

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) **\$37.00 (3 hrs)**

Growing Gourmets (7–12yrs) **\$55.00 (3 hrs)**

Master Classes (13–16yrs) **\$90.00 (5 hrs)**

Book at: eventopia.co/RGA

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Kids Kitchen Program July 2016

	Tuesday 12/07/2016	Wednesday 13/07/2016	Thursday 14/07/2016	Friday 15/07/2016
Masterclass 9.30am – 2.30pm	Street Spanish Comida Chicken, Chorizo and Capsicum Paella Potato and Caramelised Onion Tortilla Marinated Lamb Fillets with Romesco Sauce Skewered Lamb Fillet	House of Cake and Pop An exciting day spent making: <ul style="list-style-type: none"> • Cakes in cups • Apps to eat • Biscuits on sticks • Emojis to munch • Cakes into pops • Clowns to create 	Let's Go Party Rich Chocolate Lentil Brownie Cupcakes Chicken Kofta and Hung Yoghurt, Cumin and Mint Healthy Chicken and Vegetable Sausage Rolls Pan Fried Pork Dumplings with a Dumpling Dipping Sauce Mac and Cheese Toasties	Patisserie Paradise Join Patisserie Chef Paul for a fun day of baking, making and creating your own decadent chocolate mousse cake with stencilled sponge, raspberry red glaze and finished with mini chocolate macarons.
Kinder Cooks 9.30am – 12.30pm	Cutiepie Kitchen Marshmallow Cookies Little Bacon and Egg Pies OR Berry Good Kinder Cook Cheesy Bacon and Corn Scones Berry Good Fairy Cakes	Fairyland Favourites Fairy Cupcakes - Decorated Fairyland Pinwheels	Teddy Bears Picnic Mini Quiche Teddy Biscuits OR Tiny Cooks Party Treats Cheesy Sausage Rolls Chocolate Sprinkle Cookies	Monster Munchies Chicken Sausage Rolls Rock Buns
Growing Gourmets 9.30am – 12.30pm	Breakfast Buddies Yogurt Muesli Berry Pots Frittata Hot Cakes OR Delicious Asian Flavours Thai Fish Cakes with Cucumber Relish Hot Spring Rolls with Sour Soy Dipping Sauce	Chocoholics Super Easy Chocolate Cake Marbled Brownies OR Travelling to Korea Korean Sweet Fried Chicken with Fresh Vegetable Pickles Cinnamon Sweet Pancake with Green Tea Ice Cream OR Italian Feast Fresh home-made pasta from the finest ingredients Arancini Balls Chef Nick's own Tiramisu	Christmas in July Gingerbread Trees Gingerbread Stars OR Sushi Vs Dumplings Produce different varieties of sushi and delicious dumplings. As a cultural leader in this territory, Anthony will attempt to bring you the best of the worldwide sushi innovation.	Small Savoury Delights Thai Sausage Rolls Cherry Tomato Tart Mini Pizzas OR Sweet Slices Sweet Treat Slice Chocolate Peppermint Slice Apricot and Oat Bars OR High Tea Delights Scones with Jam and Cream Finger Sandwiches Baby Quiche

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.

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