



Young Innovators™

# Culinary Arts Industry Learning

## Afternoon Industry Enrichment Sessions

Register Online: <https://www.eduserc.org/register>

**Location:** CMIT South Middle/High (Room 332)

**Registration Deadlines:** Fall (Nov 30, 2019) | Winter (Jan 3, 2020)

**For more information:** [registration@eduserc.org](mailto:registration@eduserc.org) or (301) 498-2899 ext. 102

**Young Innovators** is an EduSerc career development and academic reinforcement training program that provides students with real hands-on, industry experience in a number of career areas. Students learn how to develop their technical and critical thinking skills in STEM, Culinary, Business, Finance and many other areas.

### **Fall Session: Creative Desserts (\$95/student)**

**Middle School:** Mondays (Dec 2, 9, 16) 3:30pm – 5:30pm

**High School:** Tuesdays (Dec 3, 10, 17) 3:30pm – 5:30pm

Students will learn how to make creative designs as edible treats for the holidays and spread the joy to their family and friends. Students will develop their artistic abilities and develop creative skills in as a culinary artist and have an opportunity to sell their designs to parents.

Desserts being made are as follows:

- Sweet Potato Pie
- Watermelon Rice Krispie Treats

Academic Reinforcement: Cooking, Science, English, Writing, Art

### **Winter Session: Creative Morning Meals (\$95/student)**

**Middle School:** Mondays (Jan 6, 13, 27) 3:30pm – 5:30pm

**High School:** Tuesdays (Jan 7, 13, 28) 3:30pm – 5:30pm

Students will learn how to mix various ingredients together to make some creative flavors for a breakfast meal. Students will explore the multiple use of eggs and bananas to make some cool egg-related dishes, pancakes and waffles that IHop would love to put on their menu!

Desserts being made are as follows:

- Banana Flavored Waffles and Pancakes
- Scrambled Morning Egg-spectations

Academic Reinforcement: Cooking, Science, English, Writing, Art



Hosted by

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