

SOMETHING FOR EVERYONE

WISCONSIN RAPIDS CAMPUS CULINARY CLASSES

Fall 2025

Wine and Dine Experience

Participants will get the entire wine and dine experience in this series. Each class will introduce you to a supper club dinner along with wine that pairs perfectly to each dish. Interested guests/students can decide if they would like to participate in all three dinner experiences or pick and choose a single class. Recipes will be provided for all items served.

Wednesday, September 24, October 15, and November 19

5:30–7:30 p.m. • Wisconsin Rapids Campus
Course Fee: \$110 (for all 3 classes in series)
Instructor: Ryan Petrouske and Richard Neumann

Wisconsin Fish Fry and Wine

Participants will enjoy being served lightly battered and fried fish with some traditional Wisconsin fish fry sides. Your dinner will be served and paired with the perfect wine. Recipes will be provided for all items served.

Wednesday, September 24

5:30–7:30 p.m. • Wisconsin Rapids Campus
Class #: **424** • Course Fee: \$45
Instructor: Ryan Petrouske and Richard Neumann

Trouble registering online?



Register by phone at **715.422.5300**.



Register in-person at any campus.



Register by email at **continuinged@mstc.edu**.

Registrations requested at least one week prior to class.



Salad, Chicken, Dessert and Wine

Participants will enjoy a dinner with classic French-style vinaigrette salad, followed by a buttery mashed potato topped with a pan-seared airline chicken breast, green bean almondine, and chicken jus. We will be finishing the night with bananas foster. Your dinner will be served and paired with the perfect wine. Recipes will be provided for all items served.

Wednesday, October 15

5:30–7:30 p.m. • Wisconsin Rapids Campus
Class #: **425** • Course Fee: \$45
Instructor: Ryan Petrouske and Richard Neumann

Soup, Steak, Dessert and Wine

Participants in this class will enjoy a classic French onion soup, oven roasted beef tenderloin, roasted cauliflower, and braised mushrooms. We will serve a classic New York-style cheesecake topped with a rich caramel sauce to end the night. Your dinner will be served and paired with the perfect wine. Recipes will be provided for all items served.

Wednesday, November 19

5:30–7:30 p.m. • Wisconsin Rapids Campus
Class #: **426** • Course Fee: \$45
Instructor: Ryan Petrouske and Richard Neumann

**LOOK UP YOUR CLASS # AND
REGISTER AT COURSES.MSTC.EDU**



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Vice President – Human Resources: 500 32nd Street North, Wisconsin Rapids, WI 54494; 715.422.5325 • AAE0@mstc.edu. 8/2025



**WORKFORCE & ECONOMIC
DEVELOPMENT**



Homemade Mac and Cheese

Are you a big fan of three cheese mac and cheese from those high-end restaurants. Here is your chance to learn to make it yourself from scratch. Join in a hands-on night of creating this signature mac and cheese dish.

Wednesday, October 22

5:30–7:30 p.m. • Wisconsin Rapids Campus
Class #: **407** • Course Fee: \$35
Instructor: Ryan Petrouske

Asian Steamed Dumplings

Asian dumplings can be prepared in many different ways and filled with various ingredients. While the fillings make up the best part of dumplings, finding the right wrapper will make a huge difference in the texture when steamed. In this class we will explore different kinds of wrappers, learn about common ingredients used in dumplings, and prepare your own dumplings.

Thursday, October 23

5:30–7:30 p.m. • Wisconsin Rapids Campus
Class #: **429** • Course Fee: \$35
Instructor: Malia Xiong

Piroshki Hand Pies

This hands-on cooking experience will be a night of creating an Eastern European dish. These are more commonly known as Piroshki (Russian meat hand pie), a yeast dough filled with ground beef and onions and fried to a perfect golden brown.

Wednesday, November 5

5:30–7:30 p.m. • Wisconsin Rapids Campus
Class #: **434** • Course Fee: \$35
Instructor: Ryan Petrouske



Royal Icing Cookie Decorating

Ever wanted to turn a plain cookie into a sweet masterpiece? Now's your chance! In this hands-on, fun-filled class, participants will dive into the basics of cookie decorating with royal icing—no experience required! Step by step, participants will learn how to pipe, flood, and add eye-catching details to make cookies pop. By the end of the class, participants will have 6 beautifully decorated cookies. Participants will receive recipes for royal icing and sugar cookies and leave with the confidence and skills to create their own delicious designs at home. Cookie designs will be inspired by the holiday or season of the month, so you can expect fun, festive designs. All materials are provided. Bring your creativity and sweet tooth—let's get decorating!

Wednesday, October 29

6:00–8:00 p.m. • Wisconsin Rapids Campus
Class #: **376** • Course Fee: \$55
Instructor: Lauri Sroda

Holiday Cookie Exchange

Participants will learn different techniques and tips to create a variety of cookies. Students will work in small groups to create one type of cookie, while their peers create the other variety. At the end of class, participants will share the cookies they made to create a full plate filled with a variety of baked goods to enjoy later.

Thursday, December 18

5:30–7:30 p.m. • Wisconsin Rapids Campus
Class #: **384** • Course Fee: \$45
Instructor: Malia Xiong



If you have a disability and require accommodations to participate in this activity, contact the event coordinator as soon as possible, ideally 14 days in advance.

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