



# Culinary Camp

*with Chef James Taylor*

AT ONONDAGA COMMUNITY COLLEGE

**July 10 – 14, 2017..... BAKING (FSA.CE-019-001) ..... 1-4 p.m.**

**July 17 – 21, 2017..... PIZZA & MORE (FSA.CE-019-002) .... 1-4 p.m.**

**Gordon Student Center Hospitality Management Kitchen, Room G101**

TUITION: \$200 PER WEEK

*Registration is open to high school students grades 9-12.*

*Class is limited to 16 students, on a first-come, first-served basis.*

**Registration will be accepted by mail, fax, email, or in person.**

**There is no online registration.**

*In these classes, students will spend time in the kitchen-classroom learning cooking and/or baking skills. Participants will use knives, mixers, ovens, stove tops and/or other kitchen appliances or utensils. Students will learn how to read recipes and follow along with demonstrations and hands-on instructions.*



#### IMPORTANT INFORMATION:

ALL PARTICIPANTS MUST ARRIVE ON TIME AND BE DRESSED APPROPRIATELY TO ENTER THE KITCHEN. Students must wear long pants, t-shirt (no tanks tops or spaghetti straps), closed toe and heel shoes without holes (preferably a sneaker), and must wear a hat, or a hairnet will be provided. An apron would be a good idea but is not required.

ALL PARTICIPANTS WILL BE SUPERVISED BUT THEY MUST BE ABLE TO FOLLOW DIRECTIONS.

The kitchen is filled with dangerous tools and equipment. Their ability to follow directions is directly related to their safety. Students should also be able to read and communicate clearly.

*Participants should have lunch before attending each day since they will be on their feet for a long time. It is also recommended that they bring a water bottle or drink labeled with their name on it. They can also bring a snack if they choose.*

Please bring in bags or Tupperware containers to bring products home every day. Containers will not be provided.