



# WELCOME TO IN MY OWN KITCHEN JUNIOR

Where culinary adventures for kids begin!

Hands on cooking workshops for kids

Bring food education to life with engaging, hands-on cooking experiences tailored for primary-aged children.

Designed by a professional chef and educator, our workshops are fun, inclusive, and built with schools and OSHC programs in mind.



# COOKING EXPERIENCES TO SUIT YOUR NEEDS

## Quick Overview:

- One-off Incursions – A fun, standalone activity (great for special days or curriculum links)
- Mini-Series – Weekly or fortnightly sessions (popular for enrichment or after-school programs)
- Holiday Sessions – Ideal for vacation care or end-of-term fun

## Timeframes:

- Sessions run from 60 to 90 minutes
- Suitable for groups of 20–40 kids (can vary based on age & setup)



# A TASTE OF WHAT WE DO

- Around the World: Make simple dishes inspired by global cuisines
- Bake & Create: Fun with no-bake or minimal-cook snacks
- Garden to Plate: Explore fresh produce and create wholesome bites
- DIY Food Stations: Kids customise their own creations
- Sensory Food Play: Ideal for younger groups or sensory needs

Custom themes available based on your learning goals or dietary needs.





## WHY EDUCATORS CHOOSE US

- Builds food confidence and practical kitchen skills
- Supports fine motor development and following instructions
- Encourages teamwork and communication
- Links with HPE, Science, and Cultural studies
- Inclusive for neurodivergent and allergy-aware children
- Easy setup – we bring everything to you!





# READY TO BOOK?

- EASY BOOKING WITH CUSTOM QUOTES AVAILABLE
- ALL EQUIPMENT AND INGREDIENTS INCLUDED
- PUBLIC LIABILITY INSURED AND FOOD SAFETY CERTIFIED
- BLUE CARD REGISTERED
- BASED ON BRISBANE NORTHSIDE, TRAVEL AVAILABLE
- OPTIONS AVAILABLE FOR GRANT-FUNDED PROGRAMS

## CONTACT:

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