



Kids in the Kitchen

Cooking schools for kids are popping up in cities across Southern California, giving tykes the knowledge to make healthy choices for life and the tools to put inventive, balanced meals on the table. It's time to hit the books—cookbooks, that is! —*Laura Chen Davies*

School	Kitchen Kid Santa Monica	The Langham Huntington Hotel & Spa Pasadena	Chefmakers Cooking Academy Pacific Palisades
The Basics	Whips up group workshops, birthday-party activities, and custom one-on-one lessons for children age 3 and older.	Hosts a class for kids ages 7–12 every third Saturday of each month.	Offers lessons and parties for children age 3 and older, as well as family workshops.
Meal Mantra	The owner, a former middle-school teacher, says, "The kitchen classroom is the tastiest place to learn!"	Classes start with a safety lesson and a tour of the hotel's kitchen. "We want children to see that cooking is fun," says John Quinn, the instructor and Langham pastry chef.	Rather than calling them classes, the chefs label their instruction "hands-on culinary adventures" that help children "uncover the secrets to cooking."
Class Syllabus	Menu items include baked apple turnovers, turkey meat loaf, mini muffins, tomato-and-basil risotto, and fruit tarts.	Past menus have included strawberry shortcake, fruit cobbler, and pies. The November 15 class will make gingerbread houses.	Some classes are based around specific cuisines, including Asian and Italian. Family workshops have names such as Sunday Brunch.
Tuition	\$65 and up	\$60 per two-hour class	\$45 and up
Registration Info	(310) 450-3462; kitchenkid.com	(626) 568-3900; pasadena.langhamhotels.com	(310) 459-9444; chefmakers.com