



create it. plate it. enjoy it.

Welcome to In My Own Kitchen Junior Where culinary adventures for kids begin!

With over two decades of professional chef experience, I'm dedicated to creating a delightful and educational space for children to explore the joys of cooking in a relaxed and enjoyable setting.

Class Ideas:

Baking: Banana pancakes, simple cupcakes, basic chocolate/banana/vanilla cake

Pasta: Fettucine, butterfly, pappardelle and one simple sauce

Mexican: Burritos, nachos, quesadilla

Biscuits: Jam drops, chocolate chip cookies, anzac cookies

Fruit: Fruit salad, fruit crumbles, baked fruit

Snack balls: Date and coconut, apricot, chocolate, carrot and coconut

Meatballs and burgers: Chicken, beef and lamb

Pizza and calzone: Homemade dough and sauce with toppings

Duration: One-hour lessons starting from \$50/per person plus ingredients.

Booking Details: Visit the "How to Book" tab on our website for full ingredient details and travel information.

Booking Information: Reach out to me at 0423 450 363 or inmyownkitchen@gmail.com.

Availability: Classes offered after school (from 4pm), Saturdays and school holidays

Travel: Travel surcharges may apply for locations beyond a 30-minute radius from Brisbane Northside (Everton Park).

Important Notes:

Allergens: While we can accommodate allergens, please be aware that our kitchen is not allergen-free, and traces may be present.

Responsibility: While recipes can be adjusted, In My Own Kitchen accepts no responsibility for participant allergies and any issues arising from provided equipment.

For a taste of fun and education combined, contact us to book a class your child will cherish!