



Dear Parents,

We're making it easier than ever to bring Classroom Cooks, Kitchen Kid's after-school cooking program, to your son or daughter's school.

Simply personalize the letter below and hand it to your school's principal or after-school program director.

If you have questions, or would like to receive these materials in a format other than PDF, please let us know.

Happy cooking and best dishes!

Samantha Barnes,
Kitchen Kid, LLC



Dear _____,

I am writing to you as a parent interested in bringing Kitchen Kid, a mobile culinary school, to our after-school enrichment program. Kitchen Kid's interdisciplinary classes are educational, healthy, and deliciously fun! Students at our school have been clamoring to cook, and I am certain Kitchen Kid would be a great fit for our school.

Founded on the belief that the kitchen classroom is the tastiest place to learn, Kitchen Kid's holistic curriculum incorporates lessons on math, science, geography, culture, language, nutrition, reading comprehension, ecology, and history. Culinary education naturally cultivates teamwork and self-reliance, social responsibility, sustainability, and community.

Kitchen Kid works with our after-school program administrators to provide a unique culinary adventure:

- Classes are taught by Culinary Coaches – trained educators and passionate cooks.
- No kitchen is required! Kitchen Kid provides all materials and ingredients to get cooking anywhere!
- Flexible and customized programs and workshops are ideal for schools, community centers, and other groups of children in pre-K through 6th grade.
- Tasty course offerings include Books for Cooks, Global Eats, and Secret Garden – read more about these delicious classes below.

I urge you to join schools and community centers including Crossroads School, Santa Monica Elementary Schools, Virginia Avenue Park, AdventurePlex, Brentwood School, Le Lycee Francais de Los Angeles, Westland School, Camelot Kids Preschool, and Laurence School, in bringing Kitchen Kid's exciting enrichment programs to our school.

If you would like more information or have any questions, please contact Kitchen Kid's founder, Samantha Barnes, at 310-450-3462 or by email at samantha@kitchenkid.com. I also encourage you to visit www.KitchenKid.com. Thank you for considering this wonderful opportunity for our students.

Warmly,



Classroom Cooks Course Descriptions for After-School Programs and School Day Workshops

Books for Cooks

Ideal for grades Pre-K – 1st

Reading has never tasted so good! This beginning-to-cook class is a perfect way to quench your young chef's thirst for culinary adventure and develop his or her appetite for nutritious nibbles. Books are chosen to reinforce academic and social skills, support diverse cultural values, and to coincide with seasonal cooking. Ingredients are chosen to expand the culinary horizons of our 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*, *Wild Things* Pesto Pita Pizza, and *Big Moon Tortillas*. Children receive a cook-booklet with all recipes!

Global Eats

Ideal for grades 2nd-6th

Come travel the world... of food! We'll stamp our passports and explore wonderful cuisines from around the globe! Through the delicious lens of cooking, our lessons emphasize geography, culture, language, history, and music! Students learn fundamental culinary skills and nutrition education while building self-esteem and exploring their creativity. Fun and tasty recipes may include Italian *panzanella* salad, handmade *tortillas* with *frijoles* and *salsa verde*, Vietnamese spring rolls, quiche Lorraine, and North African couscous. Students design a multi-cultural cook-booklet throughout the semester.

The Secret Garden

Ideal for grades 2nd – 8th

Get your grow on with this hands-on garden-based cooking class! This class finds inspiration in seasonal ingredients from the farmers' markets, as well as the Food Network's famed, Iron Chef Challenge. Each week students will be introduced to a fresh "Secret Ingredient", such as basil, carrots, garlic, or peas, and learn about it's journey from seedling to the table. Using all 5 senses to explore the ingredients, students will also learn about their nutritional, cultural, and culinary properties. Our young chefs may take a trip to the "Cucumber Spa" before making Indian *raita*, or become "Bell Pepper Detectives" whipping up a batch of fresh salsa. Students will compile a cookbook of the class recipes, and may also have the opportunity to bring home seeds to plant in their own kitchen garden!

Kitchen Kid, LLC

www.kitchenkid.com | info@kitchenkid.com | tel. 310.450.3462 | fax. 801.460.3462
3435 Ocean Park Blvd. | Suite 107-56 | Santa Monica, CA | 90405