note: “El Mate” |
| 5    | Section 1: Preterit of some regular verbs.  
      | Section 2: Cooking segment  
      | Garbanzos y Acelgas. Catalan Cream  
      | Section 3: Food Testing.  
      | Cultural Note: Spanish Food |
| 6    | Section 1: Revision: grammar and terminology.  
      | Ordering different meals.  
      | Different ways of cooking.  
      | Section 2: Cooking segment: Tortilla de Patatas. Mantecadas  
      | Section 3: Food testing.  
      | Cultural Note: Christmas traditions |

(See location Map next page)