



CULINARY ACADEMY

ENCORE!

SUMMER KIDS & TEENS COOKING CAMP SCHEDULE

Encore is our 3-day Summer Cooking Camp for both Kids and Teens. The objective of our summer cooking camp is to learn to cook. The classes are designed to be fun and educational. The menus are carefully prepared to enable children learn various cooking techniques and methods that go into the preparation of foods. They would also learn product and kitchen tool identification, kitchen hygiene and safety as well as dining etiquette. At the end of class, children sit down together to eat the foods they have prepared for the day. Children are allowed to take away the foods they have prepared with the exception of raw foods or foods containing raw cream and raw eggs, due to health and safety precautions.

GENERAL INFORMATION

Encore! Summer cooking camp will run for 3 days in August costs **N24,000 (Twenty Four Thousand Naira Only)** per student for a total of 3 classes. If you don't want to go the whole stretch, you can choose any of the individual classes for **N8, 000 (Eight Thousand Naira Only)**.

Students who had attended either the 4-week or 2-week Summer camp and enroll for all three classes pay N22,500.

After reservation of camp seats, payment can be made directly into our bank account. Camp fees must be received before commencement date.

GTBank

Culinary Academy Limited
0128269696

Culinary Academy's **Encore! Kitchen Adventure Camp & Teen's Encore! Culinary Experience Camp** is designed for kids ages 6 – 12 and teens ages 13 – 19 respectively. Morning and afternoon sessions are offered for 3 days, Mondays, Wednesdays and Thursdays with kids meeting in the mornings from 9:00 am – 12:00 pm while teenagers meet in the afternoons from 1:00 pm – 4:00 pm.

Camp is held at 15b Bayo Kuku Street, off Gerard Rd. Ikoyi Lagos.

CANCELLATION POLICY

No refunds will be provided for missed classes. Refunds will only be made where a class is cancelled by the school. The school reserves the right to cancel classes or alter teaching schedules and menu.

DRESS CODE: Students should be dressed both comfortably and safely with closed toe shoes (sneakers, clogs, crocks, etc.). Culinary Academy prefers not to allow campers to wear the following items:

- Open toe shoes such as sandals or flip flops
- Tank tops with drawstrings or shirts with loose sleeves
- Rings, bracelets, watches, long earrings and necklaces/chains.
- Frills from torn out jeans

Students should bring writing materials. Handouts, all cooking produce and materials shall be provided by the school.

ALLERGIES: Culinary Academy cannot guarantee a nut-free environment. If your child has an allergy, please describe it in detail with your registration. Severe allergies will be handled on a case-by-case basis. Please review the menus as Culinary Academy may not be able to make menu substitutions.

PICK UP & DROP OFF: Children must be picked up promptly after camp. Students should be dropped off no earlier than 30 minutes prior to their camp start time. Classes will start at advertised times so latecomers would miss out on some parts of the instructions. Menus printed in camp schedule are subject to change without notice. Classes are co-ed and limited and are held by different chef Instructors.

MEDIA POLICY: Culinary Academy as part of its media policy may use and reproduce any photograph, audio or video recording of its students or any media form taken, made, or created during participation in any of our programs without compensation. All such photography, recordings, or text and all copyrights in said photography, recordings, and text belong to Culinary Academy and may be used in printed materials, the internet, or public or private presentations for research, educational, promotional, and fund raising purposes. By signing up for our programs you agree to our media policy.

CLASS SCHEDULE & MENU

Encore! Kids Adventure Camp for Ages 6 – 12 Number of classes 3

Inventing the wheel

Monday 4th August, 2014 from 9am - 12 Noon

Duchess Potatoes, Chicken Strips and Red Velvet Cupcakes

In this class we are getting rid of Chicken and chips, making way for the fancy stuff and adding a mini dessert.

Hello Nigeria

Wednesday 6th August 2014 from 9am-12Noon

Beef stew, Jollof Rice and a Salad Bar

Hang up your aprons Mummies, we can now make lunch! Today we are learning to make the perfect Jollof Rice and Beef stew. We'll also be throwing out that bottle of salad dressing in the fridge because we're learning how to make our very own.

All things Sweet - Shhh

Thursday 7th August 2014, from 9am – 12 am

Chocolate Chip cookies, Puff Puff and Cinnamon French toast

Chocolate chip cookies, very hot and pillowy puff puff and Cinnamon French toasts Yum!





Encore! Culinary Experience Camp for Ages 13-18 Number of classes: 3

All Grown up and off to France

Monday 4th August, 2014 from 1 – 4pm

Duchess Potatoes, Beef Bourguignon and Brownies

A grown up French menu with our feet firmly grounded in our much beloved brownies is our way of saying we'd like to cut off the apron strings but not just yet.

... and now we are in China

Wednesday, 6th August, 2014 from 1 – 4pm

Chicken and Corn Soup, Fantail Prawns and Steamed Dumplings

With Chicken and corn Soup, Fantail prawns and steamed dumplings, what better way to say "Hello Asia"

Back home and entertaining

Thursday 7th August, 2014 from 1 – 4pm

Mince Pies, Pancakes and Sticky Chicken wings

For those days we have loads of friends over and nothing to eat, we're going to learn a few snacks to tide us over.