



KID'S SUMMER COOKING SERIES

What You Will Learn

Keep your kids learning and playing this Summer with hands on fun at our Kid's Cooking Class Series! Your growing gourmet will enjoy a full menu of delights and get to learn new culinary techniques that will remain useful for a lifetime. The menu has been crafted by one of our favorite chefs – Chef Thomas Tennant of Tomfoodery Kitchen – who has tailored the classes for age group so everyone will learn something new. Plus, in our final class, they'll get a chance to show off all the skills they've learned with a friendly Mystery Box team competition. Designed for ages 8-12 and 13-17.

Classes run about two hours each and last for five consecutive days. Young chefs will enjoy generous samples of each delicious dish and take home a packet of recipes and their apron.

Cost - \$50 / Day or \$235.00 for all 5 days.

August 5 – 9

9am – 11am	8 – 12 years
12pm – 2pm	8 – 12 years
3pm – 5pm	13 – 17 years
6pm – 8pm	13 – 17 years

August 12 – 16

9am – 11am	8 – 12 years
12pm – 2pm	8 – 12 years
3pm – 5pm	13 – 17 years
6pm – 8pm	13 – 17 years

August 19 – 23

9am – 11am	8 – 12 years
12pm – 2pm	8 – 12 years
3pm – 5pm	13 – 17 years
6pm – 8pm	13 – 17 years

***Please note: Each week is only available as a five-day series. No single-day enrollments.**

What To Expect: Great cooking is about more than recipes—it's about techniques. In our classes your kids will work together with other students in a fun, hands-on environment led by our professional chef instructors.

Five days of diverse menus

Your child will work with other students in groups of 2



Fun, hands-on experience

Eat what they make

Classes are 2 hours

Classes are limited to 10 students

Your child will work in teams with other students

Active participation—your child will be standing, cooking and working for most of the class

Please have students wear comfortable, closed-toe shoes and have long hair tied back

Students receive a coupon good for 10% off in-store purchases the week of class

Sample Agenda - BON VIVANT KID'S COOKING CLASSES

Day 1: Skills

Knife skills are important to kitchen knowledge. Students will practice their knife skills to know how to safely cut food items as well as learn basic cooking techniques for lifetime success in the kitchen.

- Knife Skill – cutting fruit for salad,
- Knife Skill, onions for caramelized onion dip
- Life skill – Rice & bean with local vegetable ragout
- Life skill – Whipped cream

Day 2: Backyard BBQ

Your child becomes the grill master as they create their own sauces and toppings before grilling up summertime favorites.

Day 3: Loving Local

After gathering local produce from the market, the class will make some locally inspired dishes and learn how to preserve some of the season items into jars.

Day 4: Let's Bake

It's time to fire up the oven and get to baking. Students will learn and have fun with some simple recipes using baking fundamentals in savory and sweet applications.

- Bolognese stuffed Tomatoes
- Stuffed Cup Cakes

Day 5: Pizza Party / Mystery Basket Dessert

They'll roll up their sleeves before rolling out pizza dough made from scratch for an authentic Pizzeria experience.