



School Holiday Kids Pantry Incursions (Excursions Page 2)

The Kids Pantry School holidays programs have been designed to offer students a fun and interactive cooking program delivered in your school.

Education follows the life cycle, beginning with cultivation and how to harvest the fruits and vegetables growing in the cottage garden, at school or at home. This learning extends to the kitchen, where students learn to understand recipes, practice essential cooking techniques, prepare meals and - finally - eat their creations from the produce they have harvested... We call it our 'Dirt to Dish®' approach.

Our fun program emphasises the flavours and health benefits of fresh and seasonal foods. This year our focus is on the benefits of SUPERFOODS and how they can enhance healthy bodies and minds. With so menu choices available from savoury to sweet, we can create the perfect recipe for you and your students.

In addition, our program maintains noticeable social benefits to all students, including those with special needs. Our resident Nutritionist / Dietician creates healthy affordable recipes designed to sustain energy, increase healthy choices while focusing on the needs of those with allergies and intolerances.

School Incursion Bookings

The Kids Pantry team are passionate and enthusiastic about what we offer and can't wait to visit your school. Please call us on 0447 074 167 or email us @ popupkitchen@kidspantry.com.au to arrange a date & time.

Incursion Prices

A cost of \$20 (ex GST) per student per incursion for groups of 20 or more children. Our programs run for 45-60mins and include all ingredients, equipment and all things necessary for a fun-filled session with Kids Pantry.

kids' cooking school
& kitchen garden



School Holiday Kids Pantry Excursions (Incursions Page 1)

The Kids Pantry School holidays programs have been designed for your holiday program to visit us at the Kids Pantry Headquarters in Deakin where the students will have a fun and interactive experience.

Education follows the life cycle, beginning with cultivation and how to harvest the fruits and vegetables growing in the cottage garden, at school or at home. This learning extends to the kitchen, where students learn to understand recipes, practice essential cooking techniques, prepare meals and - finally - eat their creations from the produce they have harvested... We call it our 'Dirt to Dish®' approach.

Our fun program emphasises the flavours and health benefits of fresh and seasonal foods. This year our focus is on the benefits of SUPERFOODS and how they can enhance healthy bodies and minds. With so menu choices available from savoury to sweet, we can create the perfect recipe for you and your students.

In addition, our program maintains noticeable social benefits to all students, including those with special needs. Our resident Nutritionist / Dietician creates healthy affordable recipes designed to sustain energy, increase healthy choices while focusing on the needs of those with allergies and intolerances.

School Excursion Bookings

The Kids Pantry team are passionate and enthusiastic about what we offer and can't wait for you group to visit us. Please call us on 0447 074 167 or email us @ popupkitchen@kidspantry.com.au to arrange a date & time.

Excursion Prices

Cost per head \$25 (ex GST) Minimum 20 students. Our programs run for 1 & ½ hours and include all ingredients, equipment and all things necessary for a fun-filled day at Kids Pantry.

Please ensure all children have a hat and closed in shoes.

Kids Pantry has wheelchair access, toilets and is conveniently located near a major bus stop.

kids' cooking school
& kitchen garden