

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 26-30

Day 1: All About Tomatoes (CS)

-Slow-Roasted Tomato Sauce with Pasta, Tomato Jam, Roasted Tomato Soup with Crusty Bread

Day 2: All About Eggplants (FT)

-Baba Ghanoush, Grilled Eggplant Salad, Stuffed Baby Eggplants

Day 3: All About Corn (CS)

-Corn Pudding, Grilled Corn on the Cob with Spices, Corn Chowder

Day 4: All About Berries (FT)

-Berry Preserve, Strawberry Ice Cream, Blueberry Crumble

Day 5: Murph Farm Finale (FT)

-BBQ Chicken, Grilled Vegetables, Fire Roasted 'Smores

Cost:

\$350 / Week

Families Cooking Together (07/28, 6:30-9:30pm):

-Dumplings from Around the World, \$60/pp

Details at PassionforSpices.com



CULINARY TEEN COMPETITION

Day 1: August 2nd

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

Day 2: August 3rd

-Salads & Starters: Great Ways to Start Great Meals

Day 3: August 4th

-Sides: Accompaniments that Add Extra Appeal to Any Meal

Day 4: August 5th

-Main Courses: Both Vegetarian & Non-Vegetarian

Day 5: August 6th

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

Time:

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

Cost:

\$350 / 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 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

Roadtrip America, July 5-9

Day 1: Midwest (CS)

-Turkey Chili, Michigan Pasty, Cinnamon Rolls

Day 2: Cajun Louisiana (FT)

-Etouffée, Cheesy Grits & Blackened Chicken

Day 3: Southeast (CS)

-Biscuits & Gravy, Fried Chicken, Peach Cobbler

Day 4: New England (FT)

-Corn Chowder, Boston Baked Beans, Apple Cider Doughnuts

Day 5: Southern Barbecue in the Farm (FT)

-Pulled Pork/Chicken Sandwiches, Coleslaw, Cornbread

Cost:
\$350 / Week

Details at PassionforSpices.com

CS: At Cooking School FT: At Farm to Table



FOODS OF THE WORLD II

Around the Globe, July 12-16

Day 1: France (CS)

-Cassoulet, Ratatouille, Profiteroles or Eclairs

Day 2: India (FT)

-Classic Rotis, Tandoori Chicken, Daal with Butternut Squash

Day 3: Cuba (CS)

-Congri, Pastelitos de Carne (and/or Guava), Bunuelos

Day 4: Korean (FT)

-Quick Kimchi (Cabbage & Cucumber), Scallion Pancakes, Galbi Beef

Day 5: Moroccan (FT)

-Chicken Tagine, Baba Ganoush, Shakshuka

Cost:
\$350 / Week

Families Cooking Together (07/14, 6:30-9:30pm):

-Breakfast for Dinner, \$60/pp

Details at PassionforSpices.com



ARTS & SCIENCE

July 19-23

Day 1: Bread (CS)

-Quickbread, Soda Bread, Flatbread, Naan, Pita, Focaccia

Day 2: Pickles (FT)

-Quick Pickles & Relishes

Day 3: Pies (CS)

-Sweet Pie (Sweet Potatoe Pie) & Savory Pie (Chicken Pot Pie)

Day 4: Dumplings (FT)

-Gyoza, Pierogi, Samosa

Day 5: Cheese (FT)

-Learn to Make Cottage Cheese, Cheese & Chocolate Fondue

Cost:
\$350 / Week

Families Cooking Together (07/21, 6:30-9:30pm):

-Taco Bar, \$60/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

