



What makes the 360 cooking summer camp special?

Reason 1 - Daily theme structure.

Our summer cooking camp is designed to do more than just teach kids how to cook—it helps them build life skills, independence, and confidence in a fun, supportive environment. Each day follows a unique theme that introduces children to real-world concepts like kitchen safety, smart shopping, recipe reading, sustainability, and hospitality. Through hands-on activities, games, and cooking projects, campers learn not only to prepare delicious food, but also to think creatively, work as a team, and feel proud of their growing autonomy and awareness around food and daily life

WEEKLY LEARNING THEMES

Days 1–4 – Building Essential Kitchen Skills

Throughout the first four days, campers develop a broad range of practical culinary and life skills through hands-on cooking. They learn kitchen safety, hygiene, proper tool and knife handling, teamwork, recipe reading, measurements and cooking techniques, while also exploring smart food choices, grocery shopping, ingredients, seasonality, nutrition and sustainability. They are encouraged to become more independent and creative by adapting recipes, understanding where food comes from, reducing food waste, and learning the fundamentals of food presentation and hospitality.

Day 5 – Iron Chef Challenge

Campers put everything they have learned to the test in a fun and exciting culinary competition. Working in teams, they create dishes from a selection of ingredients, manage their time, collaborate, cook and present their creations. The week culminates with campers stepping into the role of **young chefs**, proudly showcasing their culinary creations to their parents.

Reason 2 - International Menu Made from Scratch: Each day features hands-on cooking from different cultures during mornings, giving kids a delicious and fun way to explore different food cultures. During afternoons we will cook more fun snacks and classic recipes.

July 2 – Full-Day PA Day

A full day dedicated to baking! Children will spend the day in the kitchen preparing and baking a variety of delicious sweet treats, while enjoying a chef-prepared lunch.

Summer Camp Menu

WEEK 1 – Flavors of Europe - (July 5th to July 9th) - (Aug - 2nd to Aug 6th) -(Aug - 30th to Sep 3rd)

Monday – Italy

Morning

- *Main:* Mini Margherita Pizzas with fresh tomato sauce
- *Dessert:* Hot Chocolate Tiramisu

Afternoon

- *Snack Attack:* Caprese Skewers, Prosciutto Melon and biscotti
- *To bring home:* Homemade Lasagna

Tuesday – France

Morning

- *Main:* Croque Monsieur and Croque Madame
- *Dessert:* Tatin Tart

Afternoon

- *Snack Attack:* Baked Brie appetizers

Wednesday – Spain

Morning

- *Main:* Chicken & Veggie Paella
- *Dessert:* Oven Churro bites with Cinnamon Sugar

Afternoon

- *Snack Attack:* Patatas Bravas with mild Tomato Sauce
- *To bring home:* Basque cheese cake

Thursday – Greece

Morning

- *Main:* Greek Chicken Skewers with Rice
- *Dessert:* Honey-Yogurt Parfait with Berries

Afternoon

- *Snack Attack:* Tzatziki with Pita Triangles, Veggie Sticks & Hummus
- *To bring home:* Spanakopita

Friday – Iron Chef day and kids in charge of service

- *Appetizer, Main, Dessert & Snack:* Mystery Ingredients
Our young Chefs will use all the skills they learned all week and come up with their own menu under our staff guided supervision.
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WEEK 2 – Asian Adventures - (July - 12th to 16th) - (August - 9th to 13th)

Monday – Japan

Morning

- *Main:* Teriyaki Chicken Rice Bowls
- *Dessert:* Fluffy Pancakes

Afternoon

- *Snack Attack:* Yaki Soba

Tuesday– India

Morning

- *Main:* Butter Chicken with Naan (mild spice)
- *Dessert:* Mango lassi Pops

Afternoon

- *Snack Attack:* Mini Samosas, Spiced Roasted Chickpeas

Wednesday– Thailand

Morning

- *Main:* Chicken Pad Thai
- *Dessert:* Coconut Sticky Rice with Fruit

Afternoon

- *Snack Attack:* Green Curry

Thursday– Korea

Morning

- *Main:* Korean BBQ-style Chicken Wraps
- *Dessert:* caramelized banana shortcake

Afternoon

- *Snack Attack:* Bibimbap

Friday – Iron Chef day and kids in charge of service

- *Appetizer, Main, Dessert & Snack:* Mystery ingredients
Our young chef will use all the skills they learned so far this week to come up with their own menu under our chef's supervision.
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WEEK 3 – Tastes of the Americas - (July - 19th to 23rd) - (August - 16 to 20th)

Monday – Mexico

Morning

- *Main:* Chicken Tacos with fresh toppings
- *Dessert:* Tres Leche cake

Afternoon

- *Snack Attack:* Mexican Street Corn, Guacamole with Corn Chips

Tuesday – USA

Morning

- *Main:* Sliders, homemade pickles, Sweet Potato Fries
- *Dessert:* Berry Shortcake

Afternoon

- *Snack Attack:* Sourdough Grilled Cheese with Tomato Dip, Mac and Cheese Bites
- *To bring home:* Classic Apple Pie

Wednesday – Brazil

Morning

- *Main:* Cilantro Chicken & Veggie Skewers with Rice
- *Dessert:* Brigadeiros (Chocolate Fudge Balls)

Afternoon

- *Snack Attack:* *Pastel de Forno*, Cheese Bread (Pão de Queijo)
- *To bring home:* Chicken Galinhada

Thursday – Canada

Morning

- *Main:* Roasted Chicken, Maple apple salad and Potatoes
- *Dessert:* Pudding Chomeur

Afternoon

- *Snack attack:* Tourtiere and seasonal veggies

Friday – Iron Chef day and kids in charge of service

- *Appetizer, Main, Dessert & Snack:* Mystery ingredients
Our young Chefs will use all the skills they learned so far this week to come up with their own menu under our chef's supervision.
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WEEK 4 – Creative Cooking - (July - 26th to 30th) - (August - 23rd to 27th)

Monday – Comfort Food Day

Morning

- *Main:* Ravioli
- *Dessert:* Strawberry Shortcake

Afternoon

- *Snack Attack:* Shepherd pie
- *To bring home:* Chocolate Banana Bread

Tuesday – Artisan Day

Morning

- *Main:* From scratch Hot Dog with Pretzel Bun
- *Dessert:* Fresh Berry Crumble

Afternoon

- *Snack Attack:* Baguette Sandwich

Wednesday – Street Food Day

Morning

- *Main:* Poke Bowls
- *Dessert:* Banana Split

Afternoon

- *Snack Attack:* Tacos made from scratch

Thursday – Brunch Day

Morning

- *Main:* Frittatas du jour
- *Dessert:* French Toast

Afternoon

- *Snack Attack:* Savory Crepes

Friday – Iron Chef day and kids in charge of service

- *Appetizer, Main, Dessert & Snack:* Mystery ingredients
Our young chef will use all the skills they learned so far this week to come up with their own menu under our chef's supervision.

Please note: All camp menus are subject to change at any time. Since we cook everything from scratch, ingredient availability may vary due to seasonal changes or supplier differences. Additionally, our chefs are creative by nature and may occasionally introduce spontaneous enhancements to the menu.

Reason 3 - Creative Ideas and Fun Games: Beyond cooking, each day includes playful challenges, team games, blind test challenges to learn about the 5 senses, and imaginative activities that keep the energy high while emphasizing kitchen skills and creativity.

FAQ – Frequently Asked Questions

1. What does a day at the camp look like?

Morning Session (9:00 AM – 12:30 PM):

- Campers prepare a **2-course meal from scratch**.
- The meal is enjoyed together around **11:30 AM**.
- This session focuses on hands-on cooking, including techniques, teamwork, and creativity in the kitchen.

Afternoon Session (12:00 PM – 3:30 PM):

- We usually go to the park after lunch to stretch our legs.
- Begins with the preparation of the “**Snack Attack**” lunch — a fun, educational kitchen activity where kids learn fundamentals while preparing a shared snack-style meal that will be eaten in the middle of the afternoon.

2. Will my child use knives?

Yes — under close supervision and with age-appropriate guidance.

We believe in teaching proper knife skills as an important part of kitchen confidence and safety. Children will be introduced to safe handling techniques using child-friendly or appropriately sized knives, depending on their age and experience level. Our instructors ensure that all cutting activities are monitored carefully, and safety is always the top priority.

3. Are there going to be outdoor activities?

The majority of our camp activities take place inside the cooking studio, where kids are fully engaged in hands-on culinary experiences. However, **weather permitting**, we take short breaks to enjoy the outdoors around **High Park** — a chance to stretch our legs, get some fresh air, and recharge before heading back into the kitchen.

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