

It's never too
soon to dream
of Summer

7th Annual Kids
SUMMER
COOKING CAMPS 2019



4550 S. Brust Ave.
St. Francis, WI 53235

Registration is now open at
superiorculinarycenter.com

Camps run June 11 to August 16, 2019



A fun cooking adventure each day from our all-new menu for 2019

SCC runs an annual ten-week summer cooking camp from June 11 to August 16, 2019 for kids between the ages of 5 to 16 years. These kids cooking classes have been developed to inspire, excite and feed the curiosity of your growing chef. They give the Junior Chefs the opportunity to experience a variety of cooking methods as they create delicious meals. The young chefs will have the opportunity to cook & have fun in the kitchen while learning the basics of etiquette & nutrition.

In this fun, four-day camp, running from Tuesday to Friday weekly from 10am

to 3:00pm, Junior Chefs will practice essential kitchen skills and master the fundamentals of cooking techniques, tools and utensils, measuring, mixing, and working cleanly and safely in the kitchen.

We will explore new foods and learn about ingredients while following recipes geared for their age group.

These programs provide an opportunity for young chefs to get comfortable and have fun in the kitchen. Students are placed in small groups by age to experience learning at just the right level and receive recipe cards for everything they make.

Registration is open now!

Cooking groups must have a minimum of 6 students. All classes are drop-off unless otherwise specified. Parents and guardians, please check your kids in promptly for class and return to pick them up after class.

Leftover Policy

Students make a full meal and eat the food they prepare at the end of each class with their group. Though there are often leftovers, the Junior Chefs are expected to share the leftovers with their group if they want to take a carryout home. No one student can take all the leftovers for their home.

Refund Policy

Full tuition is due at the time of enrollment. Fees are non-refundable and nontransferable. All classes subject to cancellation or rescheduling. All meals and lab materials are included while at camp.

Week 1: Baking Camp – Breads, Cookies, Pies & Cakes

Class Description: Do you have a young aspiring pastry chef in your household that is serious about desserts? This is the kids-only baking camp for them! This camp features a full instructional agenda of pastry & baking skills and confectionery techniques taught by the SCC chefs according to their specialties. As with all of our baking & chocolate classes, we will focus on methodology using only a handful of basic, high quality ingredients.

Date: 6/11/19-6/14/19

Time: 10:00am to 3:00pm

Junior Chef Ages: 5-16 years

Price: \$237.60 (includes sales tax)

Day 1: Breads – Rosemary Focaccia, Fresh Corn Cornbread, Monkey Bread, Parmesan and Asiago Cheese Garlic Bread

Day 2: Cookies – French Macaroons, Triple-Chocolate Cookies, Chocolate Turtle Cookies, Peanut Blossom Cookies

Day 3: Pies – Triple Chocolate Chunk Pecan Pie, Peanut Butter Pie, French Silk Chocolate Pie, Grasshopper Pie

Day 4: Cakes – Chocolate Turtle Cake; Chocolate-Peanut Butter Cake, Pina Colada Cake

Note: Lunch & Snack is provided to all campers.

Week 2: Parisian Pleasures – French Food

Class Description: This Parisian cooking camp caters specially to your little chef, with fun-filled classes that impart basic kitchen techniques while also helping to develop a sensibility for quality ingredients and balanced eating. Your children will be delighted with themselves after producing these delicious French recipes – from the savory to the sweet. Make some classics like Chocolate Souffle, Pissaladiere – Provençal Pizza and Crepes with Chocolate and Orange

Date: 6/18/19-6/21/19

Time: 10:00am to 3:00pm

Junior Chef Ages: 5-16 Years

Price: \$237.60 (includes sales tax)

Day 1: Salad with Herbed Baked Goat Cheese and Vinaigrette, French Mashed Potatoes with Cheese and Garlic (Aligot), Sautéed Chicken Cutlets with Tomato, Thyme and White Wine Vinegar, and Crepes with Chocolate and Orange

Day 2: Potato Salad 'Du Jardin', Summer Vegetable Gratin, French Onion Hamburger Steaks with Potatoes and Gravy, and Chocolate Chip Stuffed French Toast

Day 3: French Brunch Menu: Breakfast Strata with Spinach and Gruyère, French Omelets, French Toast Casserole, Deep-Dish Quiche Lorraine, and Buttermilk Waffles with Maple Syrup

Day 4: Pissaladiere – Provençal Pizza, Smoked Salmon and Leek Tart, "Oreo" Cookies and Chocolate Souffle

Week 3: Foodie Kids

Class Description: Raising a foodie? Join us for a fun, sophisticated mix of hands-on cooking and urban foodie adventure. This is a perfect cooking class for your young foodie, no matter what style of foodie they are, we have it covered with inspiring and delicious menus. All our recipes are chef-developed, kid-tested, real food for your young foodie. Kids end up with full bellies and broader palates, plus the skills, recipes and inspiration they need to recreate the dishes at home.

Date: 6/25/19-6/28/19

Time: 10:00am to 3:00pm

Junior Chef Ages: 5-16 Years

Price: \$237.60 (includes sales tax)

Day 1: Hipster Foodie – Grilled Fish Tacos, Oven-Grilled Reuben Sandwiches, Home-made Soda, and Beignets.

Day 2: Fast Food Foodie – Steak Fries, Chicken Nuggets, Wisconsin Butter Burgers, Ultimate Chocolate Milkshake, and Thick and Chewy Chocolate Chip Cookies

Day 3: Farmers Market Foodie – Crispy & Creamy Kale Salad with Skirt Steak, Farmers' Market Pasta with Leeks, Spinach, and Summer Squash, and Peach Cornmeal Upside-Down Cake

Day 4: DIY Foodie – Roasted Red Pepper Shrimp and Pasta Salad, Pan-Seared Shrimp with Ginger-Hoisin Glaze, Chicken Lettuce Wraps, and Summer Berry Bake

Week 4: Cookin' With Fire

Class Description: It's time to fire up our outdoor grilling patio at Superior Culinary Center. Teaching kids to how to cook is important for their development. Now SCC is giving kids hands-on experience to safely learn how to grill. Join us for our comprehensive hands-on grilling camp. Master the ins-and-outs of grilling & learn tips and methods in brining, marinating, slow cooking, smoking, and dry and wet rubs. Your young chef will leave this class feeling "fired up" for an adventurous grilling season.

Date: 7/1/19-7/5/19 (Note: No class on July 4th)

Time: 10:00am to 3:00pm

Junior Chef Ages: 5-16 Years

Price: \$237.60 (includes sales tax)

Day 1: Grilled Spicy Lime Chicken, Grilled Steak Fajita Pizza, Black Bean and Avocado Salad, Grilled Corn on the Cob, and Perfect Latin Flan

Day 2: All-American Burgers, Grilled Tomato and Cheese Pizzas, Greek Salad, and Baklava

Day 3: Grilled Steak Burgers, New Orleans-Style Grilled Shrimp, Grilled Vegetable Kebabs, and Stars and Stripes Berry Trifle

Day 4: Texas-Style Barbecued Beef Ribs, Barbecued Pulled Chicken, Cool and Creamy Macaroni Salad, and Rich and Tender Shortcakes with Strawberries and Whipped Cream

Week 5: Baking Camp – Chocolate Making, Baking & Pastry Creation

Class Description: Join us in demystifying macarons, handcrafting truffles, flourless pastries, and baking the most delicious lava cakes! Our cooking & baking classes are a perfect way to spend a Summer week!

Date: 7/15/19-7/19/19

Time: 10:00am to 3:00pm

Junior Chef Ages: 5-16 Years

Price: \$237.60 (includes sales tax)

Day 1: Hazelnut Meringue Tower, Peanut Butter Truffles, and Grasshopper Ice Cream Cake

Day 2: Hazelnut Espresso Truffle Cookies, Meringue Cookies and Éclair Cake

Day 3: Chocolate Truffles, Chocolate Peanut Butter Fudge, and Glazed Chocolate-Mint Cookies

Day 4: Macarons, Caramel Chocolate Peanut Bars, and Individual Molten Chocolate Cakes

Note: Lunch & Snack will be provided to all campers.

Week 6: A Trip to Italy

Class Description: Whether rolling out pasta dough to make Gnocchi, or kneading the perfect Pizza Margherita, kids will enjoy being an Italian chef at Superior Culinary Center. Your young chef will learn to measure, mix, peel, chop, dice and prepare recipes under the supervision of our professional chefs while learning about the healthy Mediterranean diet.

Date: 7/16/19-7/19/19

Time: 10:00am to 3:00pm

Junior Chef Ages: 5-16 Years

Price: \$237.60 (includes sales tax)

Day 1: Taste of Italy – Cherry Tomatoes & Mozzarella Caprese Skewers, Shrimp Scampi with Campanelle, Green Salad with Roasted Pears and Blue Cheese, and Tiramisu Ice Cream Cake

Day 2: Italiano Motto Menu – Fresh Handmade Pasta, Ricotta Ravioli, Garden Pesto Sauce, Parmesan Chicken, and Milk Chocolate Cheesecake

Day 3: Roman Culinary Adventure – Tuscan Grilled Chicken Salad, Steak Milanese, Baked Four-Cheese Pasta, and Italian Flag Cake

Day 4: Neapolitan Pizza – Make Fresh Pizza Dough & Sauce from scratch, Pizza Margherita – The Original, created for the Queen, Pizza ai Quattro Formaggi, Pizza Marinara – the Garlicky Sailor's Delight, and Chocolate Covered Strawberries

Week 7: Baking Camp – Sweet Sensations

Class Description: Travel the globe indulging your sweet tooth while learning how to make scrumptious international desserts. In this fun exploration of world treats, you'll join a group of other Junior Bakers and become your family's dessert chef. Learn how to make yummy global goodies and baked treat favorites!

Date: 7/23/19 – 7/26/19

Time: 10:00am to 3:00pm

Junior Chef Ages: 5-16 Years

Price: \$237.60 (includes sales tax)

Day 1: Cookies & Cupcakes – Chocolate-Mint Cookies, Soft and Chewy Peanut Butter Cookies, Easy Birthday Cupcake, and Ice Cream Cupcake

Day 2: Breakfast Goodies – Sunday Brunch French Toast, Classic Buttermilk Waffles, Family-Style Denver Omelet, and Quick and Fluffy Biscuits

Day 3: Summer Time Desserts – Summer Berry Trifle, Fresh Fruit Tart, and Peach Cobbler with Frozen Peaches

Day 4: The Cake Whisperer – Chocolate Peanut Butter Cake, Red Velvet Cake with Cream Cheese Frosting, and Magic Chocolate Flan Cake

Note: Lunch & Snack will be provided to all campers.

Week 8: Food Truck Wars

Class Description: Seven teams of food truck novices are going to learn to slice, dice and deep-fry their way through our Food Truck Wars. Come down and learn how to make Food Truck food and then taste delicious results from a bevy of our food truck teams. Then cast your vote at the festival for your favorite bites.

Date: 7/30/19 – 8/02/19

Time: 10:00am to 3:00pm

Junior Chef Ages: 5-16 Years

Price: \$237.60 (includes sales tax)

Day 1: Serial Grillers – Texas-Sized BBQ Chicken and Cheddar Sandwiches, Steak Hoagies with Mushrooms, Onions, and Peppers, Chicago-Style Italian Beef Sandwiches, and Roast Beef Po' Boys

Day 2: Hot Press Panini's – Steak and Blue Cheese Panini, Classic Grilled Cheese Panini, Oven-Grilled Reuben Panini, Smoked Turkey and Pepper Jack Panini

Day 3: Lettuce Eats – Greek-Style Lamb Pita Sandwiches with Tzatziki Sauce, Asian Chicken Lettuce Wraps, Spiced Beef Lettuce Wraps, and Spicy Shrimp Lettuce Wraps with Mango Salsa

Day 4: Rock N' Roll Subs – Meat Ball Sub, Cheese Steak Sub, Toasted Turkey Subs with Smoked Mozzarella, and Italian Beef Sub

Week 9: Global Cuisine Street Food

Class Description: Can't travel the world? Then bring global cuisine to you – imagine Crispy Mexican Bites and Shrimp Tikka Masala, Bollywood-style Curries simmering in huge pans, each the shade of a season. Crepes browning on griddles, flipped and smeared with molten chocolate.

Eating is surely one of the greatest pleasures of travel. When you can't enjoy the luxury of strolling from patisserie to paelleria, pouring international influences into your cooking is the tastiest way to banish gastronomic monotony. This four-day camp for our Junior Chefs will let them experience, hands-on, cooking from around the world. These are simple yet sophisticated menus that they can recreate at home.

Date: 8/6/19 – 8/09/19

Time: 10:00am to 3:00pm

Junior Chef Ages: 5-16 Years

Price: \$250.00 (includes sales tax)

Day 1: Mexican Fiesta Menu – Mexican Rice with Charred Tomatoes, Chiles and Onion, Layered Mexican Salad, Mexican-Style Garlic Shrimp, and Perfect Latin Flan

Day 2: Indian Bollywood Menu – Indian-Style Spinach with Fresh Cheese (Saag Paneer), Shrimp Tikka Masala, Chicken Makhani, Indian Flatbread (Paratha), and Apricot Custard Flan

Day 3: A Taste of France – Crab Cakes with Remoulade Sauce, Salad with Herbed Baked Goat Cheese and Vinaigrette, Potatoes Lyonnaise, Steak Tips au Poivre, and French Silk Chocolate Pie

Day 4: Traditional Thai – Shrimp and Mango Spring Rolls, Kung Pao Shrimp, Grilled Thai Curry Marinated Skirt Steak, Thai-Style Curried Chicken Fried Rice, and Coconut Cream Pie

Week 10: Baking Camp: Sweet Obsessions

Class Description: In this fun, four-day camp, young chefs will explore the world of baking and create a delicious array of sweet treats. Our instructor will introduce kids to the fundamentals of baking – from reading and following recipes to the importance of kitchen safety. Kids will enjoy working alongside classmates as we practice making from-scratch versions of favorites such as classic American fudge and fabulous French éclairs. We'll build on skills throughout the week and finish with a final day celebration featuring show-stopping French and Italian classic. Share your love of baking and boost your child's confidence in the kitchen with a culinary experience they'll never forget.

Date: 8/13/19 – 8/16/19

Time: 10:00am to 3:00pm

Junior Chef Ages: 5-16 Years

Price: \$237.60 (includes sales tax)

Day 1: Éclairs & Napoleons – Mocha Pastry Cream for Eclairs and Napoleons & Chocolate-Glazed Doughnuts

Day 2: Dream Bars – Crunchy Granola Bars, and Ultra Nutty Pecan Bars

Day 3: Fudge – Chocolate Peanut Butter Fudge, Chocolate Fudge, and Chocolate Peppermint Fudge

Day 4: Classic Cream – Classic Creme Brulee, Tiramisu, and Chocolate Souffle

STUDENT COOKING KIT: Only \$59.00

- Knives
- Spatula
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- Measuring Cups
- Measuring Spoons
- Mixing Bowls
- Vegetable Peeler
- Whisk
- Scraper
- Rolling Pin
- Pastry Brush



The Ultimate Summer Experience

Treat young chefs to an unforgettable, immersive experience of hands-on fun, making all their favorite summertime foods from scratch. Each day, they'll put on an apron and get cooking. The best part—

they'll get to eat everything they make!

Plus, in our final Friday class, they'll get a chance to show off all the skills they've learned with a friendly **Mystery Box team competition**. Designed for ages 5-16, our all-new summer series makes the perfect foundation for a lifetime of great cooking, all while having fun and trying something new.

