

Growing Chefs! Ontario

2024-2025

Spring Impact Report - Public Programs



Partners in Food & Agricultural Education



Notes from the Learning Kitchen!

Exploring Culture Through Food

At Growing Chefs! Ontario, we believe food is a powerful way to explore the world. That's why our public programs give children and youth hands-on opportunities to connect with global cultures - right in the kitchen!

In our recent **Monthly Kid's and Teen Cooking Classes**, participants discovered recipes rooted in the family traditions and heritage of our talented team of chefs. Some of the most-loved themes included:

- **Filipino Favourites with Chef Mac** - featuring Lumpia and Bibingka
- **Brazilian Bites with Chef Tici** - featuring Pão de Queijo, Feijoada, and Brigadeiro
- **Spring Flavours of the Netherlands with Chef Matt** - featuring Pannenkoeken, Stampot and Rabarbermoes

These one-time classes spark curiosity and appreciation for diverse cultures through food!

Deepening the Experience

For those eager to take the next step, our 8-week programs offer a deeper dive into both technique and tradition. In the Advanced Culinary Program, participants honed their cooking skills while exploring dishes from:

- **India**
- **The Middle East**
- **Japan**
- **Mexico**
- **Italy and more!**



These immersive programs not only teach practical culinary skills but also foster meaningful cultural understanding through the universal language of food. Together, we're nurturing a generation that values diversity, embraces new experiences, and finds joy in cooking. Keep reading for more highlights of what we've been cooking up!

- Christy Cook, Education Programs Manager

Program Spotlight: Advanced Culinary Program



To mark the end of our 8-week Advanced Culinary Program, participants hosted a special Family Celebration, preparing and plating a three-course formal dinner to showcase their skills. They were the prep cooks, the chefs, the servers, the greeters and everything in between!

Menu Highlights:

- Caesar Salad with Sourdough Croutons & Parmesan Tuile
- Fettuccine Alfredo with Chicken, Roasted Tomatoes, Spinach & Garlic Béchamel
- Cinnamon Crème Brûlée with Chocolate Chip Biscotti

From hand-rolled pasta to perfectly torched desserts, it was a proud (and delicious!) moment for our young chefs - and a memorable evening for their families.



Let's
Celebrate!





Testimonials

“My child is usually a very picky eater, but she was inspired to try some new foods because she was involved in cooking them! It was a great opportunity to meet new friends while also learning about food!”

- **Alexandra V**

“Both of my kids have been very excited about cooking, and coming to the Growing Chefs classes. I am impressed with the quality of staff and their passion for what they do.”

- **Iuliana D**



Testimonials

“My son really enjoyed this class, and immediately wanted to sign up for the next! He's a shy guy, but he felt comfortable with the instructors and quickly warmed up. He says he loved using professional knives (I guess he knows now by comparison ours are subpar!) and interesting ingredients and herbs. It's not an easy task to impress a teen, so this program must be something special!”

- Sarah K

“My son has attended many kid's cooking classes as well as a week of summer camp last year and one upcoming. We LOVE this program for the knowledge he gains and the enjoyment he has found in cooking because of it. We have also been fortunate to have assistance given to us financially through the program to allow him to attend the summer camps - something he would not be able to access without that help. We can't speak highly enough of the Growing Chef program!!!”

- Anonymous



The Making of Food Memories

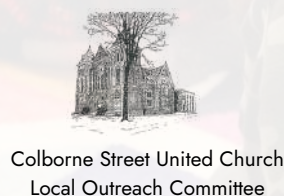


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