

Culinary Creations Camp (8-12yrs)

Camp Instructor: Aisha Abu-Hajar

Camp Overview

Ms. Aisha is adding a *bonus* cooking camp to the summer schedule that focuses on **FOODS FROM AROUND THE WORLD!** In this three day camp, young chefs learn about kitchen safety, sample tasty foods, and explore cuisine from three cultural parts of the world. All recipes are sent home on the last day, along with a special Culinary Certificate!

On the back of this sheet is a breakdown by day. Please note that the schedule is subject to change and culinary creations are usually sampled during the camp (individual portions).

Culinary Creations Camp

#321110.01

Tuesday – Thursday, June 28-30

9 a.m. – noon*

#321110.02

Tuesday – Thursday, June 28-30

1:30 – 4:30 p.m.*

DCRC, Kitchen

**morning and afternoon sessions offer same schedule*



Expectations for Parents

Parents are expected to sign their child in/out of the camp each day. Drop off no sooner than program start time and pick up promptly at the conclusion. A picture ID is required to pick up your child. Please contact Jennifer Vosters at 614-410-4573 prior to enrolling if your child has any food allergies.

Camp Fees/Dress/Supplies

Camp fees are \$85 for Residents and \$95 for School District & Non-Residents. Children should dress appropriately for the kitchen and wear clothing that could get dirty. Short sleeves and fitted clothing should be worn for safety and ease of cooking. Please make sure children wear closed-toed shoes. All supplies and material fees are included.

If you have questions regarding this camp, please contact: jvosters@dublin.oh.us



Recipe:

DAY ONE: *Mediterranean Cuisine*

Day one has the young chefs exploring the cuisine from the Mediterranean. Discover culinary creations from countries such as Italy, Spain, France, and more. The menu for the day includes: Chopped Greek Salad with Chicken; Turkish Grape Leaves; Sweet French Crepes; and Spanish Churros.

DAY TWO: *Asian Cuisine*

Day two for our young chefs includes several delicious food options from Asia. Discover culinary creations from countries such as Thailand, India, China, and more. The menu for the day includes: Chinese Beef and Broccoli; Cucumber and Avocado Sushi Rolls; Indian Samosas; and Thai Mango Ice Cream.

DAY THREE: *North American Cuisine*

Our final culinary creations session provides our young chefs with an overview of North American cuisine, including Mexican & American recipes. The menu for the day includes: Mexican Corn Salsa; Cheese Quesadillas; Peach Cobbler, and hand-squeezed Lemonade.

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