Chef Kern Dolby, owner of Kern's Kitchen food truck, mixes spices into a Caesar dressing during a cooking class at the Mason Transit Authority Transit-Community Center on Tuesday. The cooking class is part of a new continuing education series through Olympic College, which utilizes the transit center's commercial kitchen to teach participants different styles of cooking.

"Why?" Dolby asked, as he dunked a spoon in the concoction to quickly taste-test the sauce. "Well, I wouldn't know how to make a sauce to reduce it," he said. "But I could tell you how to make it." Others in the class nodded their heads in agreement.

One participant, Julia Jones, raised her hand as Dolby taught how to make a marinara sauce. "I'd be scared to let it go that long," she said. "But I could tell you how to make it." The cooking class is part of a new continuing education series through Olympic College, which utilizes the transit center's commercial kitchen to teach participants different styles of cooking.

The kitchen was hopping as chef Kern Dolby taught eager participants how to make a homemade Italian meal.

While everyone else was waiting for the kitchen to open, a group of students gathered around the backside of the kitchen on the backside of the kitchen. "It's a rainy night," Dolby said. "If someone were to follow them, they'd find them serving in the hot, steaming kitchen." The aroma of freshly cooked food drifted around the room, filling the air with the scent of garlic and pepper.
The restaurant, which was opened in the spring, is now a hit with the local community. The chef, who has worked in the food industry for many years, said it was a dream come true. "We have people coming from all over," he said. "They come to see the food and they love it."