

Wild Thyme Summer Camp Descriptions for 2019

Session One: Cook Like A Food Network Star

June 3rd-June 7th

During this 5-day camp experience, your young chef will participate in hands-on classes under the guidance of our expert Chef Instructors. This week the campers will learn how to make some of the Food Network Stars Best Dishes!

Each day will feature a challenge inspired by a different show.

- Kids Baking Championship The competition involves children competing to make the best dish, and are judged on presentation, taste, and creativity. We will take our bakers on a safari of sweetness as they challenge them to create mini cheesecakes with colorful animal prints, from tiger and zebra ...
- Good Eats Reloaded We will explore the origins of ingredients, decode culinary customs and make delicious recipes created by Alton Brown himself. We will focus on a few episodes of the show, "How the Dough Rises" and "For Who the Cheese Melts"
- Cupcake Wars Kid chefs are divided into teams and are given a cupcake challenge and a decorating theme. Frosting, flour and fun are flying all around on this delicious day of camp.
- Chopped Junior In this version of the long-running Chopped show, children are tasked with making something out of mystery-basket ingredients.

Session Two: Around the Globe- Journey Through Food

June 10th-14th

Calling all chefs from across the globe! We've got your passport ready. Let's take your palate on a world tour and enjoy flavorful favorites from each country we visit including Italy, Thailand, and many more. Pack up your adventure bags and let's get cooking!

- **Monday** - Eastern European - Germany, Austria, Poland
- **Tuesday** - Asian Escape- China and Thailand
- **Wednesday** - Field Trip Day- Exploring local international markets!
- **Thursday** - Spanish cuisine and Mediterranean
- **Friday** - Making Appetizers and Sushi Party

Whether it's rolling sushi, or making pizza from scratch, or even a special desert, this class will dig deeper into one recipe or method of cooking to make sure our budding chef's go home with a special skill!

Session Three: Baking and Pastry Arts

June 17th - 21st

Learn to bake like the pros as we master the perfect techniques for Handmade Breads, Pies, Muffins, Cookies & Cupcakes! Each day we'll learn a new baking skill from creaming butter and sugar for our Chocolate Sandwich Cookies, to kneading dough for our amazing Flatbread, and perfecting crumb toppings for our Berry Crumb Bars. And like all our offerings, we'll whip up both savory and sweet recipes to keep your chefs cheering! The week culminates with everyone's favorite, a Battle Cupcake Challenge!

Session Four: Teen Boot Camp**June 24th- 28th**

Is your teen ready to take their culinary skills to the next level? In this five-day Boot Camp, the Wild Thyme seasoned professional chefs will teach teens, ages 12 to 16, essential cooking techniques and share kitchen wisdom that will stay with them for a lifetime. Students will become proficient at making sauces, knife skills, meat and vegetable cookery, making dough and baking. Additionally, they will understand the hows and whys of cooking, preparing them for a future of confidence in the kitchen.

Session Five: Little Chef's In Training**July 8th -12th**

This camp is for our Kiddie Kapers ages 5-7. In this camp we feature a daily story that is related to food and the day is filled with recipes and crafts that campers will prepare based around the story. Example: "Cloudy with a Chance of Meatballs" – campers will prepare Spaghetti and Meatballs for lunch make paper umbrellas, learn about making fresh pasta, etc." "Dragons love Tacos- kids will go on a scavenger hunt for taco ingredients, make their own cheese quesadillas, make their own Chinese dragon crafts, and much more" This camp is specifically designed for the younger taste buds with age appropriate activities, table setting and etiquette, emphasis on trying new foods, and healthy nutrition basics introducing the importance of "Eating the Rainbow." The time frame for this camp is from 9am-1:30pm ; however, aftercare is available.

Session Six: Road Trip USA- Culinary Classic's from America!**July 15th -19th**

Send your child on a culinary trip across the USA! In this exciting new culinary camp young chefs will explore flavors and ingredients from coast to coast and regions in between! Chefs will work as a team and enjoy dishes they make together. Sample menu includes: New England fish and chips, Boston Clam "Chowda", Carolina Style BBQ, Southern Fried Chicken, Cornbread, New Orleans Beignets and Crawfish Gumbo, Tex Mex Tacos, guacamole, and homemade tortilla chips. And a classic Picnic at the end of the week featuring grilled hamburgers, BLT, potato salad, Cobb salad, homemade milkshakes, chocolate chip cookies, and banana pudding!

Session Seven: Kids Iron Chef and Ultimate Chopped Challenge!**July 22nd-26th**

Think your kid has what it takes to make it in the big leagues? This cooking camp will test their skill, kitchen acumen, and put them in pressure cooker tests that will challenge the foodie in your family. No previous culinary skills are required for this camp as we will pair teams according to skill level and have fun quick fire challenges each day to encourage teamwork and creativity. This week will end with the ultimate chopped challenge and parents will be encouraged to watch this live cooking show presented by our campers and challengers!

Session Eight: Cupcake Wars and Cake Decorating**July 29th - August 2nd**

If your child likes watching Cupcake Wars on the Food Network, they will love this camp! Kids will learn different baking and decorating techniques and apply those skills and their creativity as they bake and decorate cupcakes. We will work in teams to compete cupcake vs. cupcake!. Each day there is a new cupcake theme to be executed and at the

end, students will get to showcase their creations as the Wild Thyme chef's award a winner!

Session Nine: Master Jr. Chef's

August 5th -August 9th

Camp Master Jr. Chefs is an immersive culinary experience designed for kids and teens ages 8-16. It's an unforgettable week full of cooking, learning, team challenges and FUN! Campers sharpen their culinary skills under instruction from expert chefs. They also develop healthy lifestyle and personal growth skills alongside training by our staff of culinary professionals. This week will end with a Master Jr. Chef's culinary showcase, where teams will demonstrate new dishes and techniques they have perfected throughout the week.