



Junior Chefs of America, Inc

Tampa Campus: 4311 W. Waters Avenue
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Tampa, Florida 33614

<https://www.JuniorChefsOfAmerica.org>

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OUR CURRICULUM

Our Mission: At Junior Chefs of America, we broaden our student's food awareness by offering global culinary classes & community food sustainability experiences both in community and classroom. We have 5 Programs through One Great School, creating a well-balanced curriculum for all ages.

Create ~ Inspire ~ Teach

We **create** recipes and take the kids around the world to teach them about different cultures. We **teach** them to give back to the community by teaching them where food can be exchanged and by showing them how it's grown on local farms. We help them **learn** by incorporating S.T.E.A.M. into our program. We are teaching them the skills they need to learn.

We offer five specialized programs through one exceptional school, providing a comprehensive S.T.E.A.M.-based (**Science**, Culinary **Techniques**, **English**, Culinary **Arts**, **Math**) curriculum designed to stimulate student engagement and enhance the learning experience.

Our unique culinary programs not only teach students how to cook and grow their own food but also instill a sense of community and empowerment by encouraging them to give back.



What is S.T.E.A.M.?

S.T.E.A.M. learning fosters innovation, critical thinking, problem-solving, and creativity through a culinary lens. It equips students with the necessary skills to effectively navigate and understand the world around them, connecting diverse skills and concepts for a holistic educational experience.

Through these **S.T.E.A.M.** activities, students build a deeper understanding and appreciation for the interconnectedness of different academic disciplines and culinary arts, fostering a well-rounded and enriched educational experience.

Science

Students explore the chemistry of food and nutrition, learning how different ingredients interact to create unique flavors and textures.

Techniques

Hands-on culinary techniques are taught, emphasizing the skills needed for both cooking and sustainable food production.

English

Through reading and writing about culinary traditions, students enhance their communication skills and deepen their appreciation of cultural diversity. We also structure English lessons around English Language Arts teaching the correct usage of grammatical terms.

Art

Students express their creativity by designing visually appealing dishes and understanding the artistry involved in plating and presentation.

Math

Precision and accuracy are key as students use math skills to measure ingredients and scale recipes effectively.

OUR CLASSES OFFERED & TUITION FEES

For Regular Attendees

Annual Tuition Cost

\$3130/ \$782 Per Quarter Includes:

- JCOA Culinary Class
- #ProjectJCOA Community & Farm Days
- All Camps

Class Name	Description	Age	Cost
JCOA Culinary Class	Culinary cooking classes with cooking techniques and global cuisines. Each class is taught by Tutors & Chefs to give a well-rounded learning experience. Foods from around the world are prepared by students with STEAM lessons integrated to enhance learning. . We come together for a fun experience where we combine cooking with education to bring a well-rounded class. All classes are taught by Professional Chefs & Tutors.	4-18 yrs	\$782 Per Quarter <i>(Cost is \$45 per class)</i>
#ProjectJCOA Community & Farm Days	Community Classes Join us as we visit local community centers, senior citizen centers, family shelters, churches, & more, Meals are prepared by Junior Chefs on location and given to hosting center on that day. Parents Attend All Classes For Free Farm To Table Adventures	4-18 yrs	<i>Price Is Included with JCOA Culinary Classes</i>

	Learn to grow fresh vegetables & fruits as we visit local farms for a hands-on experience. Parents Attend All Classes For Free		
Specialty Techniques Class	Our Specialty Classes focus on teaching specific skills and provide a broad range of culinary exploration to young aspiring chefs through engaging, hands-on. Whether it's mastering the art of professional cake making or learning the finesse of chef-style plating, these classes will teach kids and teens what it takes to really become a chef.	4-18 yrs	<i>Price Is Included with JCOA Culinary Classes</i>
Sous Chef Certification Classes (Summer Teen Camp)	Our Sous Chef Certificate Course is a 5-Week Program that teaches introductory to advanced culinary skills needed to begin a life-long career in the Culinary Industry. Our Junior Chefs meet twice per week to learn new and exciting techniques. Once course is completed, they will have received their Florida Safe Staff Handling Certificate, along with an internship opportunity with partnering restaurants and hotels. Classes are taught by Professional Executive Chefs in the Tampa Bay Area.	15-18	\$799 per student (5-Week Summer Camp Program)
Day Camp Programs (Kid & Teen Camp)	Our Culinary Day Camps are a hands-on, fun-filled journey into the world of cooking, designed for kids and teens who are eager to explore cooking techniques and the exciting science behind food! Each day, we focus on a unique cooking technique paired with a STEAM (Science, Technology, English, Art, and Math) lesson to enrich your culinary skills and academic knowledge. Imagine learning the science behind flavors, exploring cutting-edge technology that can make cooking faster and healthier, understanding the importance of reading recipes accurately, diving into the art of plating, and discovering how math is essential when measuring and scaling recipes. Our specialized culinary day camps combine learning with creative cooking projects, making STEAM education interactive and deliciously fun!	4-18	\$125.00 per camp / per student

OUR CLASSES OFFERED & TUTION FEES

For Culinary Members & All Scholarship Recipient Attendees

Annual Tuition Discounted Cost for Monthly Membership Fee \$29*

\$2191/ \$548 Per Quarter Includes:

- JCOA Culinary Class
- #ProjectJCOA Community & Farm Days
- Specialty Technique Classes

This cost includes a 30% Discount that ALL Members & Scholarship Recipients receive for this year's curriculum, along with Summer Camp Programs.

**Please Note: Membership Fee Waived for All Scholarship Recipients, Including Step Up For Students*

Class Name	Description	Age	Cost
JCOA Culinary Class	Culinary cooking classes with cooking techniques and global cuisines. Each class is taught by Tutors & Chefs to give a well-rounded learning experience. Foods from around the world are prepared by students with STEAM lessons integrated to enhance learning. . We come together for a fun experience where we combine cooking with education to bring a well-rounded class. All classes are taught by Professional Chefs & Tutors.	4-18 yrs	\$548 Per quarter <i>(Cost is \$32 per class)</i>
#ProjectJCOA Community & Farm Days	<p>Community Classes Join us as we visit local community centers, senior citizen centers, family shelters, churches, & more, Meals are prepared by Junior Chefs on location and given to hosting center on that day. Parents Attend All Classes For Free</p> <p>Farm To Table Adventures Learn to grow fresh vegetables & fruits as we visit local farms for a hands-on experience. Parents Attend All Classes For Free</p>	4-18 yrs	<i>Price Is Included with JCOA Culinary Classes</i>

Specialty Techniques Class	Our Specialty Classes focus on teaching specific skills and provide a broad range of culinary exploration to young aspiring chefs through engaging, hands-on. Whether it's mastering the art of professional cake making or learning the finesse of chef-style plating, these classes will teach kids and teens what it takes to really become a chef.	4-18 yrs	<i>Price Is Included with JCOA Culinary Classes</i>
Sous Chef Certification Classes (Summer Teen Camp)	Our Sous Chef Certificate Course is a 5-Week Program that teaches introductory to advanced culinary skills needed to begin a life-long career in the Culinary Industry. Our Junior Chefs meet twice per week to learn new and exciting techniques. Once the course is completed, they will have received their Florida Safe Staff Handling Certificate, along with an internship opportunity with partnering restaurants and hotels. Classes are taught by Professional Executive Chefs in the Tampa Bay Area.	15-18	\$559 per student (5-Week Summer Camp Program)
Day Camp Programs (Kid & Teen Camp)	Our Culinary Day Camps are a hands-on, fun-filled journey into the world of cooking, designed for kids and teens who are eager to explore cooking techniques and the exciting science behind food! Each day, we focus on a unique cooking technique paired with a STEAM (Science, Technology, English, Art, and Math) lesson to enrich your culinary skills and academic knowledge. Imagine learning the science behind flavors, exploring cutting-edge technology that can make cooking faster and healthier, understanding the importance of reading recipes accurately, diving into the art of plating, and discovering how math is essential when measuring and scaling recipes. Our specialized culinary day camps combine learning with creative cooking projects, making STEAM education interactive and deliciously fun!	4-18	\$88 per camp / per student

To Sign Up:

Visit our website at

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