



# Summer Camps 2024

Led by BSC Kids Culinary Art Program Director, Miriam Padilla, Bayview School of Cooking's programs for kids strive to provide a fun and safe environment where children can learn age-appropriate cooking skills as well as an appreciation for new and different foods! Be sure to sign up quickly because the camps are popular!

## **BSC Summer Camp for 5 to 8 Year Old Cooks 9:00-11:30 am**

### **Pasta, Pizza, and Pisa That's Amore!**

**Two Sessions: July 15<sup>th</sup> and 16<sup>th</sup> - August 12<sup>th</sup> and 13<sup>th</sup>**

Get ready for a culinary "trip" to Pisa, Italy, famous home of the Leaning Tower of Pisa and the yummiest Italian food around! Meet Miriam and her helpers in the BSC kitchen to learn how to make the very best pizza and pasta from scratch and become an expert chef as you chop, mix, knead, bake, and sauté. Join us for two adventure-filled days of hands-on fun!

*\$110 (including recipe booklet and apron!)*

#### **Monday: The Leaning Tower of Pizza**

Homemade Pizza Dough

Homemade Pizza Sauce

Neapolitan Pizza - tomato sauce, mozzarella cheese, dried basil and oregano

Raspberry Gelato - made in an ice cream machine

Big Italian Salad - romaine and iceberg lettuces with Italian dressing and Parmesan cheese

#### **Tuesday: Pisa, Italy: Life is about exploring pasta-bilities!**

Handmade Pasta

Ravioli

Ricotta Filling

Grilled Eggplant Sauce with basil oil, parsley and parmesan cheese



**Register at: [BayviewSchoolofCooking.com](http://BayviewSchoolofCooking.com)  
or call 360-754-1448**



# Summer Camps 2024

**BSC Summer Camp for 9 to 13 Year Old Cooks  
9:00-11:30 am**

## **A Culinary Trip Through Europe!**

**Four Sessions:**

**July 8<sup>th</sup> to 11<sup>th</sup>, July 22<sup>nd</sup> to 25<sup>th</sup>, August 5<sup>th</sup> to 8<sup>th</sup> and August 19<sup>th</sup> to 22<sup>nd</sup>**

Get ready for a culinary "trip" to Europe, making stops in Italy, Spain, and France! Meet Miriam and her assistants in the BSC kitchen to learn how to make the very best pizza and pasta from scratch, signature dishes from Spain, and some delicious food from France, the heart of the culinary world! Become an expert chef as you chop, mix, knead, bake, roll, and sauté your way to scrumptious delights. Join us for four adventure-filled days of hands-on fun!  
*\$220 (including recipe booklet and apron!)*

### **Monday: The Leaning Tower of Pizza**

Homemade Pizza Dough  
Homemade Pizza Sauce  
Neapolitan Pizza - tomato sauce, mozzarella cheese, dried basil and oregano  
Raspberry Gelato - made in an ice cream machine  
Big Italian Salad - romaine and iceberg lettuces with Italian dressing and Parmesan cheese  
Kiwi-Mint Spritzer

### **Tuesday: Pisa, Italy: Life is about exploring pasta-bilities!**

Handmade Pasta  
Ravioli  
Ricotta Filling  
Grilled Eggplant Sauce with basil oil, parsley and parmesan cheese  
Strawberry-Basil Spritzer

### **Wednesday: Sunny Spain**

Pisto con Huevos (eggs cooked with vegetables)  
Patatas Bravas (fried potatoes with a lively sauce )  
Chilled Gazpacho Soup  
Baked Churros  
Valencian Horchata (Alboraya-Orxata)

### **Thursday: France-The Heart of the Culinary World!**

Vichyssoise (chilled leek and potato soup)  
Chicken Breast sautéed in clarified butter  
Beurre Noisette (brown butter sauce)  
Strawberry and Crème Fraîche Galette  
French Lavender Lemonade



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