

Kitchen Kid Cooking Camp

A summer of creative cooking, fun learning, and sharing good food with friends!

Session 1: Around the World

July 6-10

Come travel the world... of food! We'll stamp our passports and explore the cuisines of Greece, Mexico, France, and Asia! With recipes like spanakopita, handmade corn tortillas with pineapple salsa, chicken with beurre blanc, and Thai lettuce wraps, we'll travel to a tasty new land each and every day.

Session 2: Mangia, Mangia

July 13-17

Say "ciao" to chow time! Come explore the cuisine of Italy from Sicily and Tuscany to Piedmont and the Alps! We'll cook authentic favorites such as risotto Milanese, handmade fettuccini, caprese salad, and pizza di Roma, while listening to Italian music and learning a little Italian language as well! Buon Appetito!

Session 3: All Day Buffet!

July 20-24

Learn to cook for your family any time of the day! This week we'll cook breakfast, lunch, appetizers, dinner, and dessert! Each day will focus on a different meal. With recipes like bread pudding French toast, teeny paninis, white bean hummus, and molten chocolate lava cake, you'll soon be cooking 'round the clock!

Session 4: On the Road

July 27-31

Gas up the car 'cause we're going on a road trip! This week's menu includes a picnic, ballpark and fair fare, good eats for sitting 'round the campfire, and crazy cupcakes & cookies! Recipes may include sophisticated s'mores, Hollywood Bowl pasta salad, homemade cracker jacks, and burger sliders with caramelized onions & tomato jam.

SPEND THE SUMMER IN THE KITCHEN!
Kids in our cooking camp will:
Explore their culinary creativity;
Share fantastic meals with new friends; and
Discover the wonderful world of food!

Farmers' Market Organic Iron Chef Challenge!

Each Wednesday, July 8-July 29

On Wednesdays, we'll take a field trip across the street to Santa Monica's famous Farmers' Market to see what local farmers are dishing up! Accompanied by a Kitchen Kid Culinary Coach, kids will explore the market in small groups, conversing with some of Los Angeles' most respected chefs and the farmers themselves. Equipped with spending money and culinary creativity, kids will pick out fresh produce and return to the kitchen to participate in an Iron Chef Challenge, Kitchen Kid style! With a little help from our Culinary Coaches, recipes could include gazpacho, sweet corn pudding, white peach pie, free range chicken with summer squash, and pasta with peas and artisan bacon.

Books for Cooks

Session A: June 22-June 24 (M, T, W)

Session B: June 30-July 2 (T, W, Thu)

Reading has never tasted so good! In this class, children listen to a favorite story and create a tasty treat inspired by the book. This beginning-to-cook class is the perfect way to quench young chefs' thirst for culinary adventure while developing their appetite for nutritious nibbles. Books are chosen to reinforce academic and social skills, to support diverse cultural values, and to coincide with seasonal and holiday recipes. Ingredients are chosen to expand the culinary horizon of these tot-chefs, encouraging them to use all their senses to explore and experience new foods.

Healthy recipes may include *Very Hungry Caterpillar* Snacks, *Stone Soup* Minestrone, *Wild Things* Pesto Pita Pizza, *Oliver's Fruit Salad* Pops, and *Big Moon Tortilla* Tacos. Our cooking will reinforce skills such as sequencing, following directions, hand-eye coordination, cause and effect, mathematics, teamwork, and cooperation. Session A and B feature different recipes and books, so you can sign up for both!

SESSIONS 1-4 ALSO FEATURE:

SHARE Thursdays:

Campers will experience the pleasure of cooking for others as they make cookies or lunches to be donated to our community food pantry.

Gather Around the Table Fridays:

Parents will be invited to taste the delicious creations their kids have been cooking up!

Growing Gourmands (ages 7 and older)

Sessions 1-4, see dates and descriptions above

M, T, Thu, F: 10am – 1pm

Wed: 10am – 1:30pm

\$390 each session

Includes:

- *All ingredients, materials, and recipe cook-booklet
- *Farmers' market field trip, local organic ingredients, & additional class time on Wednesday
- *Kitchen Kid logo apron and chef hat

Tot Chefs (ages 3-6)

Session A and B: Books for Cooks

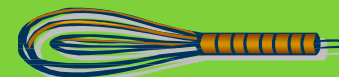
10am – 11am

\$108 each session

Includes:

- *All ingredients, materials, and recipe cook-booklet
- *Chef hat to decorate

With fun, sophisticated, and healthy recipes designed for young foodies and curious cooks, classes emphasize a holistic approach to the kitchen.



Kitchen Kid believes the kitchen classroom is the tastiest place to learn. So kids build math, science, nutrition, and geography skills throughout the week!

Download a registration form online

All camp sessions held at: First Presbyterian Church Kitchen

1220 2nd Street, Santa Monica, CA

Conveniently located near Promenade between Wilshire and Arizona. City parking garage across the street.



**For more information
and to register for camp contact:**

Kitchen Kid, LLC | 310.450.3462

www.kitchenkid.com | samantha@kitchenkid.com

