

Youth Summer Cooking Camp

Brochure 2010

Hey Kids!

Do you love to cook? The Restaurant School at Walnut Hill College has a unique cooking camp just for you! Hang out this summer with some of the best chef instructors in the industry. You will learn a variety of culinary and pastry cuisine, creating great foods easy enough to cook at home.

Cooking camp can help your child expand their dining horizons, build math skills, and increase their knowledge in nutrition. It can help build self esteem, team building and even get them to cook for you.

Please let us know if your child has any food allergies. We will try to accommodate but can not guarantee. We do use tree nuts and seafood in all areas of the building.

Attention Parents:

- ✓ When registering, please include the attached form and a copy of your child's birth certificate.
- ✓ Students are required to wear a chef jacket, apron and chef hat during camp. With paid tuition of one week or more, The Restaurant School supplies one complimentary chef jacket, apron and chef hat. Additional chef jackets may be purchased at our school store.
- ✓ All Youth Campers must wear pants and sneakers to camp, short sleeve shirts or tank tops can be worn under the chef coat. Kitchens are not air conditioned.
- ✓ Absolutely no open toe shoes at any time, rubber sole shoes are required.
- ✓ We use tree nuts and shell fish in all areas of the college.
- ✓ Children must be well-behaved at all times. In case of any disciplinary issues the child will be dismissed from the camp and no refund will be issued.
- ✓ If your child misses a class during the camp there is no make up class or refund.
- ✓ If your child is going to be late please call the front desk at 1-215-222-4200 and please send a note if your child needs to leave early.
- ✓ We do not offer early drop off or late pick up, please be on time.
- ✓ Parents must be available by phone should we need to contact you during the day.
- ✓ Cancellations received in advanced of three weeks, before camp receive a full refund, less a handling fee of \$55.00; you will receive your refund within 2 weeks.
- ✓ Cancellations received less than two weeks or at anytime during the camp no refund will be given. No refunds can be issued due to the fact that a spot had been reserved, all food has been order, and staff has been hired based on the number of attendees.

Information

Supplies

Each Youth **Culinary Arts** Camper will need to bring:

- ✓ Chef Knife and Paring Knife
- ✓ *(No knives for Kiddie Cooks)*
- ✓ Spoons: slotted or wooden
- ✓ Measuring cups and spoons
- ✓ Peeler and Tongs
- ✓ Whisk and a Rubber Spatula

Each Youth **Pastry Arts** Camper will need to bring:

- ✓ Bench scraper
- ✓ Offset Spatula
- ✓ Rubber Spatula
- ✓ Whisk and Wooden Spoon
- ✓ Wide Peeler
- ✓ Chef Knife and Paring Knife
- ✓ Measuring Cups & Spoons

You can purchase a tool kit from us for \$29.99, the tool kits does not include Chef or Paring Knife, order forms will be mailed to you with the welcome packet in June.

Please label all your supplies with your name on it and bring them to the first day of camp...You must have your own set of tools for camp each day.

**All supplies may be purchased at The Restaurant School at Walnut Hill College's School Store located at 4100 Walnut Street or at a store near you, 267-295-2378

Times

Session I: 9:30 am - 12:00 pm

Lunch: 12:00 am - 1:00 pm ***(Lunch is provided)***

Session II: 1:00 am - 3:30 pm

Students may be dropped off for camp around 9:15 AM and picked up at 3:30 PM on the porch of Allison Mansion.

We do not offer early drop off or late pick up.. You must be on time.

Enrollment is limited to 14 students. All classes must be pre-paid.

Tuition

All Day - Full Week: \$525.00

All day-Two Weeks or more: \$450.00 each week for two or more weeks only

Tuition includes 1 Chef Jacket, Hat and Apron.

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Camp begins with the basics, knife skills and proper kitchen procedures. Everyday your chef has hands-on cooking classes in our kitchens with real recipes for your chef to make at home. Your Chef will also learn nutrition, ingredient information and food safety.

Junior Chefs Ages 11-15

Junior Chefs (ages 11-15 *only*)
The Week of July 12 - July 16, 2010
The Basics

July 12: Monday

Session I: Introduction to the Kitchen, Knife Skills

Session II: Culinary Basics

July 13: Tuesday

Session I: Homemade Pasta and Sauce

Session II: Appetizers and Soups

July 14: Wednesday

Session I: My Favorite Dinners

Session II: Vegetables and Starches

July 15: Thursday

Session I: BBQ Favorites

Session II: Cakes, Pies and Tarts

July 16: Friday

Session I: Breakfast

Session II: Pastry Arts Time

Junior Chefs (Ages 11-15 *only*)
The Week of July 12 - July 16, 2010
Pastry Arts

July 12: Monday

Session I: Introduction to the Kitchen and Pastry Arts

Session II: Basics

July 13: Tuesday

Session I: Dough

Session II: Breads

July 14: Wednesday

Session I: Pies

Session II: Tarts

July 15: Thursday

Session I: Cakes and Cupcakes

Session II: Icing and Decorating

July 16: Friday

Session I: Breakfast Sweets

Session II: Candy, Chocolate and Marzipan

<p>Junior Chefs (ages 11-15 <i>only</i>) The Week of July 19, - July 23, 2010 International Flavors</p>
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July 19: Monday

Session I: USA:

Session II: South of the Border

July 20: Tuesday

Session I: Caribbean

Session II: Spanish Influences

July 21: Wednesday

Session I: Mediterranean

Session II: Hawaiian Island

July 22: Thursday

Session I: France

Session II: French Desserts

July 23: Friday

Session I: Italy

Session II: China

<p>Junior Chefs (Ages 11-15 <i>only</i>) The Week of July 19 - July 23, 2010 Pastry Arts</p>

July 19: Monday

Session I: Introduction to the Kitchen and Pastry Arts

Session II: Basics

July 20: Tuesday

Session I: Dough

Session II: Breads

July 21: Wednesday

Session I: Pies

Session II: Tarts

July 22: Thursday

Session I: Cakes and Cupcakes

Session II: Icing and Decorating

July 23: Friday

Session I: Breakfast Sweets

Session II: Candy, Chocolate and Marzipan

Junior Chefs (ages 11-15 *only*)
The week of July 26 - July 30, 2010
The Basic Level 2

July 26: Monday

Session I: Introduction to the Kitchen

Session II: Stocks and Soups

July 27: Tuesday

Session I: Sauce

Session II: Poultry

July 28: Wednesday

Session I: Steakhouse

Session II: BBQ Ribs- and all the fixings

July 29: Thursday

Session I: Fish- Part 1

Session II: Fish Part 2

July 30: Friday

Session I: Advanced Pasta

Session II: Sushi

Junior Chefs (ages 11-15 *only*)
The Week of July 26 - July 30, 2010
Intermediate Pastry Arts- *You must have completed our Basic Pastry Arts Camp to take this week*

July 26: Monday

Session I: Introduction

Session II: Advanced cookies

July 27: Tuesday

Session I: Individual Desserts

Session II: Plated Desserts

July 28: Wednesday

Session I: Ice Cream and Summer Desserts

Session II: Chocolate

July 29: Thursday

Session I: Celebration Cakes part 1- Design and Bake

Session II: Celebration Cakes part 2- Marzipan

July 30: Friday

Session I: Celebration Cakes part 3- Decorating

Session II: Celebration Cakes Part 4- Fill Cover and finish

Junior Chefs (ages 11-15 *only*)
The Week of August 2-August 6, 2010
The Basics

August 2: Monday

Session I: Introduction to the Kitchen, Knife Skills

Session II: Culinary Basics

August 3: Tuesday

Session I: Homemade Pasta and Sauce

Session II: Appetizers and Soups

August 4: Wednesday

Session I: My Favorite Dinners

Session II: Vegetables and Starches

August 5: Thursday

Session I: BBQ Favorites

Session II: Cakes, Pies and Tarts

August 6: Friday

Session I: Breakfast Favorites

Session II: Pastry Arts Time

Kiddie Cooks- Ages 7-10

Kiddies Cooks (ages 7-10 *only*)
The Week of August 2-August 6, 2010
The Basics

August 2: Monday

Session I: Introduction to the Kitchen

Session II: Basics

August 3: Tuesday

Session I: Breakfast Time

Session II: Sushi

August 4: Wednesday

Session I: Hawaiian Luau

Session II: Candy

August 5: Thursday

Session I: Pasta and Sauces

Session II: Ice Cream and Summer Desserts

August 6: Friday

Session I: Chinese Favorites
Session II: Cakes and Cupcakes

Camp Registration Form 2010

Complete the Registration Form, enclose payment, gift certificate or credit information and

Mail, fax, or email to:

The Restaurant School at Walnut Hill College

Chef Jocelyn Wood

Summer Camp Coordinator

4207 Walnut Street, Philadelphia, PA 19104

jmwood@walnuthillcollege.edu

215-222-4200 Ext. 3067

267-295-2367 Direct Line

215-689-0988 (fax)

Refund Policy:

- ❖ **Cancellations received in advanced of three week before camp you will get a full refund, less a handling fee of \$55.00 you will receive your refund within 2 weeks.**
- ❖ **Cancellations less than two weeks or at anytime during the camp no refund will be given. No refunds can be given due to the fact that a spot had been reserved, all food has been order, and staff has been hired based on the number of attendees.**
- ❖ **Should the Restaurant School at Walnut Hill College cancel a session or day of camp for any reason, you will receive a full refund for that day/session.**
- ❖ **The Restaurant School at Walnut Hill College reserves the right to cancel or limit the size of camp and alter its curriculum, tuition, fees and policies as deemed necessary.**
- ❖ **We do not give refunds or transfers to “no-shows”.**
- ❖ **Missed sessions/days may not be made up or refunded.**
- ❖ **A \$25 fee will be charged to all returned checks**

Registration deadlines are two weeks before the first day of camp unless sold out.

Name of Child: _____

Zip Code: _____

Parent's name: _____

Age: _____

Telephone (Day): _____

Address: _____

(Evening): _____

City: _____

Fax: _____

State: _____

Email: _____

Camp Selections

Please list camp title and date when completing this registration form.

Camp: _____ Fee: _____

Dates: _____

Camp: _____ Fee: _____

Dates: _____

Total: _____

Method of Payment

____ Check or Money Order (made payable to The Restaurant School)

____ Credit Card (Charge total amount to following):

___ American Express

___ Mastercard

___ Visa ___ Discover

Account Number: _____ Expiration: _____

Cardholder's Name: _____

Signature: _____

A few weeks before your camp session you will receive the Welcome Packet, Tool Kit order form and Emergency contact sheets.