

## Weekly Classes

Session 1: Monday, August 29 - Friday, October 14 (7 weeks/Monday Classes 6 weeks)  
 Session 2: Monday, October 17 - Friday, December 9/ (7 weeks – No class Thanksgiving)

Monday	Tuesday	Wednesday	Thursday	Friday
<b>Cooking with Mommy/Daddy</b> 2 1/2 - 4 year olds 10:00 - 11:30 AM	<b>Cooking with Mommy/Daddy</b> 2 1/2 - 4 year olds 10:00 - 11:30 AM	<b>Growing Gourmets</b> 4 - 6 year olds 10:00 - 11:30 AM	<b>Cooking with Mommy/Daddy</b> 2 1/2 - 4 year olds 10:00 - 11:30 AM	<b>Growing Gourmets</b> 4 - 6 year olds 10:00 - 11:30 AM
<b>Growing Gourmets</b> 4 - 6 year olds 12:30 - 2:00 PM	<b>Growing Gourmets</b> 4 - 6 year olds 12:30 - 2:00 PM	<b>Cooking with Mommy/Daddy</b> 2 1/2 - 4 year olds 1:00 - 2:30 PM	<b>Growing Gourmets</b> 4 - 6 year olds 1:00 - 2:30 PM	<b>Growing Gourmets</b> 4 - 6 year olds 12:30 - 2:00 PM
<b>After School Chefs</b> 5 - 8 year olds 9 - 12 year olds 4:00 - 5:30 PM	<b>After School Chefs</b> 5 - 8 year olds 9 - 12 year olds 4:00 - 5:30 PM	<b>Available for Special Events</b>	<b>Growing Gourmets</b> 4 - 6 year olds 4:00 - 5:30 PM	<b>Available for Special Events</b>

Session 1 – \$210 (\$180.00 for Monday Classes)  
 Session 2 – \$210

### Cooking with Mommy/Daddy

An outstanding course designed for you and your **2 1/2 to 4 year old** to attend together. Children and their parents will enjoy making meals together, learning and developing new skills, trying new foods and making new friends!

### Growing Gourmets

This course gives **4-6 year old** budding chefs the opportunity to experience a variety of cooking methods as they create delicious meals. They will measure and mix ingredients, use a variety of kitchen tools, follow recipes, learn the basics of etiquette, nutrition, food safety and more!

### After School Chefs

**5-8 year olds** and **9-12 year olds** will master a variety of cooking techniques and skills as they create delicious and nutritious meals. Students will learn how to create their own recipes, the basics of etiquette, nutrition, knife skills, food safety and more!

### General Information:

Students are placed in small groups by age to experience learning at just the right level. Students make a full meal and eat the food they prepare at the end of each class or day of camp. Students receive recipe cards for everything they make.

Classes must have a minimum of 6 students. All classes are drop-off unless otherwise specified.

### New Student Registration:

This one-time-only fee of \$15 allows your child to receive our signature Kids Cooking Company apron and a personalized recipe box.

### Refund/Cancellation Policy:

Registration fee and 50% tuition is due at the time of enrollment. Remainder of the tuition is due on the first day of class. Registration fee and initial 50% deposit are non-refundable and non-transferrable as of 14 days (2 weeks) before the first day of the class or camp.



Culinary Adventures for the  
 Growing and Grown-Up Gourmet



# August-December 2011

214-265-9949

[chefs@kidscookingcompany.com](mailto:chefs@kidscookingcompany.com)  
[www.kidscookingcompany.com](http://www.kidscookingcompany.com)

6025 Royal Lane, Suite 225  
 (NE Corner of Preston and Royal)

## Weekend Classes

**Special Classes are drop-off classes for children ages 4 years – 4th grade**

### Pizza Perfection

---

Learn how to create one of your favorite foods four deliciously different ways! We're using fresh ingredients all the way from Italy to create Italian-style Thin Crust Pizzas, Three Cheese Stuffed Calzones, Pepperoni Pinwheels, and Caramel Apple Pastry Pizzas!

**Saturday, September 17 1-3 pm, \$50**

### Milk and Cookies

---

Enjoy creating dozens of delicious cookies to eat and to share. We'll make classic cookies in new and creative ways from Decorated Sugar Cookie Pops with Vanilla Glaze, Chocolate Cream-Filled Sandwich Cookies, Lucious Lemon Sugarsnaps, and Giant-Sized Monster Cookies.

**Saturday, October 8 1-3 pm, \$50**

### Hooray for Halloween

---

Come dressed in your Halloween costume and create a frightfully fantastic feast of Moldy Spaghetti and Eyeballs, Backbone Breadsticks, Creepy Jack-o-lantern Cookies, and Goopy Green Slime Punch. Enjoy doing the monster mash, making spooky crafts, and reading hauntingly fun Halloween stories.

**Saturday, October 29 1-3 PM, \$50**

### Let's Give Thanks!

---

Celebrate one of our favorite holidays and give thanks for Oven-roasted Turkey with Baked Cranberry Sauce, Succulent Sweet Potatoes with Orange Sauce, Homemade Cornbread Muffins, our Signature Squash Stuff, and Marvelous Marshmallow Pilgrim Hats. Have a goblin' good time with Thanksgiving crafts, games, and stories.

**Saturday, November 19 1-4 PM, \$60**

## Gingerbread Dreams

Make magical memories with your child as they decorate their very own gingerbread house with royal icing and a spectacular variety of colorful candies and confections. Students will also enjoy making our Signature Chocolate Peppermint Cookies and Heart-warming Hot Chocolate with Homemade Marshmallows.

**One parent or adult is welcome to stay and enjoy this holiday class with each child. Reservations required. Cost: \$60 per child**

**Saturday, November 26**

10:00-12:00 pm

1:00-3:00 pm

**Sunday, November 27**

1:00-3:00 pm

4:00-6:00 pm

**Saturday, December 3**

10:00-12:00 pm

1:00-3:00 pm

**Sunday, December 4**

1:00-3:00 pm

4:00-6:00 pm

**Saturday, December 10**

10:00-12:00 pm

1:00-3:00 pm

**Sunday, December 11**

1:00-3:00 pm

4:00-6:00 pm

**Saturday, December 17**

10:00-12:00 pm

1:00-3:00 pm

**Sunday, December 18**

1:00-3:00 pm

4:00-6:00 pm

**Schedule your own private  
Gingerbread Dreams party  
for a group of 8 or more!**

## Winter Break Camps

**For children ages 4 years – 4th grade**

Baby, it's cold outside! Come inside our cozy kitchen and create delicious dishes like White as Snow Chili, Superb Spoon Rolls, Vegetable Latkes, Mini Magical Donuts, Classic Chicken Parmesan, Amazing Apple Crostatas, Savory Salisbury Steak, Individual Potatoes Anna, and Homemade Peppermint Ice Cream. Enjoy the wonders of the winter season with games, crafts, stories, and more!

**Camp 1: Mon-Fri, December 19-23**

9-12 PM or 1-4 PM

**Cost: \$250 or \$50 per day**

**Camp 2: Mon-Fri, December 26-30**

9-12 PM or 1-4 PM

**Cost: \$250 or \$50 per day**

## Birthday Parties

*A one-of-a-kind culinary celebration for your special birthday boy or girl!*

- Parties for children ages 4 and up
- Enjoy creating your very own birthday meal with three signature recipes of your choice, a special party drink, and jumbo cupcakes for each guest to decorate!
- Pick from one of our amazing party themes or we'll help you create your own!
- Parties are 1½ hours long for 12-24 guests, 2 hours for 25-30 guests
- Parties include exclusive use of our facility, our amazing staff, all ingredients and supplies, a chef hat for each guest to decorate, and aprons for each guest to wear!