

Gaynor's

SCHOOL OF COOKING



YES THEY'RE HERE !!!

KID'S "R" COOKS SUMMER CAMPS 2024

Our major objective during these programs is for the children to discover the fun of cooking and to realize that there is more to enjoy than just hamburgers and pizza. In creating meals themselves they are often willing to try some foods that otherwise they would turn their noses up at. By starting early not only do we hope they will develop a passion for good healthy food, but also discover a lifelong joy of cooking.

TEEN COOKING CAMP AGES 15-18 JUNE 24-28(M-F) 9AM-1PM or JULY 29 - AUG 2 (M-F) 9 AM- 1PM

This 5 class full participation program is based upon our Art of Fine Cooking I course for adults. During the series students will be taught many basic cooking techniques, such as sautéing, grilling and roasting, as well as creating chocolate mousse, various soufflés and Banana Foster. The emphasis of this program is to provide the students with the knowledge and techniques to enable them to cook with confidence and hopefully give them a real sense of enjoyment in the preparation of food. **COST \$375**

AGES 6-10 : WE ARE OFFER TWO SEPARATE ONE WEEK CAMPS.

PROGRAM ONE JUNE 17-21 (M-F) 9-11AM or JULY 15-19(M-F) 9-11AM

In this, hands on camp the children will learn to make a wide variety of kid friendly nutritious foods, including **Breakfast Berry Pizza, Tomato Soup, Spicy Salsa & Chips & Marshmallow Dip**

PROGRAM TWO JULY 8-12 (M-F), 2-4PM

During this session children will learn to make even more fun and nutritious foods, including Cannoli Cones, Fresh Pasta, Mexican Macaroni, Fruit Salsa & Cinnamon Chips

COST: \$300 PER WEEK

AGES 11-14 : WE ARE OFFERING TWO SEPARATE ONE WEEK CAMPS

PROGRAM ONE JUNE 17-21 (M-F) 1-4 PM or JULY 22-26 (M-F) 1:30-4:30PM

Students will be introduced to new and challenging techniques that we hope will encourage their enthusiasm for cooking. This class gives the students the opportunity to make an assortment of dishes, geared toward their adolescent tastes, while teaching them valuable cooking skills. **Bread Turkey Cutlets, Chocolate Mousse, Strawberry Shrimp & mini Baked Alaska** are just a few of the dishes they will make

PROGRAM TWO: JULY 15-19 M-F, 1-4PM

During this week the students will be introduced to more cooking techniques and dishes including; **Spicy Fish Tacos, Homemade Crepes, Apple Cheese Scones, Chicken Pot Pie and Chocolate Cream**

COST: \$340 PER WEEK

BAKING CAMPS

AGES 8-12

JUNE 24-28 (M-F) 2-5PM OR JULY 22-26 (M-F) 9AM-NOON

During this 5 class hands on program, the students will be making their own pastry, which will be used to create wonderful **fruit pies, various quiches and a number of delicious appetizers**. They will also have the opportunity to work with yeast doughs while **making cinnamon buns and pretzels**. **A selection of cakes and frostings** will serve to introduce the students to simple cake baking and decoration **COST: \$325**

TEEN BAKING CAMP: AGES 13-18

JULY 8-12 (M-F) 9-12:30 PM OR JULY 29-AUG 2 (M-F), 1:30-5PM

During this 5 class hands on program, the students will be making their own pastry, which will be used to create wonderful **fruit pies, and a number of delicious appetizers**. They will also have the opportunity to work with yeast doughs while **making cinnamon buns, French Bread and Bagels**. **A variety of cookies and bars will also be the focus of one class, and a selection of cakes and frostings** will serve to introduce the students to simple cake baking and decoration. **COST: \$360**

TO REGISTER PLEASE VISIT OUR WEBSITE www.gaynorsschoolofcooking.com or call the school at 412 325 2703