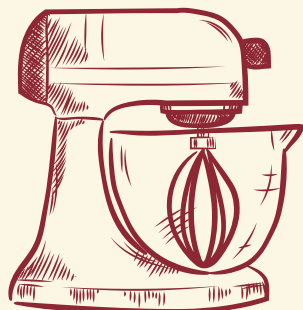




SUMMER KIDS COOKERY COURSE

FOR JUNIORS AND TEENS

2023



121, Triq il-Kbira Had-Dingli, Malta



JUNIOR CHEFS COOKERY COURSE

Children will explore new culinary skills while understanding the value of local and fresh produce. All sessions are delivered by a qualified chef instructor. By the end of this cooking program, your child will be able to be self-sufficient and independent to prepare, cook and serve a light snack or meal and work in an organised clutter-free environment.

LEARN THROUGH COOKING

This is the best way to let your kids get creative with cooking whilst keeping your kitchen clean. Enroll them in a hands-on class where they will learn how to follow instructions and wide range of cooking skills that will last them a lifetime – from healthy ways of creating a healthy breakfast, to making a pasta from scratch, fruit compotes and picnic snacks. This is possibly the best and most creative use of your kids summer holidays and getting yourself out of making them lunch.



Duration	Starting	No of sessions	Price	Age	Time	Day
9 weeks	4th July	9	€450	7-11 years	9am -12pm	Tuesday
1	4th July	Seasonal Breakfast ideas				
2	11th July	Pasta Making from Scratch				
3	18th July	Sheep Cheeslets Making and Sheep Farm Visit				
4	25th July	Bread Making and Traditional Maltese Dips				
5	1st August	Rural Maltese Cuisine				
6	8th August	Traditional Maltese Sweets				
7	22nd August	Summer Fruit Favourites				
8	29th August	Cookie Baking and Ice-creams				
9	5th September	Picnic Snacks and Diar il-Bniet Estate Visit				

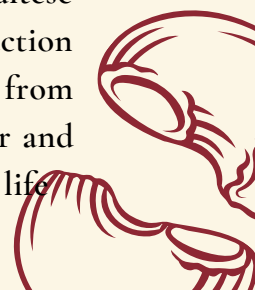
Please note that although the schedule is set, the activities could be subject to change

TEEN CHEFS COOKERY COURSE

Children will explore new culinary skills while understanding the value of local and fresh produce. All sessions are delivered by a qualified chef instructor. By the end of this cooking program, your child will be able to be self-sufficient and independent to prepare, cook and serve a light snack or meal and work in an organised clutter-free environment.

LEARN THROUGH COOKING

Teenagers will have the opportunity to master the fundamentals of Maltese cooking, enjoy working alongside classmates whilst learning different cooking techniques – from the different ways of cooking Rabbit to Traditional Maltese Starters and Main courses, baked imqaret and fresh spaghetti. The production and process of food in relation to better understating of where food comes from will be one of the highlights in this course. Make the most of their summer and enroll your teen in this enriching course that will come in handy throughout life.



Duration	Starting	No of sessions	Price	Age	Time	Day
9 weeks	6th July	9	€500	12-16years	9am -12pm	Thursday

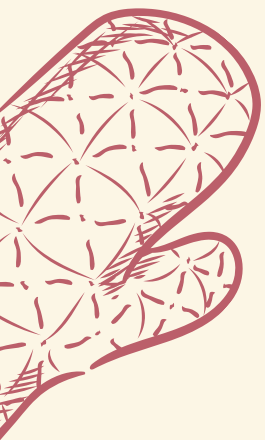
1	6th July	Bread Making and Traditional Maltese Dips
2	13th July	Sheep Cheese Making and Sheep Farm Visit
3	20th July	Pasta Making from Scratch
4	27th July	Traditional Maltese Cuisine - Starter Dishes
5	3rd August	Traditional Maltese Cuisine - Main Course Dishes
6	10th August	Rabbit - 3 Typical Dishes
7	24th August	Maltese Sweets
8	31st August	Summer Fruit and Traditional Maltese Ice cream
9	7th September	Diar il-Bniet Estate Tour, Agriculture Talk and Picnic Food

Please note that although the schedule is set, the activities could be subject to change

WHAT DOES EACH COURSE INCLUDED

- Hands on cooking workshop
- Recipes
- An apron & hat
- Visit to a local producer (understanding the concept of farm to fork)
- All ingredients & equipment provided
- Certificate of completion

[CLICK HERE TO
RESERVE YOUR SPOT TODAY!](#)



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