Hey Youth Chefs,
You are invited to join our Chefs and staff at Pulaski Technical College Culinary Arts and Hospitality Management Institute for our culinary, baking and cake camps.

IN A NUTSHELL

• Ages 10 -17
• 5 day sessions from 8 a.m. - 1:30 p.m.
• $250 per session (cost covers all expenses)
• Culinary and Baking Students will be given recipes, a chef coat and hat
• Cake students will be given recipes, an apron and basic set of decorator tools
• Students will prepare their own gourmet breakfast and lunch
• Students MUST attend orientation to get materials, tour the camp kitchens and prepare for camp
• All sessions are held at Pulaski Technical College Culinary Arts and Hospitality Management Institute located at 130000 Interstate 30 in Little Rock.

ABOUT THE SESSIONS

Students spend five days in each camp honing their skills and learning techniques used in the kitchen. Students will also learn how to maintain a clean kitchen. Life skills such as teamwork, dependability, communication skills, organization, nutrition and leadership skills will be emphasized.

Chef coats and hats will be provided to culinary and baking students, along with a recipe packet that includes all menu items the students will prepare. Students will feast on the nutritious meals they prepare each day for breakfast and lunch. Cake students will be provided recipes, a chef apron and a basic set of decorator tools.

On the last day of each camp session, Level I and II culinary and baking student chefs will prepare and serve a three-course meal to invited guests. On the last day of Culinary Level III camp, students will show off their new skills in a Diamond Chef Junior competition. Invited guests will be served hors d’oeuvres while they watch the students compete. Students may invite up to three guests to attend their session’s luncheon or Competition.

PLEASE NOTE
• Level I camp must be taken before a student can enroll in a Level II camp.
• Level II camp must be taken before a student can enroll in a Level III camp.

DEADLINE FOR REGISTRATION AND PAYMENT IS FRIDAY, MAY 13

www.pulaskitech.edu
**BAKING CAMP**

Premiering this summer is our highly anticipated Baking Camp! In this week long course, students will learn the basics of baking breads, pastries and cakes along with fillings. On the last day of camp, students can invite up to three guests to attend a luncheon prepared by the Culinary and Baking camp student chefs. Sanitation, organization, teamwork, time management and leadership will be emphasized as each student prepares a variety of recipes. Chef coats and hats will be provided, along with a packet of all the recipes the student chefs prepared. There will be two Baking Camp sessions (see schedule below) so that student chefs can attend both Culinary and Baking camps if they choose. Baking camp students will also get breakfast and lunch each day provided by the Culinary camp students.

**Level I, Session 1 • June 13-17**
Orientation: June 10 • 3 p.m.
Finale Luncheon: June 17 • 12:30 p.m.

**Level I, Session 2 • June 20-June 24**
Orientation: June 17 • 3 p.m.
Finale Luncheon: June 24 • 12:30 p.m.

**CAKE CAMP**

In addition to the Level I Baking camps, we are offering a Cake Camp. If your youth chef is looking to let some creativity flow, we have just the solution – Cake Camp! Each student in this camp will be provided with their own chef apron and basic set of decorating tools. Recipes, templates and plenty of cake will also go home with each student. Cake camp will cover methods from cake production, frosting techniques to fun character faces! Cake camp students will be provided breakfast and lunch daily by the culinary camp students.

**Level I, Session 1 • June 27-July 1**
Orientation: June 24 • 3 p.m.
Finale Luncheon: July 1 • 12:30 p.m.

**CULINARY CAMP**

Students will learn how to make starters, breakfast, entrées and dessert. Through these stations, students will learn knife skills, how to make soups, stocks and sauces, cooking methods, meat and seafood cookery, vegetable, fruit, bean and grain cookery, and basic baking and pastry techniques. Students will also learn the importance of cleaning and sanitizing, and will rotate through stations where they will gain basic knowledge of how to maintain a clean kitchen. Life skills such as teamwork, dependability, communication skills, organization, nutrition and leadership skills will be emphasized.

In Culinary Level II, students will continue to hone their knife skills and learn more advanced fundamentals of cooking and baking so they can move on to the Culinary Level III camp where they will enjoy a week of competition and culinary discovery.

**Level I, Session 1 • June 13-17**
Orientation: June 10 • 3 p.m.
Finale Luncheon: June 17 • 12:30 p.m.

**Level II, Session 1 • June 27-July 1**
Orientation: June 24 • 3 p.m.
Finale Luncheon: July 1 • 12:30 p.m.

**Level II, Session 1 • June 27-July 1**
Orientation: June 24 • 3 p.m.
Finale Luncheon: July 1 • 12:30 p.m.

**Level III, Session 1 • July 11- July 15**
Orientation: July 8 • 3 p.m.
Finale Competition: July 15 • 12:30p.m.
APPLICATION

DEADLINE FOR REGISTRATION AND PAYMENT IS FRIDAY, MAY 13

ORIENTATION
All students must attend camp orientation which will be held the Friday before camps start. During orientation, students will receive chef coats or aprons, chef hats, take a tour of the kitchen, be assigned to groups, and receive a brief overview of the camp.

REGISTRATION
Registration is NOT complete until application and payment are received and is on a first come, first served basis. Space is limited to 20 youth chefs per class. Deadline to turn in application and fee is Friday, May 13, 2016.

FEES
Registration is $250 per student, per session. Payment is due in full at the time of application.

REGISTRATION INFORMATION
Please mark the session(s) you are applying for:

BAKING CAMP
- Level I, Session 1 • June 13-17
  Orientation: June 10 • 3 p.m.
- Level I, Session 2 • June 20-June 24
  Orientation: June 17 • 3 p.m.

CAKE CAMP
- Level I, Session 1 • June 27-July 1
  Orientation: June 24 • 3 p.m.

CULINARY CAMP
- Level I, Session I • June 13-17
  Orientation: June 10 • 3 p.m.
- Level I, Session II • June 20-24
  Orientation: June 17 • 3 p.m.
- Level II, Session I • June 27-July 1
  Orientation: June 24 • 3 p.m.
- Level III, Session I • July 11- July 15
  Orientation: July 8 • 3 p.m.

APPLICATION AND FEES SUBMISSION
- Send the paper applications and fees to Jennifer Stewart • Director of Community Education
  Pulaski Technical College • 3303 East Roosevelt Road • Little Rock, AR 72206
- Send electronic applications to jstewart@pulaskitech.edu.
- To pay by credit card (Visa or Mastercard), call Jennifer Stewart at (501) 907-6670 Ext. 3407
- Make checks payable to Pulaski Technical College

DEADLINE FOR REGISTRATION AND PAYMENT IS FRIDAY, MAY 13
**YOUTH CHEF INFORMATION**

Last Name ________________________________________  First Name _______________________________________

Address ___________________________________________________________________________________________

City ____________________________________________________________State _______ Zip ___________________

Birthdate ________________________ School____________________________________________________________

Chef Coat Size

- [ ] YOUTH M
- [ ] YOUTH L
- [ ] XS
- [ ] S
- [ ] M
- [ ] L
- [ ] XL

Allergies, Food Limitations, Medications, Other Medical Conditions ___________________________________________
__________________________________________________________________________________________________
__________________________________________________________________________________________________

Parent/Guardian _______________________________________________Relationship ___________________________

Daytime Phone ___________________________________ Cell/Home Phone ___________________________________

Email Address  ______________________________________________________________________________________

Person(s) besides Parent/Guardian listed above authorized to pick up child

Name ______________________________________________________ Phone _________________________________

Name ______________________________________________________ Phone _________________________________

Emergency Contact (Other than Parent/Guardian listed above)

Name______________________________________________ Daytime Phone __________________________________

Physician ___________________________________________ Office Phone ____________________________________

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**WAIVER OF LIABILITY AND PHOTO RELEASE**

By my signature below, I acknowledge the following:

- I understand that my child's participation in this event is strictly voluntary and that he/she is under no obligation by Pulaski Technical College to participate; also, the College has not pressured or otherwise coerced me or my child into this agreement.
- I understand that participation involves certain inherent dangers and assume those risks and do release Pulaski Technical College and its employees, both in their public and private capacities, from any and all liabilities, claims, suits, demands or causes of action which may arise from my child's participation in this event.
- Pulaski Technical College does not provide any health or accident insurance for my child, and I do not expect it to do so. In case of an extreme emergency, I authorize ambulance or emergency services transportation to a doctor or hospital.
- I hereby grant FULL PERMISSION to Pulaski Technical College to use photos and videos taken during the event. Photos and videos taken may be used for marketing purposes, including social media, print, television, internet and other forms of media. Please indicate if, for any reason, your child should not be photographed or videoed during camp.

Parent/Guardian’s Printed Name _______________________________________________________________________

Parent/Guardian’s Signature ____________________________________________Date ___________________________

- I understand that I must follow all of the kitchen rules that will be given to me during orientation. I will work to the best of my ability and will respect the other youth chefs, instructors and staff.

Youth Chef’s Printed Name ____________________________________________Date ___________________________

Youth Chef’s Signature ____________________________________________Date ___________________________