

KIDS "R" COOKS *at*



SUMMER CAMPS 2011

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.

AGES 6-10

DATES: JUN 13- JUNE 24 (M-F, 10am-12:30 noon)

TWO WEEK PROGRAM Cost \$375.00(1wk.\$220)

WEEK I: In this, hands on camp the children will learn to make a wide variety of kid friendly nutritious foods, including **Shepherd's Pie, Pasta Sauce, Tortilla Pinwheels, Chicken Drumsticks and Baked Alaska.**

WEEK II: During the second week the students will have the opportunity to further develop the skills they learned during our Level I series. Once again, all classes will be hands on, and they will be preparing a full meal everyday, including **Fresh Fruit Crepes, Homemade Ice cream, Pasta, and their own cheese sauces.**

It is not necessary for the child to have taken the first week of camp before enrolling in the second one.

AGES 11-14

DATES: June 27-July 9 (Week 1 Mon-Fri, Week 2 Tues-Sat 10am-1pm)

TWO WEEK PROGRAM Cost \$450(1wk \$275)

WEEK I This class gives the students the opportunity to make an assortment of dishes, geared toward their adolescent tastes, while teaching them valuable cooking skills. The menus will include **chicken corn soup, chocolate mousse, shish kebabs and cheese toasted pitas**

WEEK II: Students will be introduced to new and challenging techniques that we hope will encourage their enthusiasm for cooking. **Chicken Pot Pies, Shrimp and Cheese Tart and Baked Apples with freshly made Ice Cream** are just a few of the dishes they will make **It is not necessary for the child to have taken the first week of camp before enrolling in the second one.**

TEEN FINE COOKING I, AGES 15-18

Dates: July 11-15

1 WEEK PROGRAM(9:30am -2:30pm) Cost : \$350

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.

BAKING CAMP AGES 8-14

DATES: JUNE 20-24 (2-5PM)

OR JULY 5-9 (2-5PM)

COST: \$260 (or \$200 if taken w/ another camp)

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

To register please visit our web site:

www.gaynorsschoolofcooking.com

EARLY REGISTRATION DISCOUNT Register by May 15 and receive a 15% discount on one or more summer camps. To receive discount enter the following code in the coupon box:

KRC2011

If you have any questions please call 412 325 2703

309 E. Carson St. Pittsburgh PA 15219