



Our Program's Philosophy and Caring for Your Child

We want to inspire your children by teaching them the skills and knowledge they will need to learn so they develop the foundation to become comfortable creating meals at home. We understand younger children may require a different approach from older, seasoned teens, but with all of our children, we expect respect, good manners and enthusiasm. We will treat your child the way we want to be treated so we can all enjoy and learn together.

Little Chefs culinary class is not like school in the traditional sense. There are no tests or grades. We teach in a classroom setting with activities based around food prep and cooking. There is a learning curve too. Your child will work on recipes and cooking techniques appropriate to his or her skill level, not necessarily by age. Your child may be surprised by our concern for accuracy and care. Some of the programming on television glosses over critical techniques omits preparation steps including proper measuring.

Children need to arrive on time, practice proper hygiene, and to wear kitchen-appropriate clothing and footwear. Offensive language, backtalk, selfishness, or any physical contact will not be tolerated. Lack of cooperation or disruption will result in our contacting the parent. We do not discipline children other than a simple reminder. Please make sure your child understands these basic conditions before attending our program. And always remember to have your child wear non-skid closed-toe footwear and have long-hair tied back.

In the unlikely event your child needs non life-threatening medical attention (beyond basic first aid), we will contact you at the phone numbers you give us before we take any other action. We all want to work together to make this a culinary success!

Class Policies

QUESTIONS KIDS FREQUENTLY ASK:

Should I eat before coming to school?

Yes. Some of the items prepared are meant to take home and will not be ready to eat. Children with health issues requiring medication or eating prior to our regular lunch/snack times must be brought to our attention with medical documentation.

Will we cook every day?

Yes! Each day includes hands-on cooking and a special activity. Our program is designed to teach children how to prepare recipes and then take them home to complete the cooking process. This encourages family time with you and your child as cook you meals as home. You can freeze your items for later, or cook within 2 days of preparation. Items must be refridgerated immediately.

I want to learn to cook but I don't want it to be serious like school. Will this be fun?

Learning the basics, following instructions, being cooperative and practicing food safety at all times is the key to fun. Whether you are a novice or have been your family's personal chef, you will have fun during class. But, we as instructors are here to ensure you learn as well.

Who cleans up?

Everyone is responsible for leaving the classroom cleaner than they found it. All students will help to clean up and throw away trash. No one is dismissed until the room is clean.

Do the kids cook in a real kitchen?

No, all classes are taught workshop style with students learning kitchen-appropriate techniques. They will prep all food in class, and learn kitchen basics. Full cooking is meant to be done at home with the family, in order to encourage at-home learning and family-bonding. All of our courses are specially designed with foods that are easy to prepare, and last up to two days in the refrigerator, or several months in the freezer. Student's will learn how to handle various kitchen utensils, appropriate to their age and skill level.

SCHOOL POLICES:

1. REGISTRATION FORM

Please complete the Registration Form. If you do not have a health plan, please let us know.

2. DROPPING OFF YOUR CHILD

Children should be dropped off no earlier than 15 minutes prior to class beginning – and no later than 15 minutes after the start of a class. Exceptions can be made with prior approval only.

3. PICKING UP YOUR CHILD

The registration form provides a section to inform us of who is permitted to pick up your children. Please be sure to complete it with the driver's license numbers of those who might pick up your child. Your child will not be released to anyone listed on the form unless special arrangements are made in writing.

4. ATTIRE

Your child will receive an apron on the first day of school to be worn throughout the week. The following requirements will be enforced:

- Closed-toe non-skid shoes, tennis shoes or sneakers. Absolutely no flip-flops or sandals.
- T-shirts and shorts are fine. We would prefer attire that didn't have political statements attached to them.
- Shoulder-length or longer hair must be tied back.
- Hats, caps and head wear are not to be worn indoors unless they are religious in nature.

5. JEWELRY

Other than jewelry worn for religious purposes or small pieces of sentimental value, we highly discourage jewelry being worn. Rings and bracelets may not be worn when we cook. We will not be responsible for loss, damage or theft.

6. MATERIALS

All supplies and foods are included in the program. Your child may bring their own apron to wear, or purchase one from Little Chefs.

7. CLEANING UP

Cleaning is an important part of cooking. Your child will need to clean up the cutting board and knives he/she is using. In addition, a clean-up sign-up sheet will allow your child to select from different chores each day. Children who arrive on time will have more choices than children who arrive late. The facility must be as clean as they found it when they leave each day.

8. EXPECTATIONS

As stated earlier, we expect the best from your child each day. They are here to learn and have fun. We will correct your child, but we will not reprimand your child. If a child is "just not getting it", we may need to schedule a time to speak to the parent. If a child is deliberately disregarding instructions, then the child may be asked to leave the program.

9. MEALS

Occasionally they will get to sample the items that have been prepared, but some items are meant to cook at home. We do recommend your child eating a light meal prior to attending each day as well as packing a lunch/ drinks. Our classroom is a nut-free zone.

10. CELL PHONES AND OTHER PORTABLE ELECTRONIC DEVICES, JEWELRY

Please leave them at home. We will not allow their use at all – we will ask your child to surrender the item and we will store it until you pick your child up. Your child may not wear jewelry on their hands or arms while cooking.

11. PAYMENT OPTIONS AND POLICY

Cash or Personal checks accepted. Returned checks are subject to a \$50 administrative fee.

Payment in Full at Time of Registration. Include payment by check with application.

12. RETURN POLICY

You may **cancel** your reservation **up until 7 days prior** to the class and receive a **full refund**. If you cancel **less than 7 days prior** to a class, you will **not be given a refund** and your payment will be forfeited. You may use the funds as a **credit** towards a future class.

Please be considerate to the other students in the class. Do not send your child to class if they have had a fever or diarrhea in the past 24 hours. If they have an active cough and frequently need to blow their nose, it is also recommend that they not attend.

Little Chefs Culinary Classes (dba Haute Cakes Couture Desserts) reserves the right to cancel any class due to insufficient enrollment or instructor illness. Families will be contacted and either a full refund or credit towards another class will be issued, depending on season/ circumstances.

When a class becomes full, your name will be added to a waiting list. If an opening becomes available, you will be contacted. Please be sure that we have your phone number and e-mail address so that we will be able to reach you.

Please complete the registration for below to sign up for our classes. Only one registration is needed per child. You do not need to complete a form every time you sign up for a class.



Registration Form

Write in which camp you are registering for:

Week-Long Camps: _____

Weekly Scheduled Sessions: _____

Individual Class: _____

Workshops: _____

Child's Name: _____

Date of Birth: _____ Age: _____

Parent/Guardian Name: _____

Other Parent Name/ Guardian

Street Address: _____

City: _____ State: _____ Zip: _____

Parent E-mail: _____

Evening Ph: _____ Day Ph: _____ Cell : _____

MEDICAL INFORMATION

Does your child have any physical, mental or emotional conditions that we should know about (ADD, allergies, ADHD, diabetes, asthma, etc)?

Please list any medications or dietary restrictions or food allergies:

Any other issues regarding your child that you think we need to be aware of:

EMERGENCY CONTACT INFORMATION

Contact Name: _____ Relationship: _____

Phone: _____ Alt. Phone: _____

Alt. Contact Name: _____ Relationship: _____

Phone: _____ Alt. Phone: _____

Physician Name: _____ Phone: _____

Insurance Company: _____ Policy #: _____

Please attach a photocopy of a current insurance card.

Others than those listed on front who are authorized to pick up camper

Name: _____ Phone: _____ Relationship: _____

Name: _____ Phone: _____ Relationship: _____

**PLEASE INCLUDE YOUR CHECK MADE PAYABLE TO: Austin Children’s Academy
Memo: “Little Chefs - Your Child’s Name”**

Payment and Cancellations: Payment is due in full at time of booking. Reservations are taken on a first come, first serve basis. All food costs, meals, supplies, recipe book, and instruction are included in tuition. You may send a friend in your place if you cannot attend the class that you signed up for. Given two weeks notice, we may be able to reschedule your spot if room is available.

Student Responsibilities: Participants are expected to do the following: 1) show respect for other students, their ideas, opinions and their property; 2) listen to and follow directions by teachers and other supervising adults; 3) abide by all rules and regulations of the school. Little Chefs Culinary Classes (dba Haute Cakes Couture Desserts) reserves the right to send a student home or decline their return if a child’s behavior is deemed inappropriate. No refunds will be given in that event. All attendees must wear close-toed, non-skid shoes (no sandals) and long hair should be tied back. Smoking, cell phones, pagers and other electronic devices are prohibited and will be confiscated. Items will be returned to parent.

Waiver of Liability and Medical Consent: I understand participation in Little Chefs Culinary Class may involve the risk of injury to the participant and/ or exposure to unknown food allergies. As such, the risk is understood and voluntarily accepted. I/We hereby waive all claims for injury, damage or loss to the participant’s person and property during participation in the events and further discharge and release Little Chefs Culinary Class (Dba Haute Cakes Couture Desserts) including their agents and/or employees and studio affiliates, such as, but not limited to Austin Children’s Academy, from all liability for injury, loss, damage, obligation, expense, or penalty sustained by the participant arising out of or in connection with the participant’s participation in the program.

Programs include, without limitation, cooking programs involving the cooking and preparation of various foods and also the tasting of such foods (collectively the “Activities”). I also represent and warrant to Little Chefs Culinary Classes dba Haute Cakes Couture Desserts that the child named below does not have any food allergies other than those listed and understand and acknowledge that Little Chefs is relying on this representation and warranty during the entire course of such child’s use of the Facility and participation in the Activities.

I/We agree to indemnify and defend Little Chefs Culinary Class including their employees and/or agents and studio affiliates, from all liability for any injury, loss or damage to personal or property arising from or related to the resulting from negligence. I also give my consent to have Little Chefs Culinary Class and/ or Austin Children’s Academy including their employees and/or agents and studio affiliates, an emergency medical technician, nurse, medical treatment facility, and/or doctor of medicine or dentistry or associated personnel provide the participant with medical assistance and/or treatment and agree to be financially responsible for the cost of such assistance and/or treatment. I understand treatment for injury will be based on information provided herein. I hereby authorize emergency transportation of the applicant/participant to a medical treatment facility should an individual listed above consider it to be warranted.

Photo, Video or other Recording. Consent: I hereby give consent for Little Chefs Culinary Classes (dba Haute Cakes Couture Desserts) to take and display or otherwise use photos or video of my child in printed materials or on the web for the purpose of promoting the class and/or Little Chefs Culinary Classes (dba Haute Cakes Couture Desserts) School. Please note there is no compensation for the use of your child’s likeness in any of our materials. Please indicate to us if you do not wish to have your child photographed or videotaped.

To our parents: The information on this form will be held in strictest confidence by our company. Our first concern for your child is their safety and a portion of the information collected on this form is for that purpose. If you believe you child has a matter that is not covered on this form, please contact us to discuss.

I hereby certify that I have read and accept all of the above conditions.

THIS RELEASE IS A BINDING, LEGAL CONTRACT. PLEASE READ IT CAREFULLY BEFORE SIGNING.

_____ Date: _____ PRINTED
NAME OF CHILD(REN) PARTICIPATING

SIGNATURE OF PARENT OR COURT-APPOINTED LEGAL GUARDIAN

PRINTED NAME OF PARENT OR COURT-APPOINTED LEGAL GUARDIAN