

Great cooking isn't about recipes It's about Science, Techniques, Nutrition, Ingredients and Fun!



Our STEM Accredited classes are designed for kids to work together in a collaborative, hands-on environment led by our professional chef instructors.

- 40–60-minute hands-on small focused classes
- Culinary Kids weekly recipes and newsletter will be shared with parents
- Only our Chefs work with or use knives and/or heated equipment we keep kids safe!
- <u>Food Allergies</u>? We understand the seriousness of allergies and how to handle them properly and safely.

The Goal: Introduce your child to math and science in real-world applications. Talk about the history of food and where ingredients were found in the world. We also help students develop patience and the importance of following instructions

How We Accomplish This: Classes are designed to help develop math skills through cooking measurements and conversions using measuring cups, spoons, scales, and other methods. Students learn that following directions, working as a team, and having patience yields a successful outcome for what they are creating.

Class discussion includes the history and cultural significance of the dish or the ingredient and how it functions in the recipe we are creating.



Waiver and Release

Student and Parent /Guardian acknowledges, agrees and understands that Cooking/Baking have some inherent risks such as unknown food allergies, burns, cuts and other unforeseeable hazards associated within an educational culinary setting. All proper safety measures will be adhered to within State and Federal regulations. Student/Parent/Guardian also agrees (TAT Enterprises LLC) dba Culinary Kids Academy LLC shall not be held responsible or liable for any claims, demands, injuries, damages, actions, or causes whatsoever to persons or property aris out of t acts of active passive negligence on the part of Culinary Kids Academy LLC, its employees, agents, or representatives. By signing this document, you authorize Culinary Kids Academy LLC to provide Cooking/Baking classes and information to your child in an educational environment.

Policies and Procedures

Students are expected to follow all instructors' directions at all times. A student may be asked to leave the class if they are disruptive or are acting in a manner that is unsafe for them to participate safely. Habitual occurrences may require the student be permanently removed from the class until they are able to demonstrate, to the satisfaction of the instructor, that they will be able to follow all instruction and participate in a constructive manner.

By signing this document, you attest that you are the listed child's parent or legal guardian and grant Culinary Kids Academy LLC permission to use photographs described as headshot, group portraits, and group class activities for any legal use, including but not limited to publicity, copyright purposes, illustrations, social media, advertising, and web content.

Child's Full Name:		
<i>Age</i> : Grade:		
List Of Any Known Food Allergies:		
Signature:	Date:	