**Superior Kids Cooking & Baking Class Schedule**

**2019**

Superior is offering a huge variety of classes for kids and teens, including a 3-day holiday cooking camp for kids ages 5-15. Each day will feature a different menu, including chocolate truffles, Macaroons, Classic Gingerbread Cake & Macaroons

Kids will learn how to read recipes; measure ingredients and they'll learn basic knife skills. And of course, they'll get to sample everything they make!

**Cooking Theme: Kids Super Bowl Party Cooking Class**

**Class Description:** Sure, football is the reason for the occasion, but let’s face it: The real star of any Super Bowl party worth attending is the food. A good Super Bowl party menu should provide variety—spicy wings, loaded nachos, and a killer chili are all musts. From there, you can get a little adventurous—Cast Iron Baked Pepperoni Pizza Dip, anyone? Lastly, you want to cap your menu off with a delicious dessert. We suggest you don’t throw a hail Mary on this one and stick to something classic—cookies or brownies will do the trick. Below, we’ve compiled five of our favorite party snacks, all of which are sure to impress your guests at your Super Bowl bash

**Date: January 26th 2019.**

**Time:** 11:30 am – 2:30pm

**Cost:** $45.00 per Child plus tax

**Junior Chef Ages**: 5-15

**Menu:** Cast-Iron Loaded Beef Nachos: Buffalo Wings: Cast Iron Baked Pepperoni Pizza Dip & Cream Cheese Brownies

**Cooking Theme:** **Kids Sweet Valentine’s Day Baking Class**

**Class Description:** Love is in the Air. Valentine’s Day may be all about your sweetheart, but for kids, it’s all about sweets. Let your little ones explore the world of baking, chocolate and cookie decorating. We promise love at first bite.

Three Indulgent Chocolate Dessert Recipes to Make for Valentine's Day. From an elegant chocolate tart to homemade truffles, these chocolate desserts are sure to impress.

**Date:** February 9th 2019

**Time:** 11:30 am – 2:30pm

**Cost:** $45.00 per Child plus tax

**Junior Chef Ages**: 5-15

**Menu:** Hot Fudge Pudding Cake; Rich Chocolate Tart, Valentino Cookies & Red Velvet Milkshake.

**Cooking Theme: St Patrick’s Kids Cooking Class**

**Class Description**: Let’s Get Green for St. Patrick’s Day! At SCC, every day is a celebration, but not every day is a GREEN celebration! We want to take the day to celebrate St Patrick’s day with your kiddos! What a lucky way to spend the morning! Your little pot o' gold will have a grand time learning to make treats for the whole family. Remember to wear green!

**Date**: March 16th, 2019

**Time**: 11:30am to 2:30pm

**Cost:** $45.00 per Child plus tax

**Junior Chef**: Ages: 5-15

**Menu:** Irish Brown Soda Bread, Irish Stew, Mint Chocolate Chip Cake & Vanilla Mint Milkshake.

**Cooking Theme: Kids Easter Cooking Class**

**Class Description:** Celebrate Easter in style with this wonderful selection of Easter ideas; from traditional Easter bakes, such as hot cross buns just like Nana used to make, to delicious lamb recipes that are perfect for a family get together, to bunny biscuits and Chocolate Easter egg cupcakes that the kids will love to decorate. And chocolate. Can’t forget the chocolate! Come on now – hop to it!

**Date:** April 20th 2019

**Time:** 11:30am to 2:30pm

**Cost**: $45.00 per Child plus tax

**Junior Chef**: Ages: 5-15

**Menu:** Hot Cross Buns; Garlic roasted leg of Lamb, (Few roasts make as grand an entrance as roasted leg of lamb, but its charms quickly fade upon carving. We wanted the gristle and gaminess gone before we entered the dining room), Family sized Potato Roesti & Roasted Beet and Easter hot chocolate with bunny biscuits & Chick Cupcakes.

**Cooking Theme: Mommy & Me.**

**Class Description: Mother’s Day Cooking Class**. Share your passion for cooking & baking with your little loved ones in this fun, hands-on class. Kids will enjoy working alongside Mom (or Grandma or Auntie) as we practice making three scrumptious, spring-inspired treats. Our instructor will walk you through the steps for creating the brunch menu from scratch. After an afternoon of laughter and learning, your kids will look forward to many more family baking adventures.

**Date:** May 11th 2019

**Time**: 11:30am to 2:30pm

**Cost:** $45.00 for Moms, $20.00 per Child plus tax.

**Junior Chef**: Ages: 5-15

**Menu:** Sticky Buns with Pecans, Crepes with Sugar & Lemon, Scrambled Eggs with Arugula, Sun Dried Tomatoes, and Goat Cheese, French madeleine cookies & Salade de Fruits de Saison.

**Please Note:** This class is designed for children and adults to work and learn together. Class price is per person. Children under 18 must be accompanied by a paying adult

**Cooking Theme: Cooking with Dad**

**Class Description:** **– Kids Father’s Day Cooking Class.** Get Dad all fired up to cook with a menu you’ll love to make together. We’ve selected a menu of classic mouthwatering favorites that are as fun to prepare as they are to eat. Join our chef instructor and other dads and participants in our hands-on class where we will share techniques for getting top results in your kitchen, tips for selecting the season’s freshest ingredients, and inspiration to make cooking with Dad the best possible quality time together.

**Date:** June 15th 2019

**Time:** 11:30am to 2:30pm

**Cost:** $45.00 for Dads, $20.00 per Child plus tax.

**Junior Chef Ages**: 5-15

**Menu:** Make Pizza from Scratch with Dad, Garlic Bread, Best Caesar Salad & Monkey Bread.

**Please Note**: This class is designed for children and adults to work and learn together. Class price is per person. Children under 18 must be accompanied by a paying adult

**Cooking Theme: Bastille Day Celebration**

**Class Description:** Celebrate France's national holiday with this class designed around classic French fare. Our chef will share the traditional techniques behind a yummy menu of recipes plus tips for easy preparation so whether you're throwing a party Parisian-style or just enjoying this dinner at home, you'll pull it all off with ease.

**Date:** Saturday July 13th 2019

**Time**: 11:30am to 2:30pm

Cost: $45.00 per Child plus tax

Junior Chef: Ages: 5-15

**Menu:** French Potato Salad with Dijon Mustard and Fines Herbes, French Chicken in a Pot. Fish Meuniere with Browned Butter and Lemon Crepes with Chocolate and Orange

**Cooking Theme: Kids Campfire Cookout Day**

**Class Description:** The first Saturday in August is forever proclaimed to be Campfire Day and Night! Nothing says summer quite like the smoky-sweet flavor of a backyard BBQ. Here are some cool ways to beat the heat and fuel summer fun. It's time to grab your tongs, fire up the grill, and get cooking!

This is a very special time to enjoy the relaxing calm and peacefulness of a campfire with family or friends. It can be enjoyed in your backyard, at a camp out, by the shore, or just about anywhere that you can build a fire on the ground, or in a firepit.

**Date:** August 3rd, 2019

**Time:** 11:30am to 2:30pm

**Menu:** Grilled Mozzarella and Sun-Dried Tomato Skewers; Spicy Grilled Shrimp Skewers; Grilled Hamburgers with Garlic, Chipotles, and Scallions & Summer Berry Trifle

**Cooking Theme: Family Fun: Grandparents Day**

**Class Description:** Grandparents Day is a day for celebrating the connections between the generations. The purpose of the holiday, as stated in the preamble to the statute, is "to honor grandparents, to give grandparents an opportunity to show love for their children's children, and to help children become aware of the strength, information, and guidance older people can offer."

Share your love of cooking with the new generation. In this special class, kids and grandparents will enjoy creating a tasty meal together. From Ratatouille with Chicken to making a Browned Butter Blondies, it’s the perfect way to celebrate Grandparents Day.

**Date**: September 14th, 2019

**Time:** 11:30am to 2:30pm.

**Cost:** $45.00 per Person.

**Grandchild:** $20.00 per Child

**Menu:** Bread Salad with Tomatoes, Herbs, and Red Onions; Ratatouille with Chicken; Grilled Italian Vegetables with Thyme and Garlic Tortilla Casserole

Cilantro-Lime Vinaigrette with Greens & Browned Butter Blondies

**Please Note:** This class is designed for children and adults to work and learn together. Class price is per person. Children under 18 must be accompanied by a paying adult

**Cooking Theme: Ghoulish Fest**

**Class Description:** Calling all Jr. Chefs... Join us for a Spooktacular time as we whip up ghostly goodies in this three-hour Halloween Party & Cooking Class all in one! We encourage young Goblins & Ghouls to wear costumes (keeping in mind aprons will be worn part of the day) and get ready to whip up some delicious food! So, stop on by for a trick-or-treat with lots of food and plenty to eat.

**Date:** October 26th, 2019

**Time:** 11:30 am – 2:30pm

**Cost:** $45.00 per Child plus tax

**Junior Chef:** Ages: 5-15

**Menu:** Ghostly Milkshakes; Pizza Mummies; Deviled Egg Eyeballs; Spook-a-mole with Bat Ear Chips, Witches Finger Cookies & "Worm n' Dirt" Cupcakes with Fresh Whipped Cream

**Cooking Theme: Let’s Give Thanks**

**Class Description**: Let’s Give Thanks! Celebrate one of our favorite holidays and give thanks for Oven-roasted Turkey with Baked Cranberry Sauce, Succulent Sweet Potatoes with Orange Sauce, Homemade Cornbread Muffins, our Signature Squash Stuff, and Marvelous Marshmallow Pilgrim Hats. Have a gobblin’ good time with crafts, games, and stories.

**Date:** November 23rd 2019

**Time:** 11:00am to 2:30pm

**Cost**: $45.00 plus tax

**Junior Chef:** Ages: 5-15

**Menu:** Classic Bread Stuffing for a Crowd; Acorn Squash with Brown Sugar; Roasted Brined Turkey; Homemade Cornbread Muffins, Master Recipe for Mashed Potatoes & No-Bake Pumpkin Pie.

**December 2019**

**Holiday Favorite Desserts – Kids & Teens Holiday Cooking Classes**

Some of the sweetest holiday memories involve food––so this season, teach your eager kitchen helpers’ valuable culinary skills by taking them to a festive cooking class! Pint-sized chefs and bakers can whip up everything from French crepes to pumpkin pie and autumn soups. Along the way, they’ll also learn how to measure and mix and the benefits of shopping “in season” for produce. Who knows? Maybe this is the year your littlest elf will bake Santa’s cookies himself! Read on for where to cook up some holiday spirit and delicious delights.

**Cooking Theme: Jr. Bakers - Cupcake Wars!**

**Class Description**: Calling all Jr. Bakers ~ show us your skills!! Join us for a unique hands-on experience that is modeled after everyone's favorite Food Network show "Cupcake Wars"......

Jr. Bakers will begin with everything needed to bake some delicious cupcakes. They will also have access to our incredible pantry table full of items to make their cupcakes their own (all kinds of flavor extracts, gel colors, chocolates, nuts, dried & fresh fruits, candies, fondant & fondant molds, sprinkles, and more).

The cupcakes will be judged by our staff on creativity, design, and taste profile. This class is drop-off, but parents are welcome to come back at noon to watch the judging of the cupcakes and announcement of the winner (and there will be samples).

Yes, there will be a prize for the winner!

\*This class is for FUN! Some experience is recommended, but keep in mind this is for KIDS and they are not expected to be master bakers.\*

**Date:** December 7th , 2019

**Time:** 11:30am to 2:30pm

**Cost:** $45.00 plus tax

**Junior Chef:** Ages: 5-15

**Menu:** Dark Chocolate Cupcake, Ice Cream Cupcake & Easy Birthday Cupcake

**Cooking Theme: Holiday Appetizers**

**Class Description:** Learn how to make easy yet elegant holiday appetizers for your holiday party this season from Superior Culinary Center. These Christmas party appetizer recipes will have your guests clamoring around your dinner table. Get the party started with these pumped up Christmas appetizer recipes. From Holiday Cheddar Cheese Balls to Roast Beef Canapes, there's something for everyone here

**Date:** December 14th 2019

**Time:** 11:30am to 2:30pm

Cost: $50.00 plus tax

**Junior Chef:** Ages: 5-15

**Menu:** Roast Beef Canapés, Baked Brie Cups; Holiday Cheddar Cheese Ball & Crispy Parmesan Potatoes.

**Cooking Theme: Holiday Favorite Desserts**

**Class Description**: Finish an impressive holiday dinner with an equally stunning dessert. One whiff of these sweet treats and you'll be in holiday dessert heaven. Whether you choose to whip up a crowd-pleasing plate of cookies or an impressive Chocolate Candy Cane cake, you can't go wrong with one of these recipes.

**Date:** December 21st 2019

**Time:** 11:30am to 2:30pm

**Cost:** $45.00 plus tax

Junior Chef: Ages: 5-15

**Menu;** Chocolate Candy Cane Cake; Peppermint Mocha Cookies, Best Christmas Cookies; Classic Gingerbread Cake & Christmas Spice Cookies (Lebkuchen)

**Holiday Baking Camp – Kids & Teens Holiday Cooking Classes**

**Cooking Theme: Holiday Baking Camp** A three-day camp for kids to experience, hands-on, baking simple yet sophisticated menus that they can recreate at home. They will learn the basics of Baking and organizing prep work. Superior Culinary Center has a Junior Chef Winter Camp that will have your budding bakers creating beautiful French pastries. They'll learn how to whip up delicious tarts with cream filling, eclairs with ganache icing and the traditional holiday treats & cookies. They'll also learn important cooking techniques like using a hand mixer and piping bags, oven safety and ingredient prep called mise en place. The 3-day camp is for kids ages 7-15.

**Date:** December 26th, 27th & 28th 2019

**Time:** 11:00am to 3:00pm

**Cost:** $150.00 plus tax

**Junior Chef:** Ages: 5-15

**Menu**:

**Dec 26th** – Holiday Cookies: By the end of this course you will be able to:

Identify key equipment and ingredients used in holiday cookies. Master techniques used to prepare and decorate cookie-cutter cookies, understand how to soften and cream butter

Prepare Foolproof Holiday Cookies, French Butter Cookies, Easy Holiday Sugar Cookies and Macaroons.

**Dec 27th** **It’s hard to imagine a holiday meal without pies**. In this Holiday Pies lesson, you’ll learn how to make our foolproof pie dough, French Silk Chocolate Pie, as well as classic pecan pie and pumpkin pie.

**Dec 28th** **Favorite Chocolate Desserts:** Éclair Cake, Hazelnut Meringue Tower & Chewy, Fudgy Triple Chocolate Brownies & Fudgy Peanut Butter Mousse Cups.

**What to Expect**: Great cooking isn't about recipes—it's about techniques. In our classes you'll work together with other students in a fun, hands-on environment led by our professional chef instructors.

Classes are 3 hours, unless otherwise noted above

You will work with other students in groups of 6

You will be standing, cooking and working for most of the class, please wear comfortable, closed-toe shoes and have long hair tied back

You will enjoy a generous taste of every dish

Students receive a coupon good for 10% off in-store purchases the day of class

Superior recipes are developed using common cooking and baking ingredients that may or may not be specified in the menu titles, including various fruits and vegetables, nuts, meats, spices, wheat flours, etc. If you have a food allergy, please check with your local Cooking School before attending the class. Adjustments to recipes cannot be made during class.