



Education  
Programs  
2023/2024

  
WESTERN FAIR  
**district**  
PARTNERS IN FOOD & AGRICULTURAL EDUCATION

  
GROWING  CHEFS!

# Growing Chefs! Ontario Impact Report - Public Programs





# Notes from the Learning Kitchen!

## Families Ask, We Listen!

Every new program we add or existing program we expand is always a direct response to the valuable feedback we receive from families whose children participate in our cooking classes. **This impact report will highlight some of the feedback we've gathered from our public programs!**

- Due to popular demand, we are now offering double and triple the number of our much-requested Monthly Kid's Cooking Classes. Parents and guardians expressed that the classes were selling out too fast to get spots - we can now meet that demand for classes!
- Over the years, we've witnessed children grow up within our programs and have always received requests for continued participation even after they outgrow the classes! So we've started offering new Teen Cooking Classes on a regular basis.
- The reason that our 8-week Culinary Programs (Advanced, Children's, and Beginner) were established was because families voiced the need for their children to have a consistent weekly opportunity to progressively build on their culinary skills

**Selena, a parent with multiple children in our programs, shared her positive experience, "My child has attended both the Advanced Culinary Program and the Teen Cooking Classes. She loves that the chefs treat the young chefs with trust and respect. You provide well-considered structure and instructions, and prioritize a positive food experience. The confidence she has gained in your classes has transferred to other areas of her life - and she is much more confident cooking food at home and trying new things - both new food and new experiences. Honestly you are the one extra curricular activity that both my kids will consistently happily attend. It takes no convincing because they know you are awesome humans, and they will have fun and learn, no matter what they are cooking. And I know they love the desserts the most, but I also deeply appreciate that you teach a full range of foods from a wide variety of cultures. Thank you for being a part of our lives!"**

For more family testimonials, keep reading!

- Christy Cook, Education Projects Manager



# Program Spotlight: Our 8-Week Culinary Programs!

We take pride in providing three distinct 8-week programs tailored for various age ranges: Beginner, Children's and Advanced. We focus on having fun, getting creative, learning new culinary skills and tasting like a chef! On the final day of each program, our budding chefs host a restaurant with their own family as the guests of honour. We couldn't be more elated to see the pride our young chefs have in showcasing their skills when their families arrive!



**“We enjoyed absolutely everything! The level of care and detail put into the entire program from weekly emails, staff support (and patience!), curriculum & skill development, tasty & fresh food, and the final family restaurant event. My children were both enrolled, one in each age group, and have loved every class. Their confidence has increased and they are excited to try new foods and to continue to develop their skills. They are sad the 8 weeks have now ended but look forward to registering for more classes. My youngest even hopes to one day work for Growing Chefs! Every child should have the opportunity to take this program!” - Katie B**



# Testimonials

“Our kids LOVE the monthly cooking classes. It’s a great introduction to a range of ingredients and flavours, and I love the truly kid-friendly way that the chefs, staff and volunteers approach tasting and trying new things.”

- Selena H



“My child enjoyed baking with others. She loves the fun and energy of the group, and the treats! Her confidence in the kitchen, and interest in cooking at home is increasing with every sessions she attends! She felt fully involved and was so proud of her contributions.”

- Shawna I



“The kids loved learning about the food and were very excited about safe knife use! They were both extremely proud of the finished result and ate everything!” - Meagan M



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# Thank you for your support!

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