



# Gaynor's

SCHOOL OF COOKING



## KIDS "R" COOKS SUMMER CAMPS 2026

Our major objective during these programs is for the children to discover the fun of cooking and to realize that there is more to enjoy than just hamburgers and pizza. In creating meals themselves they are often willing to try some foods that otherwise they would turn their noses up at. By starting early not only do we hope they will develop a passion for good healthy food, but also discover a lifelong joy of cooking.

### COOKING CAMPS

#### AGES 11-14

**WE ARE OFFERING TWO SEPARATE ONE WEEK CAMPS FOR THIS AGE GROUP**

**SERIES ONE will be offered JULY 13-JULY 17(M-F 9AM- NOON)** Students will be introduced to new and challenging techniques that we hope will encourage their enthusiasm for cooking. This class gives the students the opportunity to make an assortment of dishes, geared toward their adolescent tastes, while teaching them valuable cooking skills. Bread Turkey Cutlets, Chocolate Mousse, Strawberry Shrimp & Mini Baked Alaska are just a few of the dishes they will make

**SERIES TWO: Will be offered JULY 20-24 (M-F, 9AM - NOON)** During this week the students will be introduced to more cooking techniques and dishes including; Spic FishTacos, Homemade Crepes, Apple Cheese Scones, Chicken Pot Pie and Chocolate Cream. **COST: \$375 PER WEEK**



## **BAKING CAMPS**



### **AGES 8-12**

**DATES: JUNE 22-JUNE 26 (9AM-NOON)**

During this 5 class hands on program, the students will be making their own pastry, which will be used to create wonderful fruit pies, various quiches and a number of delicious appetizers. They will also have the opportunity to work with yeast dough while making cinnamon buns and pretzels. A selection of cakes and frostings will serve to introduce the students to simple cake baking and decoration

**COST: \$350**

### **TEEN BAKING CAMP: AGES 13-18**

**DATES: JULY 27-31 (M-F 9AM- 12:30 PM)**

During this 5 class hands on program, the students will be making their own pastry, which will be used to create wonderful fruit pies, and a number of delicious appetizers. They will also have the opportunity to work with yeast doughs while making cinnamon buns, French Bread and Bagels. A variety of cookies and bars will also be the focus of one class, and a selection of cakes and frostings will serve to introduce the students to simple cake baking and decoration. **COST: \$395**

Please call 412-325-2703 for further information.

