

## 2018 Summer Camp Information and Registration

### Steps to register for Culinaria Cooking School's 2018 Summer Camp:

1. Read the important information below in it's entirety.
2. Choose the week(s) that you are interested in registering for
3. **Print and complete the application form and fax, mail, or drop it off in person along with your payment. Online registration is not available for summer camp.**

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### Important Camp Information:

#### Registration

Completed camp registration forms can be faxed, mailed, or dropped off in person. Applications will be date and time-stamped, and processed in the order they are received. Each child in a family requires his or her own application form.

Fax and in-person camp registration begins the week of **February 12, 2018**.

Registration is on a first-come, first-served basis, and payment must be made in full in order to reserve a seat. If your first choice is filled, you will be placed on a waiting list. However, a place on the waiting list does not guarantee placement in a camp session. Camp payments are processed upon confirmed placement.

The maximum number of students in any camp is twenty (20). There are no exceptions. Late applications will only be accepted on a case-by-case basis, if space is available, and may be turned away if the camp is full and/or there are not enough ingredients to accommodate additional campers.

#### Age Requirements

Children, ages 9-12\*, are eligible for Kids' Camp.

**\*IN ORDER TO ENSURE THE SAFETY OF EVERYONE IN OUR KITCHENS, ALL CAMPERS MUST BE AT LEAST NINE (9) YEARS OLD TO QUALIFY FOR ENROLLMENT IN KIDS' CAMP. SORRY, THERE ARE NO EXCEPTIONS TO THIS POLICY.**

Teens, ages 13-17, are eligible for Teen Camp. Requests to put a younger student in a Teen Camp will be evaluated on a case-by-case basis and cannot be guaranteed.

All campers must meet age requirements by the first day of their scheduled camp session.

#### Confirmation

A confirmation letter and camp policy document will be sent beginning the week of April 23, 2018. Please be sure to review camp policies with your child. The school may communicate other periodic updates about camp via e-mail, so be sure to advise Culinaria Cooking School of any e-mail address changes.

#### Pricing

Summer Camp Cost: \$400 per child per week. Each camper receives a recipe packet, certificate, and souvenir t-shirt for the week he/she attends. Culinaria Cooking School will no longer be accepting School Gift Certificates or School Credits as a form of payment for camp.

## Camp Schedule

The following camp sessions will be available in 2018:

Week of	Time	Camp Session
June 25 – 29, 2018	9:30am-12:30pm	Kids Camp: It's All About Breakfast
July 9 – 13, 2018	9:30am-12:30pm	Kids Camp: Kids Cook All Time Classics
July 9 – 13, 2018	2:00pm-5:00pm	Teens Cook All Time Classics
July 16 – 20, 2018	9:30am-12:30pm	Kids Taste of Asia
July 23 – 27, 2018	9:30am-12:30pm	Baking With Confidence
July 30 – August 3, 2018	9:30am-12:30pm	Young Bakers in the Kitchen
July 30 – August 3, 2018	2:00pm-5:00pm	Young Bakers in the Kitchen
August 6 – 10, 2018	9:30am-12:30pm	Kids Cook Delicious Summer Favorites
August 6 – 10, 2018	2:00pm-5:00pm	Teens Cook Delicious Summer Favorites

## Menus

Menus for each camp day appear in the current Culinary Cooking School Summer Camp schedule. You can also visit our website for the list. Menus are subject to change based on ingredient availability and level of cooking proficiency demonstrated by campers.

## Cancellation/Refund Policy

To cancel a summer camp registration, you must call the office during normal business hours (9:30 am - 5:30 pm Monday-Friday). The school will not accept cancellations by voicemail or e-mail, no exceptions. The following cancellation/refund policy applies:

Date of Cancellation	Refund Amount
Prior to April 1, 2018	100% Refund
Between April 1, 2018 and May 1, 2018	50% Refund
Between May 1, 2018 and June 1, 2018	25% Refund
After June 1, 2018	0% Refund

Absence(s) from camp will not result in a refund of fees.

## Cancellation of Session by Culinary Cooking School

Culinary reserves the right to cancel a camp session due to low attendance. The minimum number of students needed to proceed with a camp session is ten (10). If less than 10 students are enrolled by 2 weeks prior to the session, you will be notified of the cancellation and offered a full refund. All attempts will be made to switch the student to another session, if possible.

## Administrative Fees

After June 1, 2018, a \$25.00 Administration Fee will be charged for any changes to camp registration (e.g., switching weeks of camp, replacing one camper with another, etc.)

## Cooking Constraints

Culinary Cooking School does not use peanut oil for camps; however, we do not offer a nut-free environment. Individual student recipes can be modified to leave out allergens, but parents and students must monitor their own exposure to these ingredients, as they may be used elsewhere in the kitchen.

At this time, Culinary Cooking School does not offer a vegetarian camp option, however, vegetarians are welcome to participate in camps. Where possible, meatless options will be offered.

Summer camp at Culinary Cooking School is a drug-free and alcohol-free environment. Wine may be used in cooking to enhance flavors, and its use will be under direct supervision and monitoring of the Chef/Instructor(s).

### **Camper's Code of Conduct**

Culinary Cooking School's summer camp program is designed to provide a structured and fun learning environment for children and teens. For the benefit of everyone, Culinary Cooking School staff expects each camper to behave appropriately and safely.

Unsafe use of equipment will result in a verbal explanation of why the behavior is unacceptable. If there are repeated incidents of unsafe behavior, parents will be notified, and may be asked to pick a camper up early. Culinary Cooking School reserves the right to excuse a child from camp if he or she persists in unsafe behavior, with no refund.

Culinary Cooking School is a teasing-free and bully-free zone. Mistakes can occur when learning to cook, and the staff at the school relishes these teachable moments to enhance all campers' knowledge and proficiency in the kitchen environment.

### **Dress Code**

Culinary will provide aprons for the campers to use each day, however, personal aprons can also be used. Campers should dress comfortably and safely for camp.

The following summer wear is prohibited in the kitchen:

- Open toe shoes, sandals or flip flops;
- Tank tops or shirts with loose sleeves or drawstrings;
- Dangling bracelets, long earrings or other dangling jewelry.
- Short pants should be mid-thigh or longer, and shirts should cover the torso completely. Long hair should be secured behind the ears.

Any camper not complying with the dress code will be prohibited from participating in the day's camp session and the parent/guardian will be called and asked to pick up the camper.

### **About Our Instructors**

**Brian Batsel** is a certified elementary school teacher with a Master's degree in Education, and is currently an elementary school teacher in Fairfax, VA. He is a graduate of the professional program at L'Academie de Cuisine in Bethesda, MD and has worked in the restaurant industry as a line cook, Sous-Chef, and Executive Chef for over nine years. Brian is ServSafe certified in the DC Metro area.

**Marilena Leavitt** has been an instructor at Culinary Cooking School for four years. She brings 18 years of cooking experience in Italy, England, and the United States to the summer camp program. Her passion for cooking seasonal, fresh and healthy food was nurtured growing up in Greece and was put to practice while raising three adventurous young eaters. She attended cooking school in Rome, Italy, and upon her return to the U.S. she continued her studies at L'Academie de Cuisine in Bethesda, MD. Marilena is a member of the American Personal and Private Chef Association (APPCA) and is ServSafe certified in the DC Metro area.

**Jerry Sanders** grew up in a military family that that lived both in the US and abroad. He was exposed to many different types of food cultures as a child. As a result, Jerry has a wide appreciation for a wonderful variety of cuisines - Southwestern, Mexican, Caribbean, Chinese, Thai, Italian, Greek and Spanish. His favorite cuisine is anything with chilies. After retiring from 37 years in corporate banking, he's had the time to broaden his skills, while working with the chefs at Culinary, over the past several years. His approach to cooking is "this isn't work, it's fun!"