

Summer Kids Chef Camp 2013

I am excited to share with you our 2013 Kids Chef Camp schedule. My goal this summer is to have lots of fun and provide an experience that will inspire all campers to explore the wonderful world of food. **My Camp** offers a wonderful opportunity for your children to learn on how to cook and prepare meals, kitchen skills, proper sanitation, menu development, nourishment, and protocol. In addition, 3-4 recipes will be prepared every day. Cooking instruction will be hands-on, and campers will receive recipes and some samples to take home with them. I will also provide a healthy meal during a 30 minute break.

GREAT FUN and SKILLS!

Cook up something really fun this summer! Our Kids' Camp open to children ages 7 and above and will take place for **10 individual weeks** beginning **June 10, 2013** and ending on **August 19, 2013**. **All Kids Camps are 2,3,4,5 days in length (Monday to Friday).**

Please select below which Summer Kids Camp Week (s) you would like to attend! I am providing all different types of Sessions, for 2 days, 3 days, 4days, or 5 days. Choose the session time that best fits your child!

Registration Information: Use the Contact Form (or [Click here](#)).

Use Subject for: Week of the class

Use Message for: Kids details (name, age, interest, allergies)

Children can register for any number of weeks during the summer- pick one or two weeks, or sign up for all of them! The cost for each one-week (5-Days) session is **ONLY \$125 per child**. You can also choose for just 2 days of the week and it will be **\$60 per child**. If you plan for 3 days of the week, it will be **\$80 per child**, and if you choose 4 days of the week, it will be **\$106 per child**. We can accommodate only up to 6-8 campers in each session, so that we can focus and spend quality time with each child. **Full payment is due at time of registration**. Two or more siblings can sign up for the same session and get \$5 OFF for each child. You will be also getting \$10 discount if you sign up for 2 or more sessions!

IMPORTANT NOTE: Let us know if your child is allergic to anything!

Session Information:

Cooking Session will run from 10:30 am to 1:30pm. I will provide healthy meal during 30 min break at noontime! You can pick them anytime between 1.30 till 2pm. If you need to drop them off early and pick them off late, just let us know. We provide child care as well for a very small charge (\$4/hr).

Camp Sessions, Date and Details:

IMPORTANT NOTE: If you are looking for specific recipes during a specific week, then please just let me know.

Week One	June 10 – 14	Panini, Pesto, Homemade Pizza, Lunch Salads, Soup, Quesadillas, Homemade simple Sushi, Crepes, Cupcakes, Chocolate Soufflé, Banana Bread, Whoopee pie, Cakepops, Verities of Smoothie, Baked sweet potatoes.
Week Two	June 17 – 21	Spaggetti with veggies, Croissant Sandwiches, French Toast, Crepes, Baguettes and Carribean Salsa, Baked Brie, Homemade Ice Cream, Vegetable Fritter, Whoopee Pie, Muffins, Verities of Smoothies
Week Three	June 24 – 28	Bread Pudding, Various Egg Omelets, Lentil Crepes, Chutney, veg chow mien, Various Begal Sandwich, Rice and Fried Rice, Noodles with vegetables, cupcakes and quick and easy techniques for simple decorations
Week Four	July 1 – 5	Pita wraps, Hummus, Dill Falafel, Various Salads, Grilled Fruit and Veggi Tarts, Strawberry cake, Cupcakes, Milk Shakes, and Homemade Ice Cream. Sweet Crepes, Indian Semolina crepes, Chutney!
Week Five	July 8 – 12	Quinoa Salad, Couscous delight, Varieties of wraps with stir fried veggies. Rice, noodles and veggies in Indo-chinese curry!, chocolate chip cookies, chocolate chip banana bread cupcakes, quick and easy techniques for simple decorations!
Week Six	July 15 – 19	Veg Lasagna, Beans soup, Stir fried Vegetables, Spinach cheese Ravioli, Zucchini Pasta, Tiramisu, Basic cake sheets, Dumplings with lentil soup, Potato Surprise! (this is advanced skill class for 11yr and above old kids)
Week Seven	July 22- 26	Panini, Pesto, Homemade Pizza, Lunch Salads, Soup, Quesadillas, Homemade simple Sushi, Crepes, Cupcakes, Chocolate Soufflé, Banana Bread, Whoopee pie, Cake pops, Verities of Smoothies, Baked Sweet Potato's.
Week Eight	July 29- Aug 2	Spaggetti with veggies, Croissant Sandwiches, French Toast, Crepes, Baguettes and Carribean Salsa, Baked Brie, Homemade Ice Cream, Vegetable Fritter, Whoopee Pie, Muffins, Verities of Smoothies
Week Nine	Aug 5-9	Bread Pudding, Various Egg Omelets, Lentil Crepes, Chutney, veg chow mien, Various Begal Sandwich, Rice and Fried Rice, Noodles with vegetables, cupcakes and quick and easy techniques for simple decorations
Week Ten	Aug 12- 16	Pita wraps, Hummus, Dill Falafel, Various Salads, Grilled Fruit and Veggi Tarts, Strawberry cake, Cupcakes, Milk Shakes, and Homemade Ice Cream. Sweet Crepes, Indian Semolina crepes, Chutney!