

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 31 - August 4

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, Roasted Zucchini
- Workshop: Zucchini Chocolate Cake

Day 3: All About Eggs

- Curried Deviled Eggs, Quiche, Madeleines
- Workshop: Meringues & Pavlova with Fruit

Day 4: All About Stone Fruits, Jams

- Grilled Chicken with Seasonal Fruit / Peach Chutney, Fruit Cobbler
- Workshop: Canned Fruits, Jams

Day 5: All About Tomatoes

- Panzanella Salad, Tomato Soup, Cheesy Bread Sticks
- Workshop: Tomato Tart

Cost:

Half Day, \$425 / Week

Full Day, \$600 / Week

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

Details at PassionforSpices.com



CULINARY TEEN COMPETITION

Day 1: August 7th

- Soup-a-Rama: Gazpacho, French Onion Soup

Day 2: August 8th

- Salads & Starters: Salade Niçoise

Day 3: August 9th

- Sides: Accompaniments that Add Extra Appeal to Any Meal

Day 4: August 10th

- Main Courses: Both Vegetarian & Non-Vegetarian

Day 5: August 11th

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

Time:

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

Friday, 6:00 - 8:30pm

Cost:

\$450 / 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 10-14

Day 1: Southeast

- Pulled Chicken, Tangy Cole Slaw, Corn Muffin
- Workshop: Sweet Potato & Seasonal Berries Hand Pies

Day 2: Midwest

- Runzas, Cucumber Buttermilk Salad
- Workshop: Frozen Custard Cups with Toppings

Day 3: Southwest (Tex-Mex)

- Chicken Burrito, Salsa & Chips
- Workshop: Flour Tortillas/Buñuelos

Day 4: Appalachia

- Buttermilk Biscuits, Turkey Sausage, Fried Apples
- Workshop: Broths, Root & Sausage Pie

Day 5: Louisiana Creole

- Gumbo, Red Beans, Dirty Rice
- Workshop: Roux, Beignets

Cost:

Half Day, \$425 / Week

Full Day, \$600 / Week

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

[Details at PassionforSpices.com](http://PassionforSpices.com)



FOODS OF THE WORLD II

Around the World, July 17-21

Day 1: Italy

- Egg-based Pasta, Sauces (Pesto, Tomato), Garlic Bread
- Workshop: Biscotti

Day 2: Morocco/Northern Africa

- Shakshuka, Chicken Tagine
- Workshop: Mezze & Pita

Day 3: Thailand

- Chicken Curry, Vegetable Pad Thai
- Workshop: Thai Dessert, Khanom Tom

Day 4: France

- Cassoulet, Ratatouille
- Workshop: French Pastries

Day 5: India

- Malai Kebab, Roti, Chutney
- Workshop: Parathas

Cost:

Half Day, \$425 / Week

Full Day, \$600 / Week

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

[Details at PassionforSpices.com](http://PassionforSpices.com)



ARTS & SCIENCE

July 24-28

Day 1: Breads

- Challah (Turkey & Cheese), Mini Cinnamon Truffles
- Workshop: Pizza from Scratch

Day 2: Dumplings from Around the World

- Mongolian Buz, Pierogi
- Workshop: Samosa with Chutney

Day 3: Pies

- Shepherd's Pie, Apple Dumpling
- Workshop: Fruit Hand Pies

Day 4: Cheese

- Ricotta Lemon Pancake, Cheddar Apple & Bacon Biscuits
- Workshop: Homemade Ricotta, Ravioli

Day 5: Noodles Pastas from Around the World

- Cold Soba Salad, Homemade Fettucini with Ragu
- Workshop: Picci Pasta

Cost:

Half Day, \$425 / Week

Full Day, \$600 / Week

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

[Details at PassionforSpices.com](http://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

