

MEMORABLE COOKING EXPERIENCES

for

YOUNG CHEFS

Our classes aim to teach how to cook and how to find the ease and delight in preparing delicious food from scratch. As with the **Passion for Spices™** sustainable practices, all ingredients used are wholesome, local, organic, and minimally processed. The menu will be designed with these important goals in mind.

Our programs are geared to teaching about food and cultures around the world while training our young chefs about food ingredients in our farm to table approach. We accommodate for disclosed allergies and dietary restrictions.

Children from ages 3 and up as well as teens are welcome to our classes, and classes are grouped by age, with age appropriate culinary lesson plans.

After experiencing hands-on cooking with world-class chefs, the young chefs will be able to enjoy the food they prepared with their own hands.



FARM TO TABLE

July 29 - August 2

Day 1: All About Corn

- Corn Chowder, Corn Muffins
- Workshop: Popcorns with Various Toppings

Day 2: All About Squash

- Butternut Squash & Lentil Curry with Rice, Seasonal Squash Muffin
- Workshop: Pumpkin Bread

Day 3: All About Eggs

- Curried Deviled Eggs & Classic Quiche
- Workshop: Madeleines

Day 4: All About Tomatoes

- Tomato Soup, Baked Fries & Ketchup from Scratch
- Workshop: Tomato Tart

Day 5: All About Stone Fruits &/or Jams

- Peach Chutney & Chicken Kebab, Strawberry Ice Cream
- Workshop: Seasonal Fruit Cobbler

Cost:

Half Day, \$450 / Week

Full Day, \$600 / Week

AM Session, 9:30 - 12:30pm / PM Session, 1:30 - 3:00pm

Details at PassionforSpices.com



CULINARY TEEN COMPETITION

August 5 - August 9

Day 1: Soups, Salads & Broths (Knife Skills Included)

- Corn Chowder, Galangal Soup, Cold Soba Noodle Salad

Day 2: Starters, Homemade Pastas & Sauces

- Dumpling Assortments, Chicken Satay, Semolina Pasta

Day 3: Sides & Desserts

- French Style Potatoes, Mediterranean Couscous/Rice, Seasonal Fruit Dessert

Day 4: Main Courses

- Spatchcocked Roasted Chicken, Moroccan Style Tagine, Classic Ratatouille

Day 5: Mystery Market Basket Competition

- Teens/Young Adults Cook a Three-Course Meal and Present to Parents

Time:

Mon-Thurs, 9:30am - 12:30pm

Friday, 6:00 - 8:30pm

Cost:

\$550 / Week



Food Literacy, Private Culinary Events,
& 100% Organic Spices

31 Woodland Avenue | Summit, NJ 07901

passionforspices.com



AROUND THE WORLD COOKING CAMP



PASSION FOR SPICES™

INSPIRE
your child's culinary creativity

and

LEARN
about the world's best food

LEARN

to cook

REAL FOOD

Enjoy crazy and delicious food experimenting, while learning how to cook favorite foods around the world. Each week brings hands-on experience and covers the fundamentals of food as a science. Sign-up for all the sessions! The **Passion for Spices™** team looks forward to working with your children.




FOODS OF THE WORLD I

American Road Trip, July 8 -12

Day 1: Cajun

- Gumbo & Red Beans
- Workshop: Dirty Rice

Day 2: Southern BBQ

- Pulled Chicken, Cornbread & Cole Slaw
- Workshop: BBQ Sauce from Scratch with Chicken

Day 3: New York

- New York Style Pizza & Chili Dogs
- Workshop: Pretzels with Mustard

Day 4: New England

- Johnny Cake & Baked Beans
- Workshop: Pumpkin Whoopie Pie

Day 5: Midwest

- Gumbo, Juicy Lucy & Runza
- Workshop: Michigan Pastry

Cost:

Half Day, \$450 / Week

Full Day, \$600 / Week

AM Session, 9:30 - 12:30pm / PM Session, 1:30 - 3:00pm

Details at PassionforSpices.com



FOODS OF THE WORLD II

Around the World, July 15 -19

Day 1: Italy

- Homemade Ravioli, Tomato Sauce & Garlic Bread
- Workshop: Biscotti

Day 2: Chinese

- General Tso's Chicken & Fried Rice
- Workshop: Dumpling & Dipping Sauce

Day 3: Mediterranean

- Muhamara, Hummus & Pita Bread
- Workshop: Shakshuka

Day 4: France

- Split Pea Soup & Croque Monsieur
- Workshop: French Apple Tart

Day 5: India

- Butter Chicken, Raita & Naan Bread
- Workshop: Sweet & Savory Parathas

Cost:

Half Day, \$450 / Week

Full Day, \$600 / Week

AM Session, 9:30 - 12:30pm / PM Session, 1:30 - 3:00pm

Details at PassionforSpices.com



ARTS & SCIENCE

July 22 - 26

Day 1: Art of Bread-Making

- Chocolate Zucchini Bread & Savory Cheese Puffs
- Workshop: Scones

Day 2: Pickles & Canning

- Quick Pickles & Jams
- Workshop: Canned Peaches

Day 3: Dumpling Day

- Gyoza & Samosa
- Workshop: Dumpling Soup

Day 4: All About Cheese

- Cheese Fondue & Fresh Homemade Ricotta
- Workshop: Ricotta Pancake

Day 5: Art of Pies

- Chicken Pot Pie & Seasonal Fruit Cobbler
- Workshop: Seasonal Fruit Galette

Cost:

Half Day, \$450 / Week

Full Day, \$600 / Week

AM Session, 9:30 - 12:30pm / PM Session, 1:30 - 3:00pm

Details at PassionforSpices.com

VENUE:

Calvary Church
31 Woodland Avenue
Summit, NJ 07901

Name: _____

Age: _____ Grade: _____

Address: _____

Telephone: _____

E-Mail: _____


Interested Programs: _____

Allergies or Dietary Restrictions: _____

Emergency Contact Info: _____

No Refunds Available

CONTACT US:

 908.380.0644

 info@passionforspices.com

