



Restaurant Camp

Our ever-popular Restaurant camp is back for another summer! Young chefs will immerse themselves in every step of way in operating their very own restaurant. Throughout the week, campers not only will prepare delicious foods and they learn about some of the kitchen fundamentals. In addition, they will also learn about the ins and outs of opening a restaurant. Campers will 1) choose their own concept and name 2) design the decor, 3) create a menu and logo, 4) learn restaurant jobs and etiquette, 5) create, cook and serve their signature dishes to family at the conclusion of camp on Friday.

The curriculum is developed by Registered Dietitians whose vision is to connect kids with GOOD FOOD!

Voices of Communication

FOOD: Food has the power to heal and connect. We intend communicate this message to your child through cooking.

FUN: Having fun is an integral part of life. Cooking brings learning and fun together as one!

LOVE: Love is an *art* of giving and receiving. We encourage the concept of loving ourselves and others through preparing and eating nutritious foods using fresh and wholesome ingredients.

*The more kids are engaging in preparing their own foods, the more **INDEPENDENT** they become, and the more **WILLING** they are to eat healthier!*

Class Schedule

Time: TBA

Location: TBA

Cost: \$300/half day;

Include fresh ingredients, recipe booklets

Class Description

Day 1: Appetizer

Vietnamese Spring Rolls/ Chicken Satay

Discussion: Types of Restaurant Operation

Day 2: Salad

Chopped Cobb Salad

Discussion: Menu and Pricing

Day 3: Entrée

Steak Picado with Cilantro Rice

Discussion: Sanitation

Day 4: Dessert

Chocolate Chips Cookie Sandwich with Ice Cream

Discussion: Table Etiquette

Day 5: Restaurant Grand Opening

Young chefs to showcase their signature dishes

ASK FOR MORE DETAILS!

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