



CAMP CHEF 2024

Food Friends and tons of fun!

Edible Education Culinary Camps are designed to:

- Provide students with the opportunity to interact with role models displaying healthy eating habits and lifestyles.
- Get children up, active and participating in meal planning and preparation.
- Fight childhood obesity.
- Bring Science and Math to life.
- Broaden a child's knowledge and understanding of the world with international cuisines.
- Introduce culinary industry entrepreneurial skills.
- Teach cooperation and the ability to work well with others to complete a task.
- Have a ball!

Children learn best by doing. We believe that if children get to cut it and cook it, they will eat it. Our chefs will show your children the joy and satisfaction of preparing local, seasonally available food.

Camps are structured into weekly themes. Each day children will prepare two to three recipes based on the theme.

We offer two sessions per day, 9am-12noon and 2pm-5pm with a different weekly theme for each session. Some of our most popular themes are repeated throughout the summer. We allow for flexibility of enrollment. Register for one or two days per week or for the full week.

Pricing

\$75 per day per session

\$325 per week per session

Location

3939 Atlanta Highway, Suite 105, Loganville GA 30052

770-466-9550

<https://edibleeduga.com/>

CAMP CHEF Weekly Themes

Date	9am-12noon	2pm-5pm
Week 1 June 3-7	<p style="text-align: center;">Edible Essentials</p> <p>We will take young chefs through the basics of cooking starting with the number one chef basic, eggs. Students will test new skills each day with more challenging dishes throughout the week.</p> <p>Sample Menu: Breakfast Burritos, Flatbread Pizzas, Better Burgers, and more.</p>	<p style="text-align: center;">Sweetheart Baking</p> <p>This camp will explore basic baking skills such as measuring accurately, stirring, temperatures, resting, and combining ingredients. A great class to introduce young chefs to this very important skill.</p> <p>Sample Menu: Cookies, Brownies, Cupcakes and more.</p>
Week 2 June 10-14	<p style="text-align: center;">Loving My Lunch</p> <p>Loving My Lunch explores different styles of lunch in an easy a yummy way, so you can be excited about lunchtime! From wraps to bowls to bento boxes, young chefs will find confidence in the kitchen to help with that all important meal.</p> <p>Sample Menu: Sushi, Pesto Chicken Panini, Burrito bowl and more.</p>	<p style="text-align: center;">Cruise At Sea</p> <p>All aboard SS Edible Education! We are going on a culinary tour at sea, from Egypt to Hawaii to Greece.</p> <p>Sample Menu: Hawaiian Huli Huli Chicken, Egyptian Hummus, Greek Chicken Gyros and more.</p>
Week 3 June 17-21	<p style="text-align: center;">Grow It Cook It</p> <p>If Georgia can grow it, your child will cook it at Edible Education! We will explore where our food comes from, how it grows, and what's in season. We will be using local, seasonal foods in every recipe.</p> <p>Sample Menu: Kitten Pies, Kale Chips, Potato Salad, Tomato, Spinach, and Feta Quiche, and more.</p>	<p style="text-align: center;">Open A Bakery</p> <p>The name says it all, Edible Education is opening a bakery. Campers will learn from start to finish, not only how to bake the tasty treats, but the basics of running their own business.</p> <p>Sample Menu: Cinnamon Rolls, Donuts, Bread, and more.</p>
Week 4 June 24-28	<p style="text-align: center;">Sweetheart Baking</p> <p>This camp will explore basic baking skills such as measuring accurately, stirring, temperatures, resting, and combining ingredients. A great class to introduce young chefs to this very important skill.</p> <p>Sample Menu: Cookies, Brownies, Cupcakes and more.</p>	<p style="text-align: center;">Open a Restaurant</p> <p>The name says it all, Edible Education is opening a Restaurant! This camp is for the serious chefs among you. We will be covering cook times and temperatures, sauces and sides, and proper dinner service.</p> <p>Sample Menu: Fresh made pasta, pesto, pan grilled tilapia, chocolate mousse and more.</p>

<p>Week 5 July 8-12</p>	<p>Open A Bakery The name says it all, Edible Education is opening a bakery. Campers will learn from start to finish, not only how to bake the tasty treats, but the basics of running their own business. Sample Menu: Cinnamon Rolls, Donuts, Bread, and more.</p>	<p>Edible Essentials We will take young chefs through the basics of cooking starting with the number one chef basic, eggs. Students will test new skills each day with more challenging dishes throughout the week. Sample Menu: Breakfast Burritos, Flatbread Pizzas, Better Burgers, and more.</p>
<p>Week 6 July 15-19</p>	<p>Science of Cooking: Love to cook? Need help with math and scientific concepts? Then we have got the camp for you! Science has never been this tasty. Campers will learn all about the science behind why foods work with other foods the way they do. Sample Menu: Yeast Pretzels, Eggs Benedict, Chocolate Pudding and more.</p>	<p>Tropical Treats We are cooking up culinary delights from the South Pacific to the Caribbean. Using fresh and light ingredients to celebrate the vibrant food from tropical paradises. Sample Menu: Coconut Nice Cream, Mango Smoothies, Jerk Chicken, Ginger Meatballs and more.</p>
<p>Week 7 July 23-26</p>	<p>Food Around the World Join us on an Edible Adventure around the world! Food Around the World gives campers insight on international cuisine. We will make foods from places like France, Mexico, Egypt, and right here in the states. Sample Menu: Hawaiian Huli Huli Chicken, Japanese Sushi, and Italian Pasta.</p>	<p>Open A Bakery The name says it all, Edible Education is opening a bakery. Campers will learn from start to finish, not only how to bake the tasty treats, but the basics of running their own business. Sample Menu: Cinnamon Rolls, Donuts, Bread, and more!</p>
<p>Week 8 July 29-Aug 2</p>	<p>Sweetheart Baking This camp will explore basic baking skills such as measuring accurately, stirring, temperatures, resting, and combining ingredients. A great class to introduce young chefs to this very important skill. Sample Menu: Cookies, Brownies, Cupcakes and more!</p>	<p>Let's Have A Party Edible Education is having a party! Join us in learning different foods for different themes of parties. We will have a Tea Party with Cucumber Sandwiches, Scones, and of course Tea, a sleep over party with popcorn, pizzas, and more yummy snacks, and many more parties to celebrate the end of camp!</p>