

# FALL

## 2019



# CUIZOO COOKING SCHOOL



## After School Classes for Children, Ages 8-13

Join instructor, Kristin Camplese, on Wednesdays from 4PM to 6PM at her Hinsdale home and learn how to cook delicious food from scratch. Cost is \$300 per six class session, with all ingredients and supplies included. Children will eat everything they cook and bring home samples to share! Each student will also be provided with a cookbook packet for every subject so they can replicate their creations at home.

Session 1 (6 classes from 8/28/19 until 10/2/19)

Session 2 (6 classes from 10/16/19 until 12/4/19, no class on 10/23 or 11/27)

Class sizes are capped at 6 students for a full, hands-on experience. Topics listed on reverse side.

Email [cui zoo@cui zoo.com](mailto:cui zoo@cui zoo.com) to sign up or message Cuizoo on Facebook.

Please sign up by 8/15/19!

# FALL 2019 CLASS SCHEDULE

## Session 1: Classic Favorites From Scratch

- 8/28 Homemade Spaghetti and Sauce
- 9/4 Make Your Own Sushi (\*no raw components will be utilized)
- 9/11 Fried Rice
- 9/18 Macaroni and Cheese
- 9/25 Chicken Stock and Chicken Noodle Soup
- 10/2 Mystery Basket: Surprise ingredients and we brainstorm and cook a meal with them!

## Session 2: Cooking Through the Holidays

- 10/16 National Dessert Day (Homemade Ice Cream!)
- 10/30 Halloween Party Treats
- 11/6 National Nachos Day (Homemade Guacamole, Salsa, and more!)
- 11/13 National Pizza Day (From Scratch Pizzas!)
- 11/20 Thanksgiving Baking
- 12/4 Holiday Cookies

## About Kristin Campese and Cuizoo ...



After my daughter was diagnosed with severe food allergies as an infant, I began cooking everything from scratch to keep her safe. Through this, I developed a love of cooking and getting my kids involved in the kitchen. I believe that food brings us all together and that our children should learn how to share in these experiences. I started Cuizoo in 2009 to help parents cook for their families. Cuizoo Cooking School shares these learning experiences in a hands-on, made-from-scratch setting for both children and adults. Classes are always small to ensure that every participant learns the subject at hand.

My professional background includes a Masters of Education degree in Instructional Systems from The Pennsylvania State University, extensive work experience as an instructional designer, as well as experience teaching Preschool and Pre-Kindergarten. I am a published author in areas related to education, food, and parenting. I write and teach through Cuizoo and can offer children's classes, adult classes, and private instruction in all areas of cooking, as well as cooking with special concerns, such as food allergies or unique dietary needs.

Please email me at [cuizoo@cuizoo.com](mailto:cuizoo@cuizoo.com) or message Cuizoo on Facebook if you have questions or would like to schedule instruction.