

# Young Chefs® Academy

Cooking School For Kids



“Recipe for Learning”  
Field Trip  
@ IPC Shopping Centre Branch





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 & Policies Sheet

### OUR HOURS OF OPERATION

Sunday to Wednesday 10am – 8pm

Thursday to Saturday 10am – 10pm

### MAXIMUM NUMBER OF STUDENTS:

68 Students @ IPC Damansara Branch

### GROUP RATE

**Myr 43** / child (1 recipe), **Myr 58** / child (2 recipes, 1 main & 1 dessert)

Please note there must be a minimum of **20** children to receive this group rate. Less than 20 children, will be charge on our non-group rate.

A **50% deposit** must be made **no less than 2 weeks** before event date to secure the day and time slot.

### FIELD TRIP TIMEFRAME

Each field trip is 1 hour and 30 minutes (1 recipe) or 2 hours (2 recipes)

### ADULT SUPERVISION

Due to space limitations, we will only be able to accommodate the children and the teachers attending the field trip unless room allows.

### WEATHER POLICY

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

### SCHEDULING

Please be ready to begin at your scheduled time (see enclosed reservation form). Allow enough time before your program for a restroom break. 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.

### 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. Teachers or chaperones are required to assist the students throughout the cooking session.

## SAFETY

A copy of the “YCA Rules for Keeping It Safe in the Kitchen” will be emailed to you once the fieldtrip is confirmed. You may use the included form for your purposes to help ensure the children are aware ahead of time of these safety guidelines. Please assure all parents that we do not use peanuts in our recipes. Please feel free to contact us at **03-6211 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.

## CANCELLATION & POSTPONEMENT POLICY

In the case of severe weather conditions and follow by a public announcement is made to close all school, YCA would be happy to postpone the field trip or event to another date, within 2 months after original date. However, the cost incurred for the wastage of ingredients will be borne by both parties (50-50), which is subject to 10% surcharge of the total on each party.

Postponement of an event, less than 5 days before the event day, will be subject to 25% surcharge of the total.

Cancellation of an event less than 5 days before event day will result in a forfeit of the deposit paid.

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.kualalumpur.youngchefsacademy.com](http://www.kualalumpur.youngchefsacademy.com)

IPC Branch Contacts: 018-255 2425 / 03-7733 1618



YOUNG CHEFS  
ACADEMY

## 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 be given 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<sup>®</sup> 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!

**Kinder Field Trip Options (For Kids aged 3 – 6)**

Recipe	
Cupcake FUN	
Mini Pizza (Make the dough from scratch)	
Frog Burger	
Fun Shaped Cookies	
Chicken Katsu Rice Bento	

## Junior Field Trip Options (For Junior kids aged 7 – 12)

Recipe	
Chicken Katsu Rice Bento	
Mini Pizza (Make the dough from scratch)	
Frog Burger (Make their own bun)	
Lunchtime Wrap	
Rainbow Pasta (with Chicken Bolognese) ➤ Using natural food coloring	

**Chocolate Theme Field Trip Options (For kids aged 3 – 12)**

**Recipes (Theme: Chocolate)**

Chocolate Cupcakes



Pizza Brownie



Brownie in an Orange






Apple & Carrot Donuts  
With Chocolate Glaze



**Senior Field Trip Options for making 1 recipe**  
**(For Kids age 11 – 17)**

*Choose either 1 recipe*

*Cooking Duration: 1 hour and 30 minutes*

1.	Fresh Burger Bun and Homemade Chicken Burger patty	
2.	Homemade Pasta and Bolognese Sauce	
3.	Mini carrot cake	



**Senior Field Trip Options for making 2 recipes  
(For Kids age 11 – 17)**

*Choose either 1 package*

*Cooking Duration: 2 hours and 30 minutes*

Package	Recipe 1	Recipe 2
1.	 <p data-bbox="480 873 646 905">Savoury Bagel</p>	 <p data-bbox="1097 919 1252 947">Banoffee Pie</p>
2.	 <p data-bbox="472 1354 659 1381">Cinnamon Rolls</p>	 <p data-bbox="1073 1346 1252 1373">Shepherd's Pie</p>
3.	 <p data-bbox="505 1770 626 1797">Mini Pizza</p>	 <p data-bbox="1065 1780 1260 1808">Mini carrot cake</p>

# Gallery

YOUNG CHEFS' ACADEMY

