

# The Crafted Kitchen

## Summer Camp FAQ

### Kitchen Safety & Allergy Awareness

**Q: Will we ask for your child's food allergies?**

**A:** Absolutely. Ensuring the safety and well-being of your child is paramount to us. During the registration process, we'll provide a detailed section where you can specify any food allergies or dietary restrictions your child may have. (*Is this possible to create? If not we can email out a google form before camp starts.*) This information will be meticulously noted and observed by our culinary team throughout the camp.

**Q: How do you accommodate children with special dietary needs or restrictions?**

**A:** We understand that every child has unique dietary requirements. Please let us know about any special dietary needs or restrictions during the registration process, and our culinary team will work closely with you to accommodate those needs. We offer alternative ingredients and recipe modifications to ensure that every child can fully participate in and enjoy the cooking experience.

**Q: Are there any safety protocols in place for handling food allergies or cross-contamination?**

**A:** Yes, we take food allergies and cross-contamination very seriously. We maintain separate utensils, cutting boards, and cooking surfaces for allergen-free preparation when necessary. Additionally, we educate campers about the importance of food safety and allergen awareness to promote a safe and inclusive cooking environment.

**Q: What measures are in place to ensure cleanliness and hygiene in the kitchen environment?**

**A:** We uphold strict cleanliness standards in our kitchen space. Our equipment, utensils, and workstations will be regularly sanitized before and after each class. Additionally, our chefs and staff adhere to proper handwashing and food handling protocols to maintain a safe and hygienic environment.

**Q: Will your child be using sharp knives?**

**A:** We prioritize safety in all aspects of our camp, including knife handling. Your child will be using specially designed kid-friendly knives with serrated edges, ensuring their safety while still allowing them to actively participate in preparing ingredients. You can find an example of the knives we use [here](#).

**Q: Will your child be using a stove or oven?**

**A:** While we introduce basic cooking techniques, such as warming dishes in a toaster oven or air fryer, rest assured that any activities involving stovetops or ovens will be conducted under the direct supervision of our experienced chefs. We will work hard to ensure each child receives personalized attention and guidance throughout every step of the cooking process. Your child's safety is our utmost priority.

**Q: How do you handle emergencies or medical situations during the camp?**

**A:** The safety and well-being of our campers are our top priorities. In the event of an emergency or medical situation, our staff members are trained in first aid and CPR. We also maintain open communication with parents and guardians, keeping them informed of any incidents or concerns that may arise during the camp.

**Q: How do you ensure that children follow safety guidelines and kitchen rules during the class?**

**A:** Safety is our top priority, and we take proactive measures to ensure that children understand and follow safety guidelines and kitchen rules during the class. Our instructors provide clear instructions and demonstrations on proper kitchen etiquette, including handwashing, knife safety, and stovetop safety. We also reinforce these guidelines through positive reinforcement and gentle reminders throughout the class. By fostering a culture of safety and responsibility, we empower children to become confident and competent young chefs.

**Q: How do you ensure a safe and supervised environment during the class?**

**A:** The safety and well-being of our campers are our top priorities. Our experienced instructors closely supervise every aspect of the class, from food preparation to cleanup. Additionally, we adhere to strict safety protocols and maintain a clean and hygienic kitchen environment at all times.

## **Understanding Our Class Structure**

**Q: How are the three hours of the class structured?**

**A:** The class is divided into several segments to maximize the learning experience and ensure a well-rounded culinary adventure. We begin with a brief discussion about the recipes and techniques we'll be exploring that day. Then, we dive into hands-on food preparation, where children actively participate in chopping, mixing, and cooking under the guidance of our instructors. After cooking, we sit down together to enjoy the delicious dishes we've created. Finally, we conclude the class with a group effort to clean up the kitchen and workspace.

**Q: How much time is allocated for each activity during the class?**

**A:** While the exact timing may vary depending on the complexity of the recipes and the pace of the group, we typically allocate approximately one hour for food preparation and cooking, followed by 30-45 minutes for enjoying the meal together. The remaining time is dedicated to cleanup and transitioning between activities. Additionally, we schedule one break during the class to allow children to recharge, either by going outside to play or enjoying a snack.

**Q: Will my child have the opportunity to taste the dishes they've prepared?**

**A:** Absolutely! We believe that tasting and enjoying the fruits of their labor is an essential part of the cooking experience. After cooking, children will have the opportunity to sit down together and savor the delicious dishes they've created. We encourage them to explore new flavors and textures while sharing their culinary creations with their peers.

**Q: What happens if my child needs assistance or has questions during the class?**

**A:** Our instructors are here to support and guide your child every step of the way. If your child needs assistance or has questions during the class, they can feel free to ask our instructors for help. We encourage curiosity and creativity in the kitchen and strive to create a supportive learning environment where children feel comfortable expressing themselves and exploring new culinary skills.

**Q: What happens if my child doesn't enjoy the class or has difficulty participating?**

**A:** Our goal is to provide a positive and enjoyable experience for every child. If your child encounters any challenges or struggles during the class, our instructors are here to offer encouragement, support, and guidance. We believe that learning should be fun and stress-free, and we'll work closely with your child to ensure they feel comfortable and empowered to explore their culinary creativity.

**Q: Can parents observe the classes?**

**A:** While we encourage independence and creativity among our young chefs, we understand that parents may want to observe their child's progress. Depending on the layout of our kitchen space and safety considerations, we may allow limited observation opportunities for parents. However, we ask that parents respect the learning environment and refrain from actively participating in the class unless specifically invited by the instructor.