

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 27-31

Day 1: All About Eggplants

-Vegetable Chili with Roast Corn, Corn Blini with Tomato Relish, Indian Pudding

Day 2: All About Tomatoes

-Roasted Tomato Soup, Tomato-Ricotta Tarte with Basil, Stuffed Tomatoes Surprise

Day 3: All About Squashes

-Stuffed Squash, Squash and Lentil Curry, Butternut Squash Pie

Day 4: All About Stone Fruits, (Peaches, Plums)

-Plum Cobblers, Chicken Tacos with Peach Salsa, Peach Ice Cream

Day 5: Murph Farm Picnic Finale

-Farm to Table Feast with Families

Cost:

\$300 / Week

Families Cooking Together (07/31, 6:30-9:30pm):

-Classic Tuscan Delights, \$50/pp

Details at PassionforSpices.com



CULINARY TEEN COMPETITION

Day 1: August 10th

-Soup-a-Rama: Hot, Cold, and Specialty Ethnic Varieties

Day 2: August 11th

-Salads and Starters: Great Ways to Start Great Meals

Day 3: August 12th

-Sides: Accompaniments that Add Extra Appeal to Any Meal

Day 4: August 13th

-Main Courses: Both Vegetarian and Non-Vegetarian

Day 5: August 14th

-Mystery Market Basket Competition: Teens Cook a Three Course Meal and Present to Parents

Time:

Mon-Thurs, 9:30am - 12:30pm
Friday, 6:30pm - 9:30pm (Finale)

Cost:

\$325/ Week



PASSION FOR SPICES™

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 food 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

Roadtrip America, July 6-10

Day 1: New England

-Johnnycakes with Maple Syrup, Beef Shepherd's Pie, Corn Chowder

Day 2: Pennsylvania Dutch

-Chicken Potpie, Herb Spaetzle, Blueberry Crumble

Day 3: Cajun / Creole

-Andouille Corn Gumbo, Red Beans and Rice, Bread Pudding with Caramel Sauce

Day 4: Pacific Northwest

-Salmon Cakes, Pepper-Corn Relish, Pan-Asian Tofu Stew with Crispy Noodles, Blueberry Shortcakes

Day 5: Southwest

-Southwestern Club Sandwich, Southwestern Chopped Salad, Coconut Sorbet with Fresh Fruit

Cost:

\$300 / Week

Families Cooking Together (07/10, 6:30-9:30pm):

-Sushi Night, \$50/pp

Details at PassionforSpices.com



FOODS OF THE WORLD II

Around the Globe, July 13-17

Day 1: South of the Border (Mexico / Peru)

-Pollo Saltado, Carne Asado/Fresh Tortillas/Salsa, Cruda, Flan

Day 2: Country French

-Tarte Flambee, Chicken Dijonnaise, Chocolate Mousse

Day 3: Viva Italia

-Panzarella/Tuscan Bread Salad, Pasta alla Norma, Zabaglione with Berries

Day 4: Austrian

-Wiener Schnitzel, Warm Potato Salad, Kaiserschmarrn
-Guest: Chef Klaus

Day 5: Asian Dumpling Day

-Chicken Shu Mai, Steamed Vegetable Wontons, Dipping Sauces, Almond Cookies

Cost:

\$300 / Week

Families Cooking Together (07/17, 6:30-9:30pm):

-Taco Bar, \$50/pp

Details at PassionforSpices.com



ARTS & SCIENCE

July 20-24

Day 1: Art of Pasta-Making

-Cheese Ravioli with "No-Nut" Pesto, Potato Gnocchi with Fresh Tomato Sauce, Biscotti

Day 2: Pastries

-Guest: Chef John Sarchulli
-Cookie Dough Corndogs, Edible Floam Slime, Edible Fruit Baskets

Day 3: Breads - Pita and Flatbreads

-Fresh Pita with Dips, Israeli Salad, Focaccia

Day 4: Quick Pickles and Relishes

-Freshly-Made Pickle Chips, Pickled Onion Relish, Summer Peach Chutney, Fruit Compote

Day 5: Cake Decoration and Vegetable Carving

-Decorate cupcakes and cakes, guest cake decorator

Cost:

\$300 / Week

Families Cooking Together (07/24, 6:30-9:30pm):

-Bite-Sized Hors d'Oeuvre Night, \$50/pp

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

