

Cooking Demo: Interesting Fall Starters



To register: 305-919-5900

Course

Get ready for the holidays with Chef John Noble Masi's live cooking demo featuring spectacular fall starters. Held in FIU's Chaplin School of Hospitality and Tourism Management's own cooking demo kitchen, participants will be able to watch the chef live while receiving a close up view on TV monitors. Not only will you learn tips and techniques for preparation, but you will also be able to sample each of the items.

Details

Wednesday

November 13

5:00 – 7:00 pm

\$30

Instructor

John Noble Masi started his career in foodservice when he was just knee high to his Dad making fresh baked rolls, cookies, and Danish in his father's bakery. John loved food so much, he later attended the premiere culinary school in the world in 1984: The Culinary Institute of America before he moved to Florida to earn his Bachelor's degree in Hospitality Management and Master's degree in Business Administration at Florida International University.

Since graduating in 1991, John has dedicated more than 28 years to a career in culinary arts, working in both front of house and kitchen/bakery operations for hotels, cruise ships, premiere catering companies, and 2 of the top 3 global foodservice management companies in positions that continually increased his responsibility from an Executive Chef to a Regional Vice President role. Today, Chef Masi teaches young culinarians and hospitality professionals in various culinary and other courses.



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