

# Culinary Arts

FOR BOYS AND GIRLS AGES 7-13



## KIDS IN THE KITCHEN AGES (7-10) and (10-13)

**Must be 7 at start of class. No exceptions.** Don't miss out on this "tasty" opportunity to learn how to bake sweet treats, breads and more. Gain hands-on experience baking and cooking in our professional culinary arts laboratory from our own Chef Fee. This ultimate make and take "science" laboratory introduces food safety and fun with creative recipe experiments and very tasty outcomes! A different topic each week (1) *A La Mode*-ice cream making and pastry creations, (2) *Chocolate, Chocolate, Chocolate*-everything for the chocolate lover, (3) *Italian Restaurant Fare*-sweet and savory restaurant dishes, (4) *Holidaze*-Solstice stuffed French Toast and Solstice Sundae featuring all homemade ice cream, Columbus Day flat earth flat bread pizza, July 4<sup>th</sup> fried funnel cake and All American Hot Dog cookies, Halloween Horror Cake, Mardi Gras Madness Muffins and more. Come to our kitchen...it's air-conditioned, kid-tested and approved for fun! **Menu subject to change without notice.** Tuition & fees: \$185.

(Ages 7-10) Classes meet M-F, 8:30-11:30am

- NCCUL-CC001-01 June 25-June 29 (1)
- NCCUL-CC001-02 July 2-6\* (2)
- NCCUL-CC001-03 July 9-13 (3)
- NCCUL-CC001-04 July 16-20 (4)
- NCCUL-CC001-05 July 23-27 (1)
- NCCUL-CC001-06 July 30-Aug 3 (2)
- NCCUL-CC001-07 Aug 6-10 (3)
- NCCUL-CC001-08 Aug 13-17 (4)

\*No class July 4. Tuition \$148.

(Ages 10-13) Classes meet M-F, 1-4pm

- NCCUL-CC001-09 June 25-June 29 (1)
- NCCUL-CC001-10 July 2-6\* (2)
- NCCUL-CC001-11 July 9-13 (3)
- NCCUL-CC001-12 July 16-20 (4)
- NCCUL-CC001-13 July 23-27 (1)
- NCCUL-CC001-14 July 30-Aug 3 (2)
- NCCUL-CC001-15 Aug 6-10 (3)
- NCCUL-CC001-16 Aug 13-17 (4)

What do our campers and parents think about *Camp College*?  
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