



# KIDS SUMMER COOKING CAMPS

All camps include 30 minutes of Debbie's Children's Etiquette Program *Please and Cues*. Trust me, they all need it every year! And of course, it is done with much humor and love!

**Mon.- Thur./June 22 - 25**

**1-4pm**

**HER ROYAL PRINCESS CAMP (Ages 6 to 12)**—*Attention all princesses* this week we'll make the finest, most delicious dishes that are princessly possible. New menu is full of delectable morsels that even a silly prince would like. Each day we will make 5 items *from scratch*, **Hands On**. Breakfast, lunch and 2 dinner menus will be taught. Princesses will be grouped according to age. Bring your tiaras, princess attire, or use ours. *It's our royal pleasure!* **FEE:\$200**

**Mon.- Thur./July 20-23**

**1-4pm**

**THREE SQUARES A DAY CAMP (Ages 7 to 14)** – New menu includes: one day of breakfast ideas and brunch ideas (Omelet technique, souffle technique, donut making); Lunch ideas: Panini's, California type Rolls with cooked shrimp and veggies; Pulled Pork Sandwiches, Sloppy Joe's; and 2 complete dinner menus which students will pick. And all the sides to go with the entrees and every day a new dessert! Some international flavors will be used. **FEE:\$200**

**Mon.- Thur./June 29 - July 2**

**1-4pm**

**INTERNATIONAL COOKING CAMP (Ages 7 to 14)**—**ALL Hands On!** Monday will be France and we will be making souffles and crepes. Kids will be grouped according to ages. We will chose from: Greece, Spain, Thailand, England, Japan, China, USA, and ITALY. We will also take into consideration any food allergies! **FEE:\$200**

**Mon.- Thur./July 27-30**

**1-4pm**

**BAKE IT AND TAKE CAMP (Ages 7 to 14)** – **ALL Hands On!** From cookies, biscotti, cakes, fish, roasts, chicken, breads, we will make 5 items per day and decide on class on Monday. We will bake a Puff Pastry appetizer, a whole chicken with potatoes and carrots; a birthday cake with icing & decorations; muffins for breakfast (on Tuesday to take home); and totally exhaust Jerry and Debbie! Please have kids bring containers for take home goodies. **FEE:\$200**

**Mon.- Thur./July 6-9**

**1-4pm**

**BAKE IT AND TAKE CAMP (Ages 7 to 14)** – **ALL Hands On!** From cookies, biscotti, cakes, fish, roasts, chicken, breads, we will make 5 items per day and decide on class on Monday. We will bake a Puff Pastry appetizer, a whole chicken with potatoes and carrots; a birthday cake with icing & decorations; muffins for breakfast (on Tuesday to take home); and totally exhaust Jerry and Debbie! Please have kids bring containers for take home goodies. **FEE:\$200**

**Mon.- Thur./Aug. 3-6**

**1-4pm**

**ITALIAN COOKING CAMP! (Ages 7 to 14)** – **This ALL NEW Hands On camp will feature:** Ravioli making; *from scratch* sauces; Pesto; Breadstick making; Kid's Tiramisu; Lasagna (2 kinds); all types of pasta dishes; Shrimp; Steak Florentine; Gnocchi; Zuccoto di Ciccioliti; Brushcetta; Italian style of vegetable cooking; calamari, etc.! **FEE:\$200**

**Mon.- Thur./July 13-16**

**1-4pm**

**IRON CHEF RETURNS! (Ages 7 to 14)** – We will have 2 equal groups making same menus, they will be judged and food related prizes will be awarded daily. Groups will be graded on presentation (Garnish, plating, etc.), technique, cleanliness of station, and knowledge of preparation. Taste will also be a big factor! Groups will be given groups of foods daily and then with ideas from Master Chef will create their own creations. Hopefully they will be edible for the judges. Parents may come last 15 minutes for tasting. **FEE:\$200**

**Mon.- Thur./Aug 10-13**

**1-4pm**

**KIDS CRAZY CAMP (Ages 7 to 14)** – **We make dessert first every day and maybe we will make 2.** We will use the blow torch, wok, grill and crepe pans. Kids will decide their theme for each day and plan their meals. Each meal will be entrée, sides (including veggies) and dessert. Complexity depends on age and sanity of instructor. *No repeated recipes from last year.* **FEE:\$200**

Reservations for Classes  
Call Jerry Holata, CCC's Manager  
440-9190



*Debbie Duggan's*

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