

The Kids Kitchen

Cooking classes for young people aged 4–16 years

School holiday fun with action packed classes for the budding chefs of the future.

Age Groups & Prices

Kinder Cooks (4–6yrs) **\$39.00**

Growing Gourmets (7–12yrs) **\$55.00**

Master Classes (13–16yrs) **\$95.00 (5 hrs)**

Book at: eventopia.co/RGA

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Government of
South Australia



Kids' Kitchen Program July 2017

	Tuesday 11/07/2017	Wednesday 12/07/2017	Thursday 13/07/2017	Friday 14/07/2017
Masterclass 9.30am – 2.30pm	Roll, Dip, POP... Cake Pops Galore Elmo All Happy & Red Pretty Flowers to Brighten Your Day Sundae Pops with a Cherry on Top	Pizza Rustico All budding chefs will get to make their own fresh pizza dough and fresh tomato sauce and take some home for making pizzas for their families. A great pizza day which will include a Potato & Rosemary Pizza, a bacon, egg and tomato brekkie pizza, a Nutella and banana pizza, and an apple, almond and caramel pizza	Loaded Chocolate Drizzle Cake Spend the day baking a triple layer decadence cake filled with butter cream and topped with chocolatey treats	Street Spanish Comida Chicken , Chorizo & Capsicum Paella Potato & Caramelised Onion Tortilla Marinated Lamb Fillets With Romesco Sauce Skewered Lamb Fillet
Kinder Cooks 9.30am – 12.30pm	Tiny Cooks Party Treats Cheesy Sausage Rolls Chocolate Sprinkle Cookies	Berry Good Kinder Cook Cheesy Bacon and Corn Scones Berry Good Fairy Cakes	Teddy Bear's Picnic Decorated Chocolate & Vanilla Teddy Bear Cookies Zucchini & Parmesan Cheesy Mini Muffins	Teddy Bear's Day Out Decorated Chocolate & Vanilla Teddy Bear Cookies Savoury Chicken Mince Sausage Rolls
Growing Gourmets 9.30am – 12.30pm	Choc Bananarama Chocolate Lava Cake with Chantilly Cream Baked Banana Bread with Cinnamon Butter	Sweet Satisfying Slices Double Chocolate Brownie Fruit & Muesli Slice Golden Oat & Coconut Slice	Macarons Vs Macaroons What's the difference?? We will make and bake the two very different sweet delicacies, sandwich the popcorn flavoured Macarons, and dip the Macaroons in chocolate...YUM!	Chocolate...Chocolate and More Chocolate Have a fun morning baking and decorating your own Rocky Road Cupcakes and if that's not fun enough, you will also make your very own White Chocolate Truffles ...now remember kids, no licking the bowl!
	OR The Gluten Free Gourmet Black Bean Chocolate Brownie Variety of Cold Rolls with Dipping Sauces	OR Lunch Time Legends ROLLS & SCROLLS: Fresh baked bread/scrolls with assorted fillings BIG BIKKIES: Make your own biscuits with your choice of toppings & flavourings including Choc Chips. M&Ms, Sprinkles & Jam	OR Asian Fusion Foodies Deep-fried Ice Cream with Toasted Coconut Steamed Pork Dumplings with Dipping Sauce Thai Chicken Salad	OR Choc Bananarama Chocolate Lava Cake with Chantilly Cream Baked Banana Bread with Cinnamon Butter
		OR Fancy French Parmesan 'Pigs Ears' (Palmiers) Mini Quiche Lorraine French Toast		OR Japanese Journey Okonomiyaki (Savoury Pancake) Larf Gai (Spicy Minced Chicken Salad) Gyoza (Japanese Dumplings)

Things to know

All classes will involve the preparation of a range of dishes relevant to the topic and will be taught by professional chefs, in our world class training facilities. All prepared food will be available to be taken home, unless consumed beforehand.

Maximum Class size will be 16 students. Minimum class size is 10 students. Any less and the class will need to be cancelled. No exceptions will be made to class size or age division due to OH&S requirements. The program has been designed so that young people can pick and choose classes that interest them.

What to bring

Tea towel, water bottle, large plastic containers for food.

Booking

Please advise of any known allergies prior to booking.

Please note that when booking in Eventopia, include ALL participants names that are attending the cooking classes.

Book at: eventopia.co/RGA