

Young Chefs® Academy
Cooking School For Kids



“Recipe for Learning”
Field Trip
Planning Packet

Young Chefs® Academy is a unique culinary experience which offers cooking classes to children in a safe environment that encourages discovery and creativity. Picture a joyful kitchen, full of inspired children creating culinary masterpieces and filling the space with laughter and learning...Welcome to Young Chefs® Academy, where we transform an already favorite place in everyone's home into something quite extraordinary!

While YCA offers weekly cooking classes to individuals, more and more organizations and educational facilities are coming to us for a distinctive and interactive encounter with our customized field trips. The practice of cooking and working with almost any recipe enables children to learn a variety of academic skills.

General Information Sheet

Our Hours of Operation

Field Trip start times: Tuesday between 9-12:00, Wednesday between 9-1:30, Thursday between 9-11:30, Monday and Friday between 9-3. (If you need other times just let us know and we can see if there is availability)

MAXIMUM AMOUNT OF STUDENTS:

25/Kitchen with 2 Kitchens (If you have a group larger than 50 let us know and we can discuss your field trip options)

Group Rate

(\$10/\$15) / child: Please note there must be a minimum of (15/10) children in order to receive the group rate. Special custom field trips available at rates based on what you choose to make and timeframe. Our normal class rate is \$35/child.

Field Trip Time frame

Each field trip is between one and one and a half hours long. Field Trips up to 3 hours are available at additional cost. Call to discuss.

PLEASE ARRANGE ADULT SUPERVISION

One adult to every 10 children. Due to space limitations, we will only be able to accommodate the children attending the field trip unless room allows.

SPECIAL NEEDS FIELD TRIPS

We are more than happy to accommodate children and adults with special needs. Please call us to help design your best field trip option.

Weather policy

We will stay open unless severe weather forces us to close. In the event of school closings, we will be happy to reschedule for another day.

WHAT TO BRING AND ARRIVAL

Please bring all forms that have not been returned as well as a class list with the child's first and last name and Parent e mail. Please have the students have their hair pulled back and closed toe shoes for safety.

Please be ready to begin at your scheduled time (see enclosed reservation form). PLEASE HAVE THE STUDENT USE THE RESTROOM PRIOR TO COMING TO YCA AS WE ONLY HAVE ONE BATHROOM. A late arrival may necessitate adjustment of the educational programming as we may have other groups/sessions before and after your scheduled visit. If you are early, please keep your group occupied until the scheduled start time. If you are more than 10 minutes late we will go longer only if time allows and there may be an additional fee for staffing.

CHAPERONES

Teachers/Chaperones should accompany the group to enforce appropriate behavior, however, the program at Young Chefs® Academy builds in classroom management to give you time to enjoy the YCA experience. Depending on the size of your field trip class, teachers and chaperones may have the opportunity to get involved as well.

Safety

Please see the included form, "YCA Rules for Keeping it Safe in the Kitchen." You may use the included form for your purposes to help ensure the children are aware ahead of time of these safety guidelines. You do not have to complete these for the purpose of a Field Trip unless specified otherwise. Please notify all parents that we do use nuts in some recipes. We will provide a list of ingredients that can be shared with the parents before deciding if their child will be able to attend. Please feel free to contact us at 817-989-2433 for more information on ingredients that will be used and if there is an opportunity for substitutions for that particular child. While we would love to accommodate every child, there are certain circumstances that we cannot accommodate such as severe peanut allergy where peanut residue on ceilings or such is a concern.

SALES AREA:

Selections include quality cooking items, chef wear, apparel and miscellaneous items. Prices range from \$1.00 to \$50.00. Your group will be allowed time to browse in the sales area **if noted on the reservation sheet**. This will ensure the field trip does not coincide with another upcoming event.

Payment

Final payment is due on the day of the field trip. If a multi-day field trip is scheduled, payment may be received on the first day of the field trips scheduled. Fees will be based on the number of confirmed student 48 hours prior to the scheduled date. The Group Leader will make one payment for the entire group and is responsible for collecting and counting any cash. If paying by check or money order, please make your school or organization check payable to Young Chefs Academy. Credit cards accepted with proper ID. No additional coupons, passes or other discount offers can be applied to the Group Discounted Rate.

Before You Come

Please go over the "YCA Rules for Keeping it Safe in the Kitchen" (found in this packet) with your class before attending.

Whether you want a trip focused on a topic or just come to have fun,
YCA is the place! Contact us for more information so that we can
custom tailor your field trip package!

www.YoungChefsAcademy.com/fortworth

What to Expect!

You will be greeted by one of our friendly & trained chefs or assistant chefs when you first arrive during your scheduled time. Each student will don a YCA apron (assistance will be available to help younger students), directed to the hand washing station and seated at one of our stainless steel preparation tables. All children must wash their hands as instructed for safety/sanitary purposes.



Recipes for Learning: Let's Cook!

Cooking is a great opportunity to sharpen life-skills and stir-up creativity! It is also a great recipe for soaking-up some knowledge from the basic cognitive subject areas. In truth, any recipe prepared at YCA is a chance to explore many topics of study. Below you will find some of the nuggets of knowledge that could be used to spice up a lesson. This is just one example of the many teaching opportunities that are incorporated into a Young Chefs® lesson.

Math

Fractions, Measurements and Estimations are among of many areas covered during a “Cheesy Breadstick” lesson. Through participation, understanding, evaluation and application, students will use their creative skills to accomplish the task given based on the selected field trip.

Science

Evaluate the Scientific Method, Nutrition and even Space with recipes such as “Irish Soda Bread” and “Easy Apple Crunch”.

Health

Reinforce kitchen safety using Nutrition Facts, Kitchen tool guidelines and cleanliness.

Reading/Language Arts

Skills such as reading, comprehension, and following directions will encourage an unenthusiastic reader!

Social Studies

Enjoy the flavors of regional and international cuisines. Various cultures, geography and customs are among the items to be discovered as students cook recipes from the USA to China!

History

Royal Feasts, a Pirate’s Bounty or Supper in Space at YCA? How about Taming the Wild West or celebrating Black History Month? Let us help you develop a trip the kids will never forget!

We offer fun and educational field trips for ages 3-18, as well field trips to accommodate adults with special needs.

Here is some of what we offer:

- Ooey Goopy Cheesy Bread with Homemade Butter
1 hour long / \$10 per child / 15 child minimum
- Pizza-on-a-Stick
1.5 hours / \$15 per child / 10 child minimum
- Pasta from Scratch with Herb Butter Sauce.
1.5 hours / \$15 per child / 10 child minimum
- Whoopie Pies **ideal for returning clientele**
1 hour / \$10 per child / 15 child minimum

Our field trips offer exposure to teamwork skills, math, and science. The food is just the ‘icing on the cake!’
For more information or any further questions, don’t hesitate to call.



YCA Rules for Keeping it Safe in the Kitchen

Be Prepared! Always come to class ready to cook....

- ❖ Wear closed-toed shoes (like tennis shoes!)
- ❖ Wear your apron
- ❖ Have your hair pulled back
- ❖ Wash your hands with warm water and soap when you come in...and have a seat, ready to cook.

Be a Kitchen Pro! Things to remember when cooking at YCA...

- ❖ Always wash hands after handling raw eggs and meat.
- ❖ When tasting, use your spoon once and then put it in the sink.
- ❖ Be sure to thoroughly wash those fruits and veggies.
- ❖ Never touch the microwave unless standing with your YCA teacher.
- ❖ All appliances and equipment are to be used with YCA teacher permission and supervision.

Be a Chef in Training! Things to remember in the classroom...

- ❖ Stay on your stool during class time, unless given permission to do otherwise.
- ❖ Listen to your YCA teacher at all times.
- ❖ Practice safety when using all utensils.
- ❖ Keep your hands to yourself.
- ❖ Be friendly by sharing tasks with each other.
- ❖ ***NO HORSEPLAY***

Parent Signature_____

Student Signature_____



Field Trip Registration Form

ONE

School Name: _____
Mailing Address: _____
City: _____ State: _____ Zip: _____ Phone Number: _____

Group Leader/Coordinator: _____
Grades/Subjects taught this year: _____
Subject of focus for this field trip: _____
Number of children: _____

TWO (Day of visit – provide date and time for each preferred choice)

First Choice: _____ Second Choice: _____
Third Choice: _____
Time of arrival: _____ Time of departure: _____

(Note: Check your school calendar to avoid scheduling on holidays and in-service days)

THREE

Areas you would like to have as the field trip focus of study (please check all those that apply. There is always a form of language arts, health/safety, and math. Please specify specific skills that you prefer to have incorporated into the class. We will do our best to match a program to fit your educational needs.)

- Science _____
- Math _____
- Language Arts _____
- History _____
- Social Studies _____
- Fine Arts _____

FOUR

If your group has special needs, please list them below:

I understand that I must bring a minimum of one adult chaperone for every _____ students.

Group Leader's Signature: _____

Incomplete applications cannot be processed and may be returned. If you must cancel or make changes to your visit, please inform us by email at ftworthtx@youngchefsacademy.com or by telephone at 817-989-2433 or fax 817-989-2434 as soon as possible so that we can accommodate another group. All deposits are non-refundable unless we are able to fill the appointment time.



**AUTHORIZATION FOR STUDENT PARTICIPATION
ONE-DAY OR SEASONAL ACTIVITY**

_____ wishes to participate in
(Student's name)
Young Chefs Academy Field trip on _____ from _____ am/pm to _____ am/pm

Transportation will be by _____
(Chartered bus, private car driven by school employees, parents, or students)

It is necessary that the parents specifically authorize that their child be included in the activity. Supervision for this event will be furnished by the school, but parents should understand that supervision will end at the time slated above. The school will take every precaution to assure the welfare and safety of your son/daughter participating in this activity. However, it is important that you understand that the school cannot assume financial or legal liability in case of injury or accident. Low cost student accident insurance is available; also, additional low cost insurance is available for students participating in interscholastic athletics. Please call or write the school office for information.

The Students will taste what they make but may still need a lunch the day of the field trip.

If you wish your son/daughter to participate in the above described activity, please complete the request for participation form below, and return it to the school immediately.

_____ Activity Sponsor _____ Principal
(Tear on dotted line and return lower portion.)

PARENT AUTHORIZATION FOR PARTICIPATION

I, the undersigned, authorize my son/daughter _____
(Name of student)

to participate in _____
(Name of activity)

scheduled for _____ from _____ am/pm to _____ p.m.
(Date)

_____ e mail of Parent(s) or Guardian(s)

_____ Date Signed

_____ Signatures of Parent(s) or Guardian(s)

Release of Liability: I waive all rights and release all claims that might be had against Melissa Weiner, LLC., DBA Young Chefs Academy, its hired or contracted instructors, and their employees and agents, for any and all injuries or losses which may be suffered because of my child's or children's participation in the above activity offered by Young Chefs Academy, in my consideration of permission of the District to participate in the activity. I consent to my child's participation in the activity/program of the Young Chefs Academy and authorize the District and its employees or agents to provide emergency medical treatment for my child on my behalf. To the best of any knowledge, my child has no physical or other conditions (including food allergies) which would interfere with his/her participation. I give my permission to have my photo or the photo of my child taken during classes used for publicity purpose by Young Chefs Academy. I consent to the use of my name, likeness and voice or those of my children without monetary compensation in connection with Young Chefs Academy and with the program publicity, and expressly release Young Chefs® Academy and its agents from any and all claims for damages for libel, slander, innovation of the right of privacy or any other claim arising out of broadcast, exhibition, promotion or general services by Young Chefs® Academy.

_____ Release of Liability Signature of Parent/Legal Date

Emergency Contact Information

Emergency Contact Person _____

Phone Number _____ email _____

Known Allergies _____



Letter to the Parent's

Dear Parent:

We are very excited that your school has decided to take their class to Young Chefs Academy, a cooking school for kids! Cooking is a great opportunity to sharpen life-skills and stir-up creativity! It is also a great recipe for soaking-up some knowledge from the basic cognitive subject areas. In truth, any recipe prepared at YCA is a chance to explore many topics of study. We have worked with the wonderful educators at your child's school to develop a fun-filled culinary experience that will coincide with a specific educational focus.

What can they expect when they come to Young Chefs? Each child will be greeted by one of our friendly & trained chefs or assistant chefs when they first arrive. Each student will don an YCA apron (assistance will be available to help younger students), directed to the hand washing station and seated at one of our stainless steel preparation tables. Then the real fun begins! Each child will enjoy a true "hands-on" encounter with the selected recipe(s) chosen which will incorporate one or more of the following:

Math

Fractions, Measurements and Estimations are among of many areas covered during a "Cheesy Breadstick" lesson. Through participation, understanding, evaluation and application, students will use their creative skills to accomplish the task given based on the selected field trip.

Science

Evaluate the Scientific Method, Nutrition and even Space with recipes such as "Irish Soda Bread" and "Easy Apple Crunch".

Health

Reinforce kitchen safety using Nutrition Facts, Kitchen tool guidelines and cleanliness.

Reading/Language Arts

Skills such as reading, comprehension, and following directions will encourage an unenthusiastic reader!

Social Studies

Enjoy the flavors of regional and international cuisines. Various cultures, geography and customs are among the items to be discovered as students cook recipes from the USA to China!

History

Royal Feasts, a Pirate's Bounty or Supper in Space at YCA? How about Taming the Wild West or celebrating Black History Month? At Young Chefs Academy you never know what to expect next!

Thank you for allowing us the opportunity to share the Young Chefs Experience with your child. We look forward to having your child with us and hope they come back for our many other class and event opportunities such as, Mini-camps, Weekly Classes/Memberships, Workshops, Open House events and more! If you have any questions or concerns, please feel free to contact us at 817-989-2433 or by email at ftworthtx@youngchefsacademy.com.

Sincerely,

Melissa Weiner

Young Chefs Academy of Fort Worth



Let us know how we did!

(Evaluation form regarding Young Chefs Academy)

It is important to us to continually improve all areas of our business. We would love to hear from you about the entire experience. Please take just a few minutes to complete this survey and return by fax or mail to the following:

Young Chefs Academy of Fort Worth
6333 Camp Bowie Blvd Suite 260
Fort Worth, TX 76116

On a scale of 1 to 5 where 1 represents “Extremely dissatisfied” and 5 represents “Extremely Satisfied,” how would you rate your level of overall satisfaction with Young Chefs Academy?

1 2 3 4 5 N/A

What specifically was satisfying or dissatisfying with Young Chefs Academy? Enter response below...

How likely are you to recommend Young Chefs Academy to others? Would you say the chances are...

- Excellent
- Very Good
- Good
- Fair
- Poor
- N/A

How likely are you to consider Young Chefs Academy for future field trips? Would you say the chances are...

- Excellent
- Very Good
- Good
- Fair
- Poor
- N/A

How would you rate the overall quality of your relationship with Young Chefs Academy, considering all of your experiences with them? Would you say it is...

- Excellent
- Very Good
- Good
- Fair
- Poor
- N/A

On a scale of 1 to 5 where 1 represents “Extremely dissatisfied” and 5 represents “Extremely Satisfied,” how would you rate your level of satisfaction with Young Chefs Academy in regard to customer service?

- | | | | | | |
|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| 1 | 2 | 3 | 4 | 5 | N/A |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

On a scale of 1 to 5 where 1 represents “Extremely dissatisfied” and 5 represents “Extremely Satisfied,” how would you rate your level of satisfaction with Young Chefs Academy in regard to price?

- | | | | | | |
|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| 1 | 2 | 3 | 4 | 5 | N/A |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

On a scale of 1 to 5 where 1 represents “Extremely dissatisfied” and 5 represents “Extremely Satisfied,” how would you rate your level of satisfaction with Young Chefs Academy in regard to value?

- | | | | | | |
|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| 1 | 2 | 3 | 4 | 5 | N/A |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Please list the top three reasons in order of importance below in which you initially choose Young Chefs Academy as your field trip option?

How did you hear about us?

- Print Ad
- Flyer
- Word-of-mouth
- Internet
- Sign
- Other