

CULINARY KIDS CLUB

Immersive Hands-On Class for Grades 5-8

WEEK 2 GOALS

Children will have fun working as a team to produce a homemade meal that will be shared during the last 30 minutes of class. Students will try various fruits, vegetables, and cheeses to find out why some combinations work so well. Children will spend time learning about various fresh culinary garden herbs and how they affect the way food tastes.

WEEK 3 GOALS

Children will learn some fundamental recipes that can be altered to make many different desserts. They will work as a team to learn about different summer fruits and the ways they can be utilized. Children will become familiar with the taste and textures of chocolate in various percentages. During the last 30 minutes of class, everyone will sit together and try what they created.

Monday, July 6th ITALIAN DAY

Tomato & Mozzarella
Bruschetta w/ Garlic Toast
Simple Marinara Sauce and
Pasta for Baked Ziti
Summer Salad
Cannolis

Children will work with a variety of tomatoes. They will become familiar with Italian cheeses and the fresh herbs, parsley & basil.

Tuesday, July 7th PICNIC DAY

Hot Dogs w/ Pasta Salad,
Macaroni Salad and Cole Slaw
Fresh Quick Pickles
Watermelon and Mint Salad
Granola Power Balls

Children will work with summer vegetables and fruits. They will become familiar with the herbs, dill and mint.

Wednesday, July 8th MEXICAN DAY

Guacamole
Mango/Pineapple Salsa
Beef Tacos
Cilantro Lime Rice
Yellow Rice

Children will try cheeses found in Mexican food and tropical fruits. They will become familiar with the herbs, saffron and cilantro.

THURSDAY, July 9th BREAKFAST DAY

Waffles
Easy Chocolate Sauce
Fresh Raspberry Sauce
Caramel Sauce
Fresh Whipped Cream
Fresh Fruit and Berry Topping
Yogurt Parfaits

Children will end the week learning how to make fresh sauces that are great for breakfasts or desserts.

Monday, July 13th SHORTCAKE CUPS

Basic Yellow Cake
Basic Yellow Cupcakes
Stabilized Whip Cream

Build

Strawberry Shortcake Cups
Peaches and Cream Cups

Tuesday, July 14th TRIFLE CUP & TARTS

Pastry Cream
Raspberry Sauce
Merengue Cookies
Decorate Cupcakes

Build

Raspberry & Cream Trifle Cups
Fresh Fruit Tarts

Wednesday, July 15th DESSERT CUPS

Lemon Curd
Chocolate Cake
Chocolate Cupcakes
Lemon Bars with Merengue
Cookie Topping

Build

Lemon & Raspberry
Summer Dessert Cups

Thursday, July 16th CHOCOLATE DAY

Chocolate Ganache
Decorate Cupcakes
Chocolate Covered
Strawberries

Build

Chocolate Mousse Cups

Open to: Students in Incoming 5th - 8th Grades (Registered for the 2026-2027 school year)

Cost: \$175 per week **Fee:** \$40 one time non-refundable registration/supply fee

Days: Monday - Thursday **Hours:** 8:30 a.m. - 11:30 a.m.

Please check the week(s) that your child(ren) will be attending and return the below portion of this form with the \$40 per child one time registration/supply fee by April 1st.

Child's Name: _____ Grade (2026-2027): _____

____ **Week 2: 7/6 - 7/9** *Daily Theme Week*

____ **Week 3: 7/13 - 7/16** *Desserts & Chocolate Week*

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