



HOSTING A COOKING PARTY WITH IN MY OWN KITCHEN JNR

Thank you for choosing In My Own Kitchen Junior for your child's birthday celebration! This document includes all the extra information you need to know for a smooth, fun, and stress-free party experience.

What's Included?

- Fresh ingredients
- Tested, kid-friendly recipes
- Aprons provided for use during the party
- All equipment and consumables provided
- A fun, hands-on food activity where each child creates their own finished item
- We bring everything to your home for an easy, stress-free experience

Important Information

- Cost: \$65 per child
 - Minimum: 6 kids
 - Maximum: 10 kids
 - Duration: 1–1.5 hours of guided cooking fun
 - Location: Your home! We bring all the equipment
 - Travel Fee: Travel fee may apply depending on location
- Contact us for an exact quote and availability.



COOKING PARTY IDEAS

Pizza Party

Create your own pizzas using premade dough, choose your favourite toppings, and roll mini pizza scrolls to bake.

Mexican Fiesta

Build your own burritos or nachos with Mexican-style mince (beef, chicken or vegetarian) and fresh toppings.

Burger Bar

Shape your own burger patties and build a delicious burger with fresh salads and sauces.

Sushi Party

Roll and slice your own sushi using a variety of fillings. Seaweed alternatives available for fussy eaters.



SWEET TREATS PARTIES

Cupcake Decorating Party
Decorate pre-made cupcakes with colourful icing, sprinkles and fun toppings.

Biscuit Decorating Party
Decorate delicious biscuits with icing, sprinkles and creative designs.

Donut Decorating Party
Decorate donuts with icing, drizzle and a selection of sweet toppings.



FOR OLDER OR SMALLER GROUPS

Pasta Making

Mix and roll fresh pasta dough and create your own pasta shapes.

Dumpling Making

Fill and fold dumplings with your choice of fillings, then cook and enjoy.

Fresh Roll Party

Make fresh rice paper rolls with a selection of fillings and dipping sauces.



WHAT TO EXPECT ON THE DAY

Arrival & Setup

- I arrive 15 mins before the activity starts
- I bring all utensils and ingredients
- I need a table/bench space (I can bring a trestle if needed)
- Kids get their own station (some shared equipment)

Food Consumption

- Food made during the party is enjoyed fresh on the day
- Takeaway containers are not provided
- Basic paper plates or bowls will be supplied for serving the food

Cooking Time

- 11-1.5 hours depending on activity and number of guests

Premade elements may be used for ease (e.g., precooked sushi rice, pizza dough and cupcakes)

Clean-Up

- I clean as I go and wipe benches at the end
- Please choose a space with easy-to-clean surfaces



SAFETY, ALLERGIES & RISK INFO

- All Efforts are made to accommodate allergies
- Note: This is not an allergen-free business
- Traces of gluten, nuts, etc. may still be present

Risk Management

- Cooking involves some inherent risk
- Child-safe tools and methods are always used (e.g., enclosed choppers, electric frypans, child-safe knives)



IN MY OWN
KITCHEN

LET'S CELEBRATE WITH FOOD AND FUN!

TO BOOK YOUR CLASS OR CHAT ABOUT
CUSTOM OPTIONS, CONTACT:

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