

6 Senses Cooking Studio

2010 Kids Summer Program

*For further information please call us at 2838-9905 or email:
enquiry@s6nses.com*

2 Days Cooking/Baking Class for Junior (Age 5 – 13) – 1 hour 45 minutes class starts from June 26 – August 28 2010

2 days cooking class: Hk\$500 per student per class

2 days baking class: HK\$600 per student per class

(price included materials, cooking tips, packing box, recipes)

Class time: 11:00 – 12:45 OR 14:00 – 15:45

Please pick two items for your cooking or baking program

Special Note: Minimum registration 4 students per class otherwise class will be cancelled without any notice

Cooking Class

- Mac & Cheese Zucchini Boat
- Stir Fried Udon with Chicken Sausage and Broccoli
- Smiling Pizza
- Pineapple Meat Balls Spaghetti
- Baked Sweet and Sour Chicken Lunch Box
- Crispy Sushi Rolls
- Cola Chicken Wings
- Sausage, Cheese and Potato Balls
- Easy Cheese Soup
- Potato and Spinach Pancakes

Baking Class

- Cream Cheese and Marshmallow Cake
- Low Fat Blueberry Cheesecake (no bake)
- Oreo Cookies Cheesecake (no bake)
- Fish Cake
- Flower Garden Cake
- Rocky Road Cups
- Pizza Muffins
- Fruit Flowers Baskets
- Chocolate Bread

Kids Etiquette Class

Age 5 – Age 8

Class time: 1hr 45 minutes

Class Date: Jul 2 - 3 (11:00 – 12:45)

Jul 15 - 16 (11:00 – 12:45)

Jul 19 – 20 (11:00 – 12:45)

Aug 5 – 6 (11:00 – 12:45)

Aug 19 – 20 (11:00 – 12:45)

Aug 23 – 24 (11:00 – 12:45)

Price: HK\$350 per student per class

Class Size: 10 Students

Special requirement: Minimum registration 4 students per class otherwise class will be cancelled without any notice

- Learn Basic Table Manners, Table Settings, Usage of different cutlery, how to prepare simple, delicious and healthy snack/meals/Lunch Box

Age 8 – Age 13

Class time: 2 hours

Class Date: Jul 2 - 3 (14:00 – 16:00)

Jul 15 - 16 (14:00 – 16:00)

Jul 19 – 20 (14:00 – 16:00)

Aug 5 – 6 (14:00 – 16:00)

Aug 19 – 20 (14:00 – 16:00)

Aug 23 – 24 (14:00 – 16:00)

Price: HK\$420 per student per class

Class Size: 10 Students

Special requirement: Minimum registration 4 students per class otherwise class will be cancelled without any notice

- Learn Basic Party Etiquette, Asian/Western Etiquette, Full set of Table Setting, Dim Sum Cooking, Simple Stir Fried, Cake Making and Simple Appetizer

Learning Japanese through cooking:

It is fun for children and great way to learn language and cooking at the same time. What is more, it is one of the recommended method in many fields to motivate learning as well as to build socializing skills.

Throughout the activity, they will enjoy learning cooking skills as well as Japanese language used in cooking. They will gain knowledge on various kinds of food, cooking skills and Japanese vocabulary. In addition, most activities involves teamwork, they will learn to cooperate, share and make new friends.

Examples of menu:

- Starter: Spinach Miso Soup; Japanese potato salad with peas and eggs; etc
- Main Dish: Hand Made Sushi Roll; Omelette Rice; etc
- Dessert: Pancake with strawberry & red beans paste; etc

Examples of language they learn:

Meals of the day; breakfast, lunch, dinner/supper, snack, starter, main course, and dessert.

Kitchen utensils and crockery; kitchen, cooker, blender, oven, microwave, fridge and sink.

Cooking skills; measure, mix, pour, cut, wash, boil, roast, fry, bake, knead, cool, and serve.

Name of ingredients; eggs, milk, cheese, butter, oil, flour, sugar, salt, pepper, sauce, rice, bread, potato, noodles, meat, fish, fruits, vegetables and beancurd.

Also children will learn some greetings that Japanese use before and after meal. It is to show thanks to the person who provide and made the meal. That are; ***itadakimasu (before meal), and gochisosama (after meal)***. In addition, children will learn how to express the taste; delicious, salty, sweet, spicy, and sour etc., and how to describe form of food; soft, hard, thin, thick, small, and big etc.

Class Time: 2 hours

Class Date: July 12 Monday (14:00 – 16:00)

July 26 Monday (14:00 – 16:00)

August 9 Monday (14:00 – 16:00)

August 16 Monday (14:00 – 16:00)

August 23 Monday (14:00 – 16:00)

Price: HK\$450 per student per class

Class Size: 10 Student:

Special note: Minimum registration 4 students per class otherwise class will be cancelled without any notice

6 Senses Cooking Studio

2010 夏日暑期兒童課程表

查詢詳情請致電本公司 2838-9905 或電郵 enquiry@s6senses.com

兩天烹飪/烘焙課程 (適合五至十三歲) - 一小四十五分鐘; 課程日期由六月廿六日至八月廿八日

兩天烹飪班費用: HK\$500 -每小童

兩天烘焙班費用: HK\$600 -每小童

上課時間: 上午十一時至十二時四十五分 **或** 下午二時至三時四十五分

請在以下建議菜式選擇兩款為實習菜式

每堂上課人數必須有四位學員同時報讀, 如少過四位學員課程會自行取消

烹飪班

- Mac & Cheese Zucchini Boat
- Stir Fried Udon with Chicken Sausage and Broccoli
- Smiling Pizza
- Pineapple Meat Balls Spaghetti
- Baked Sweet and Sour Chicken Lunch Box
- Crispy Sushi Rolls
- Cola Chicken Wings
- Sausage, Cheese and Potato Balls
- Easy Cheese Soup
- Potato and Spinach Pancakes

烘焙班

- Cream Cheese and Marshmallow Cake
- Low Fat Blueberry Cheesecake (no bake)
- Oreo Cookies Cheesecake (no bake)
- Fish Cake
- Flower Garden Cake
- Rocky Road Cups
- Pizza Muffins
- Fruit Flowers Baskets
- Chocolate Bread

兒童餐桌禮儀班 (I)- 五至八歲

上課時間: 一小時四十五分

上課日期: 七月二至三日 (上午十一時至十二時四十五分)

七月十五至十六日 (上午十一時至十二時四十五分)

七月十九至廿日 (上午十一時至十二時四十五分)

八月五至六日 (上午十一時至十二時四十五分)

八月十九至廿日 (上午十一時至十二時四十五分)

八月廿三至廿四日 (上午十一時至十二時四十五分)

每堂費用: HK\$350 每小童

上課人數: 每堂十位學員

每堂上課人數必須有四位學員同時報讀, 如少過四位學員課程會自行取消

- Learn Basic Table Manners, Table Settings, Usage of different cutlery, how to prepare simple, delicious and healthy snack/meals/Lunch Box

兒童餐桌禮儀班 (II)- 八至十三歲

上課時間: 二小時

上課日期: 七月二至三日 (下午二時至四時)

七月十五至十六日 (下午二時至四時)

七月十九至廿日 (下午二時至四時)

八月五至六日 (下午二時至四時)

八月十九至廿日 (下午二時至四時)

八月廿三至廿四日 (下午二時至四時)

每堂費用: HK\$420 每小童

上課人數: 每堂十位學員

每堂上課人數必須有四位學員同時報讀, 如少過四位學員課程會自行取消

- Learn Basic Party Etiquette, Asian/Western Etiquette, Full set of Table Setting, Dim Sum Cooking, Simple Stir Fried, Cake Making and Simple Appetizer

兒童日語烹飪課程

上課時間: 二小時

上課日期: 七月十二日 (下午二時至四時)

七月廿六日 (下午二時至四時)

八月九日 (下午二時至四時)

八月十六日 (下午二時至四時)

八月廿三日 (下午二時至四時)

每堂費用: HK\$450 每小童

上課人數: 每堂十位學員

每堂上課人數必須有四位學員同時報讀, 如少過四位學員課程會自行取消