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CLASSIC THYME COOKING SCHOOL 2016 SUMMER CULINARY CAMP SCHEDULE



710 South Ave. West, Westfield, NJ (908) 232-5445

www.classicthyme.com

Summer Camp 2016

Classic Thyme Summer Culinary Cooking Camps offer week long 4day sessions, in age groups starting at 4 years old. Our program introduces students to the culinary world giving them the opportunity to develop basic skills that will build the foundation to cook and create culinary treasures with proficiency throughout their entire life. On the first day of each class we get right down to business cooking. We quickly assess skill levels and interests of each class and plan out the week's activities and menus. Allowing the students to have some input helps us identify their likes and dislikes with food choices. We always try and work in some of the foods they claim they don't like as this helps to broaden their horizons and make them more willing to be adventurous. I still remember a student claiming they would never eat snails. To this day conch fritters is one of the most popular dishes older campers request and prepare. Perhaps after a week with us your aspiring chef will be preparing and eating foods you never imagined they would try. Unlocking and opening the door to develop good kitchen skills, sound nutrition and inspiring the gourmand in students is an important step for providing a better path for life.

"Give a Man a Fish and you Feed Him For a Day.

Teach a Man to Fish and you Feed Him For a

Lifetime" - Lao Tzu

"Teach a man to fish and you feed him for a lifetime.

Unless he doesn't like sushi—then you also have to

teach him to cook." - Auren Hoffman, Herald

Philosopher

The Classic Thyme Edible and Living Garden Schoolyard Farm-to-Table Summer Camp Program

Now in our second year, Classic Thyme Cooking School continues the summer camp series that will teach kids about gardening and what "farm to table" really means. When kids participate in any aspect of gardening and cooking it changes their approach to food and causes them to think about food differently. For years we have worked with kids, of all ages, teaching them basic culinary skills and introducing them to new foods through hands-on participation in culinary preparation and education. Now we are taking it to the grass-roots level by introducing this new program.

Campers will learn while participating in the planting, growing, weeding, watering, and harvesting, of a living schoolyard garden. Each day will consist of activities including hands on work in the garden, indoor classroom activities, science, preparation of all natural healthy foods and treats, as well as some good old fashion getting dirty with our hands in the dirt fun.

Each week is independent and the curriculum will change based on seasonally available vegetables and herbs. Recipes will be supplemented by purchased ingredients as necessary.

Weekly camps start at the end of June and continue all through the summer ending the last week of August. Camps run 4 days per week, Monday through Thursday, except the last week of August which is a 3 day camp. All camps are 3 hours per day, which includes time for eating whatever we prepare from the day's harvest. Camp times change weekly to allow children to enjoy other scheduled activities throughout the summer.

Last Year's Prices Held - \$199.00

(Continued) The Classic Thyme Edible and Living Garden Schoolyard Farm-to-Table Summer Camp Program with Kathy Sherman

Week 1 (4-Day Camp)

Monday June 27-Thursday June 30

9AM-Noon - \$199.00 per child ages 7 thru 9

1-4PM - \$199.00 per child ages 4 thru 6

Week 2 (3-Day Camp)

Tuesday July 5-Thursday July 7

9AM-Noon - \$149.00 per child ages 4 thru 6

1-4PM - \$149.00 per child ages 7 thru 9

Week 3 (4-Day Camp)

Monday July 11-Thursday July 14

9AM-Noon - \$199.00 per child ages 7 thru 9

1-4PM - \$199.00 per child ages 4 thru 6

Week 4 (4-Day Camp)

Monday July 18-Thursday July 21

9AM-Noon - \$199.00 per child ages 4 thru 6

1-4PM - \$199.00 per child ages 7 thru 9

Week 5 (4-Day Camp)

Combined age groups Kids & Youth

Monday July 25-Thursday July 28

9AM-Noon - \$199.00 per child ages 4 thru 9

1-4PM - \$199.00 per child ages 4 thru 9

Week 6 (4-Day Camp)

Monday Aug. 1-Thursday Aug. 4

9AM-Noon - \$199.00 per child ages 7 thru 9

1-4PM - \$199.00 per child ages 4 thru 6

Week 7 (4-Day Camp)

Monday Aug. 8-Thursday Aug. 11

9AM-Noon - \$199.00 per child ages 4 thru 6

1-4PM - \$199.00 per child ages 7 thru 9

Week 8 (4-Day Camp)

Monday Aug. 15-Thursday Aug. 18

9AM-Noon - \$199.00 per child ages 7 thru 9

1-4PM - \$199.00 per child ages 4 thru 6

Week 9 (4-Day Camp)

Monday Aug. 22-Thursday Aug. 25

9AM-Noon - \$199.00 per child ages 4 thru 6

1-4PM - \$199.00 per child ages 7 thru 9

Week 10 (3-Day Camp)

Combined age groups Kids & Youth

Monday Aug. 29-Wednesday Aug. 31

9AM-Noon - \$149.00 per child ages 4 thru 9

1-4PM - \$149.00 per child ages 4 thru 9

4-Day Intensive Baking Workshop I with Suzanne Lowery

Mon. Tues. Weds. Thurs June 27, 28, 29, & 30

9:00 AM -1:00 PM Full Participation

\$299.00 per person Ages 12 & up

Day 1 - Pie Dough - Chocolate Cream, Lemon Meringue and Peach Crumb Pies

Day 2 - Breads – Yeast, Banana & Zucchini Breads, Blueberry and Chocolate Chip Muffins

Day 3 - Pastry – Custard, Cream Puffs and Éclairs, Napoleons, Tartlets and Turnovers

Day 4 –Surprise Day

Based on class discussions recipes changes or additions are possible.

4 Day Kid's Summer Culinary Cooking Camp

Mon. Tues. Weds. Thurs. June 27, 28, 29, & 30
9 AM-Noon

\$199.00 per week per child ages 4 thru 6

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

4 Day Youth Summer Culinary Cooking Camp

Mon. Tues. Weds. Thurs. June 27, 28, 29, & 30
1-4 PM

\$199.00 per week per child ages 7 thru 9

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

3 Day Youth Summer Culinary Cooking Camp

Tues. Weds. Thurs. July 5, 6, & 7, 9 AM-Noon

\$159.00 per week per child ages 7 thru 9

This full hands-on camp will engage children in different cooking activities while presenting them with

challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

3 Day Kid's Summer Culinary Cooking Camp

Tues. Weds. Thurs. July 5, 6 & 7, 1-4 PM

\$159.00 per week per child ages 4 thru 6

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

Special Chef's Kitchen Camp - 3 Day Intensive Culinary Camp

Tues. Weds. Thurs. July 5, 6, & 7

July 5, 6, & 7, 9AM-1PM

\$299.00 per student

Teen & Pre-Teen Ages 12 & up

This 3 day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Students must be at least 12 years to attend this camp. Each day students will prepare various items they will serve and eat. They will learn how to plan a menu, prep, cook, serve and cleanup. While Day 1 will focus on knife skills, activities for the subsequent days may be rearranged, as we sometimes change-up menus based on class discussions. **(No open toe footwear.)**

Knife Skills will be the focus of the day. Before you can become a good Chef you must learn knife techniques. Students will learn proper knife skills as we cut, chop, slice, dice and julienne a multitude of ingredients that we will use to create our menu for the day.

Basic stocks and sauces will teach students how to make basic stocks and then use them to create soups and sauces.

Sauté skills develop skills necessary to prepare **pan to plate dishes** that are essential to making restaurant style food. Meat, fish and vegetable recipes will be covered.

Pastry day will focus on learning three pastry classics; **pâte feuilletée**, classic puff pastry, **pâte brisée**, short pastry used for pies tarts and quiches, and **pâte à choux**, classic cream puff pastry. We will use these both sweet and savory to create our daily meal as well as some delightful dessert treats.

3 Day Pre-Teen Summer Culinary Cooking Camp
Tues. Weds. & Thurs. July 5, 6, & 7
2-5 PM \$229.00 per student ages 10 thru 12

This 3 day camp series of cooking classes is dedicated to pre-teen students. During this session of hands-on classes we teach students the basics of how to prep cook and eat homemade food, from a tasty after-school snack to breakfast, lunch & dinner!
The students eat what they cook daily.

****All New 'Chopped'****

4-Day Intensive Teen Camp
with Suzanne Lowery
Mon. Tues. Weds. Thurs. July 11, 12, 13, & 14
9:00 AM -1:00 PM Full Participation
\$399.00 per person Ages 12 & up

Students will be divided into teams, with each team being assigned a tray of ingredients. After inspecting the ingredients and sketching out a plan, teams will meet with Chef Suzanne Lowery and discuss their menu before facing off to create a three course meal; appetizer, entrée and dessert.

Each day a different team member will be designated as the scribe and will document and write the recipes as they are formulated. At the end of each camp the recipes will be scanned and emailed to all the participants.

Students should have a general knowledge of knife skills, measuring, prepping and cooking and should have attended cooking classes and or camps previously.

Class size is limited and will fill up quickly so register early.

Westfield Area YMCA Camp
at Classic Thyme 5 Day Session
week of July 11, Grades 2 thru 5
9:30-12:30 PM

Register for YMCA camps direct at the
YMCA office 908-233-2700

Summer Teen & Pre-Teen Cake Decorating
with Suzanne Lowery

2 Days, Monday, July 11, & Tuesday, July 12
2-5 PM Full Participation, Ages 10 & up
\$179.00 per person including starter set of tools

THE BASICS OF CAKE DECORATING:

In these two sessions, learn to create a professionally decorated special occasion cake.

Introduction to tools, frostings, handling of the pastry bag, and basic borders.

Coloring of frosting, piping of rosebuds, sweet peas, leaves and roses on the nail.

Demonstration of filling, frosting, and bordering a cake and practice writing inscriptions.

Students will complete an iced and decorated cake of their own design.

Students will completely decorate a pre-baked cake, we supply in the second class which they take home.

Pre-Teen & Teen 2-Day Cupcake Workshop
with Suzanne Lowery

Wednesday, July 13, & Thursday, July 14, 2-5 PM
Full Participation \$159.00 per person
ages 10 & up, includes all materials

Day 1 Bake Vanilla, Lemon, Devil's Food and Red Velvet cupcakes, Prepare butter cream

Day 2 Prepare, Chocolate Ganache and Boiled Frosting, Frost and decorate with frostings, fondant, candies, and graham crackers to create, S'more, Jam-filled, Lemon meringue flavors, and flower , snowmen and polka dot designs

4 Day Pre-Teen Summer Culinary Cooking Camp
Mon. Tues. Weds. & Thurs. July 11, 12, 13, & 14
2-5 PM \$279.00 per student ages 10 thru 12

This 4 day camp series of cooking classes is dedicated to pre-teen students. During this session of hands-on classes we teach students the basics of how to prep

cook and eat homemade food, from a tasty after-school snack to breakfast, lunch & dinner!
The students eat what they cook daily.

Enrollment Policy

Tuition must be paid in full at time of registration. All registration is done on-line at www.classicthyme.com. Classes are booked on a first-come first-serve basis. Refunds, Transfers, Cancellations, and or Changes to Registration Require a 10-Day Advance Notice.

No Exceptions or Substitutions.

Space will not be held until payment is received. No Children under 18 permitted at Adult Classes unless otherwise specified.

Classic Thyme reserves the right to cancel any class.

4-Day Intensive Baking Workshop II with Suzanne Lowery

Mon. Tues. Weds. Thurs. July 18, 19, 20, & 21

9:00 AM -1:00 PM Full Participation

\$299.00 per person Ages 12 & up

Day 1 - Tarts - Mixed Berry Tart, Fresh Fruit Pizzas, Peach-Raspberry Galette

Day 2 - Breads and Muffins - Chocolate-cherry Scones, Cheddar Biscuits, Orange-Spice Muffins, Pita Bread with Peanut butter and banana

Day 3 - Pastries - Baked Apple Dumplings, Strawberry Ice Cream Baked Alaska, Fudge Brownies, Toasted Marshmallows

Day 4 - Surprise Day

Based on class discussions recipes changes or additions are possible.

Pre-Teen & Teen 2-Day Bread & Baking Workshop with Suzanne Lowery

Monday July 18, & Tuesday July 19, 2-5 PM

Full Participation \$139.00 per person ages 10 & up

Day 1: Rosemary Rolls, Tomato and Cheese Focaccia, Doughnuts, Apple Gingerbread, Cheddar Corn Muffins

Day 2: Potato Bread, Cloverleaf Rolls, Cinnamon Buns, Morning Glory Muffins, Tropical Coconut-Banana Bread

4 Day Youth Summer Culinary Cooking Camp

Mon. Tues. Weds. Thurs. July 18, 19, 20, & 21

9 AM-Noon

\$199.00 per week per child ages 7 thru 9

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook

breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

4 Day Kid's Summer Culinary Cooking Camp

Mon. Tues. Weds. Thurs. July 18, 19, 20, & 21

1-4 PM

\$199.00 per week per child ages 4 thru 6

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

Pre-Teen & Teen 2-Day Cookie Workshop with Suzanne Lowery

Wednesday July 20, & Thursday July 21, 2-5 PM

**Full Participation \$139.00 per person
ages 10 & up, includes all materials**

In this 2-Day workshop students will learn to prepare sugar, chocolate and spice cut-out cookies, in various shapes, and learn decorating techniques with buttercream, royal icing and fondant, as well as 'glitter', 'paint' and other specialty decorations.

Special Chef's Kitchen Camp - 4 Day Intensive Culinary Camp

Mon. Tues. Weds. Thurs.

July, 25, 26, 27, & 28 9AM-1PM

\$399.00 per student

Teen & Pre-Teen Ages 12 & up

This 4 day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Students must be at least 12 years to attend this camp. Each day students will prepare various items they will serve and eat. They will learn how to plan a menu, prep, cook, serve and cleanup. While Day 1 will focus on knife skills, activities for the subsequent days may be rearranged, as we sometimes change-up menus based on class discussions. **(No open toe footwear.)**

Knife Skills will be the focus of the day. Before you can become a good Chef you must learn knife techniques. Students will learn proper knife skills as we cut, chop, slice, dice and julienne a multitude of

ingredients that we will use to create our menu for the day.

Basic stocks and sauces will teach students how to make basic stocks and then use them to create soups and sauces.

Sauté skills develop skills necessary to prepare **pan to plate dishes** that are essential to making restaurant style food. Meat, fish and vegetable recipes will be covered.

Pastry day will focus on learning three pastry classics; **pâte feuilletée**, classic puff pastry, **pâte brisée**, short pastry used for pies tarts and quiches, and **pâte à choux**, classic cream puff pastry. We will use these both sweet and savory to create our daily meal as well as some delightful dessert treats.

have attended cooking classes and or camps previously.

Class size is limited and will fill up quickly so register early.

Enrollment Policy

Tuition must be paid in full at time of registration. All registration is done on-line at www.classicthyme.com. Classes are booked on a first-come first-serve basis. Refunds, Transfers, Cancellations, and or Changes to Registration Require a 10-Day Advance Notice.

No Exceptions or Substitutions.

Space will not be held until payment is received. No Children under 18 permitted at Adult Classes unless otherwise specified.

Classic Thyme reserves the right to cancel any class.

Westfield Area YMCA Camp at Classic Thyme

Two 5 Day sessions week of July 25

Age 4 thru Grade 2

9:30-11:30 AM & Noon-2 PM

**Register for YMCA camps direct at the
YMCA office 908-233-2700**

****All New 'Chopped'****

**4-Day Intensive Teen Camp
with Suzanne Lowery**

Mon. Tues. Weds. Thurs. July 25, 26, 27, & 28

9:00 AM -1:00 PM Full Participation

\$399.00 per person Ages 12 & up

Students will be divided into teams, with each team being assigned a tray of ingredients. After inspecting the ingredients and sketching out a plan, teams will meet with Chef Suzanne Lowery and discuss their menu before facing off to create a three course meal; appetizer, entrée and dessert.

Each day a different team member will be designated as the scribe and will document and write the recipes as they are formulated. At the end of each camp the recipes will be scanned and emailed to all the participants.

Students should have a general knowledge of knife skills, measuring, prepping and cooking and should

****All New Summer Teen & Pre-Teen Pasta Making Workshop ** with Suzanne Lowery**

2 Days, Monday, July 25, & Tuesday, July 26

2-5 PM Full Participation, Ages 10 & up

\$159.00 per student

Homemade pasta comes in a wide variety of styles and shapes. It involves different types of dough and some are stuffed or filled. This class will be a primer to explore the world of homemade pasta. Students will learn the art of making pasta dough, forming some shapes by hand, utilizing machines, some manual and some mechanized, to form the shapes, and finally some simple versatile accompanying sauces. Class size is limited and will **fill up quickly so register early.**

****All New Summer Teen & Pre-Teen Pizza Workshop** with Suzanne Lowery**

2 Days, Wednesday, July 27, & Thursday, July 28

2-5 PM Full Participation, Ages 10 & up

\$159.00 per student

This class will cover pizza making starting with making fresh dough from scratch. Students will learn to make a simple pizza sauce and explore various pizza toppings. This two day pizza workshop will give students the experience and confidence to make great pizzas and ignite the spark to continue to enjoy fresh pizza at home any time.

Class size is limited and will fill up quickly so **register early.**

4-Day Intensive Baking Workshop III with Suzanne Lowery

**Mon. Tues. Weds. Thurs. August 1, 2, 3, & 4
9:00 AM -1:00 PM Full Participation
\$299.00 per person Ages 12 & up**

Day 1 - Cookies-Cream Cheese Carrot Cake
Sandwiches, Iced lemon Shortbreads, Cheesecake
Brownies, Strawberry Thumbprints

Day 2 - Cupcakes & Frozen Treats-Vanilla, Devil's
Food & Red Velvet Cupcakes, Vanilla Ice Cream,
Fruity Frozen Bavarian Creams

Day 3 - Frostings and Cones - Butter Cream, Cream
Cheese Frosting, Whipped Cream Frosting, Almond
and Vanilla Cones

Day 4 - Pastries - Fruit Filled Phyllo Turnovers,
Chocolate Napoleans, Dulce De Leche Caramel Cream
puffs, Berry Filled Meringues, Iced Lemon Shortcakes

Summer Teen & Pre-Teen Cake Decorating with Suzanne Lowery

**2 Days, Monday, Aug. 1, & Tuesday, Aug. 2
2-5 PM Full Participation, Ages 10 & up
\$179.00 per person including starter set of tools**

THE BASICS OF CAKE DECORATING:

In these two sessions, learn to create a professionally
decorated special occasion cake.

Introduction to tools, frostings, handling of the pastry
bag, and basic borders.

Coloring of frosting, piping of rosebuds, sweet peas,
leaves and roses on the nail.

Demonstration of filling, frosting, and bordering a cake
and practice writing inscriptions.

Students will complete an iced and decorated cake of
their own design.

*Students will completely decorate a pre-baked cake,
we supply in the second class which they take home.*

Pre-Teen & Teen 2-Day Bread & Baking Workshop with Suzanne Lowery

**Wednesday Aug. 3, & Thursday Aug. 4, 2-5 PM
Full Participation \$139.00 per person ages 10 & up**

Day 1: Rosemary Rolls, Tomato and Cheese Focaccia,
Doughnuts, Apple Gingerbread, Cheddar Corn Muffins

Day 2: Potato Bread, Cloverleaf Rolls,
Cinnamon Buns, Morning Glory Muffins,

Tropical Coconut-Banana Bread

**4 Day Kid's Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. Aug. 1, 2, 3, & 4
9 AM-Noon**

\$199.00 per week per child ages 4 thru 6

This full hands-on camp will engage children in
different cooking activities while presenting them with
challenging and fun projects. We will prepare and cook
breakfast/ lunch items, snacks, baked goods, drinks,
desserts, and even work on some kitchen science
projects along with kitchen arts and crafts.

**4 Day Youth Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. Aug. 1, 2, 3, & 4
1-4 PM**

\$199.00 per week per child ages 7 thru 9

This full hands-on camp will engage children in
different cooking activities while presenting them with
challenging and fun projects. We will prepare and cook
breakfast/ lunch items, snacks, baked goods, drinks,
desserts, and even work on some kitchen science
projects along with kitchen arts and crafts.

4-Day Intensive Baking Workshop IV with Suzanne Lowery

**Mon. Tues. Weds. Thurs. August 8, 9, 10, & 11
9:00 AM -1:00 PM Full Participation
\$299.00 per person Ages 12 & up**

Day 1 - Super Snacks - Granola Parfait, Nutella-
Banana Muffins, Blondie Bars, Strawberry Sherbert,
Sticky Buns, Orange=Cranberry Oatmeal Cookies

Day 2 - Breakfast Baking - Baked Apple French Toast,
Sausage and Egg Strata, Banana-Cottage cheese
Pancakes, Classic Quiche, Blueberry Muffins,
Waffle Sundaes

Day 3 - Homestyle Desserts - Apple Crisp, Chocolate
Fudge Cake, Strawberry Shortcakes, Blueberry Bread
Pudding, Red Velvet Whoopie Pies,
Magic Cookie Bars

Day 4 - Restaurant Desserts - Creme Brulee, Cherries
Jubilee, Panna Cotta, NY cheesecake, Crepes Suzette,
Chocolate Souffles, Tiramisu

**Based on class discussions recipes changes or
additions are possible.**

****All New Summer Teen & Pre-Teen Pasta Making Workshop ** with Suzanne Lowery**

**2 Days, Monday, Aug. 8, & Tuesday, Aug. 9
2-5 PM Full Participation, Ages 10 & up**

\$159.00 per student

Homemade pasta comes in a wide variety of styles and shapes. It involves different types of dough and some are stuffed or filled. This class will be a primer to explore the world of homemade pasta. Students will learn the art of making pasta dough, forming some shapes by hand, utilizing machines, some manual and some mechanized, to form the shapes, and finally some simple versatile accompanying sauces. Class size is limited and will fill up quickly so register early.

****All New Summer Teen & Pre-Teen
Pizza Workshop**
with Suzanne Lowery**

**2 Days, Wednesday, Aug. 10, & Thursday, Aug. 11
2-5 PM Full Participation, Ages 10 & up
\$159.00 per student**

This class will cover pizza making starting with making fresh dough from scratch. Students will learn to make a simple pizza sauce and explore various pizza toppings. This two day pizza workshop will give students the experience and confidence to make great pizzas and ignite the spark to continue to enjoy fresh pizza at home any time. Class size is limited and will fill up quickly so register early.

**4 Day Youth Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. August 8, 9, 10, & 11
9 AM-Noon**

\$199.00 per week per child ages 7 thru 9

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**4 Day Kid's Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. August 8, 9, 10, & 11
1-4 PM**

\$199.00 per week per child ages 4 thru 6

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**Special Chef's Kitchen Camp - 4 Day
Intensive Culinary Camp
Mon Tues Weds Thurs Aug 15, 16, 17, & 18
9AM-1PM
\$399.00 per student**

Teen & Pre-Teen Ages 12 & up

This 4 day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Students must be at least 12 years to attend this camp. Each day students will prepare various items they will serve and eat. They will learn how to plan a menu, prep, cook, serve and cleanup. While Day 1 will focus on knife skills, activities for the subsequent days may be rearranged, as we sometimes change-up menus based on class discussions.

(No open toe footwear.)

Knife Skills will be the focus of the day. Before you can become a good Chef you must learn knife techniques. Students will learn proper knife skills as we cut, chop, slice, dice and julienne a multitude of ingredients that we will use to create our menu for the day.

Basic stocks and sauces will teach students how to make basic stocks and then use them to create soups and sauces.

Sauté skills develop skills necessary to prepare **pan to plate dishes** that are essential to making restaurant style food. Meat, fish and vegetable recipes will be covered.

Pastry day will focus on learning three pastry classics; **pâte feuilletée**, classic puff pastry, **pâte brisée**, short pastry used for pies tarts and quiches, and **pâte à choux**, classic cream puff pastry. We will use these both sweet and savory to create our daily meal as well as some delightful dessert treats.

**4 Day Pre-Teen
Summer Culinary Cooking Camp**

**Mon. Tues. Weds. & Thurs. Aug. 15, 16, 17, & 18
2-5 PM, \$279.00 per student, ages 10 & up**

This 4 day camp series of cooking classes is dedicated to pre-teen students. During this session of hands-on classes we teach students the basics of how to prep cook and eat homemade food, from a tasty after-school snack to breakfast, lunch & dinner!

The students eat what they cook daily.

**4 Day Kid's Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. August 15, 16, 17, & 18
9 AM-Noon**

\$199.00 per week per child ages 4 thru 6

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**4 Day Youth Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. August 15, 16, 17, & 18
1-4 PM**

\$199.00 per week per child ages 7 thru 9

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**4 Day Pre-Teen Summer Culinary Cooking Camp
with Chef Justin**

**Mon. Tues. Weds. & Thurs. Aug. 22, 23, 24, & 25
2-5 PM \$279.00 per student ages 10 thru 12**

This 4 day camp series of cooking classes is dedicated to pre-teen students. During this session of hands-on classes we teach students the basics of how to prep cook and eat homemade food, from a tasty after-school snack to breakfast, lunch & dinner!
The students eat what they cook daily.

Enrollment Policy

Tuition must be paid in full at time of registration. All registration is done on-line at www.classicthyme.com. Classes are booked on a first-come first-serve basis. Refunds, Transfers, Cancellations, and or Changes to Registration Require a 10-Day Advance Notice.

No Exceptions or Substitutions.

Space will not be held until payment is received. No Children under 18 permitted at Adult Classes unless otherwise specified.

Classic Thyme reserves the right to cancel any class.

**Special Chef's Kitchen Camp - 4 Day
Intensive Culinary Camp**

**Mon Tues Weds Thurs Aug 22, 23, 24, & 25
9AM-1PM**

\$399.00 per student

Teen & Pre-Teen Ages 12 & up

This 4 day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Students must be at least 12 years to attend this camp. Each day students will prepare various items they will serve and eat. They will learn how to plan a menu, prep, cook, serve and cleanup. While Day 1 will focus on knife skills, activities for the subsequent days may be rearranged, as we sometimes change-up menus based on class discussions.

(No open toe footwear.)

Knife Skills will be the focus of the day. Before you can become a good Chef you must learn knife techniques. Students will learn proper knife skills as we cut, chop, slice, dice and julienne a multitude of

ingredients that we will use to create our menu for the day.

Basic stocks and sauces will teach students how to make basic stocks and then use them to create soups and sauces.

Sauté skills develop skills necessary to prepare **pan to plate dishes** that are essential to making restaurant style food. Meat, fish and vegetable recipes will be covered.

Pastry day will focus on learning three pastry classics; **pâte feuilletée**, classic puff pastry, **pâte brisée**, short pastry used for pies tarts and quiches, and **pâte à choux**, classic cream puff pastry. We will use these both sweet and savory to create our daily meal as well as some delightful dessert treats.

**4 Day Youth Summer Culinary Cooking Camp
with Miss Jackie**

**Mon. Tues. Weds. Thurs. August 22, 23, 24, & 25
9 AM-Noon**

\$199.00 per week per child ages 7 thru 9

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**4 Day Kid's Summer Culinary Cooking Camp
with Miss Jackie**

**Mon. Tues. Weds. Thurs. August 22, 23, 24, & 25
1-4 PM**

\$199.00 per week per child ages 4 thru 6

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

****All New 'Chopped'****

**3-Day Intensive Teen Camp
with Suzanne Lowery**

**Mon. Tues. Weds. Aug, 29, 30, & 31
9:00 AM -1:00 PM Full Participation**

\$299.00 per person Ages 12 & up

Students will be divided into teams, with each team being assigned a tray of ingredients. After inspecting the ingredients and sketching out a plan, teams will

meet with Chef Suzanne Lowery and discuss their menu before facing off to create a three course meal; appetizer, entrée and dessert.

Each day a different team member will be designated as the scribe and will document and write the recipes as they are formulated. At the end of each camp the recipes will be scanned and emailed to all the participants.

Students should have a general knowledge of knife skills, measuring, prepping and cooking and should have attended cooking classes and or camps previously.

Class size is limited and will fill up quickly so register early.

**3 Day Extended Kid's & Youth Combination
Summer Culinary Cooking Camp with Miss Donna
Mon. Tues. Weds. August 29, 30, & 31
10 AM-2 PM - \$199.00 per child ages 4 thru 9**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts. This camp will allow friends and siblings to attend together and will offer a variety of activities.