



Field Trip Outings and Organization-Supported Events at Chef Alyssa's Kitchen

We would love to host your inquisitive and engaged youth group! We offer group outings during the week Monday-Friday between the hours of 10am-3pm. We have several packages available with menus. See below for more information.

For all events: all participants must sign a permission slip emailed prior to the event. To reserve groups would need to pay a non-refundable deposit by credit card along with completing our agreement form. The final payment is due 1 week prior and can be done by Check or Credit Card (contact us for specific questions regarding final payment timing).

Any of these experiences can be paired with lunch from our catering menu. Salads, Wraps, Bowls and Sides served before or after the event.

For all events:

- Chaperones required to be involved. At least two to three based on group size.
- Permission slips will be provided by Chef Alyssa's Kitchen, to be sent back one week prior to event.
- Non-refundable deposit and agreement completed at time of booking to reserve

Please reach out info@chefalyssaskitchen.com for questions



Chef Demo and Industry Q&A

One of our Chef Instructors will guide students through a cooking demo covering techniques and skills. The group will receive a tasting of the dish as well as a printed recipe to take notes and take home to recreate. This will be followed by a talk from the Chef or another member of our team to describe having a career in food and how to navigate topics like cooking at home vs. cooking professionally, what can I do with a culinary degree, what it's like to work in or start a small business, and take questions. This event serves as a guide to building a balanced and nutritious dish, creativity beyond recipes and career path and leadership guidance. Students must be at least 7 years old.

Pricing: \$600 for minimum of 30 participants; \$20 for each additional.

Estimated Timing: 1 to 1.5 hours

Hands-On Cooking Experience

One hour long cooking event making a dish guided by our one of our Chef Instructors. Students will eat what they've made at the end. Some of our most popular recipes include spring rolls, crepes, empanadas and pulled chicken tacos. This event provides a knife skills lesson, understanding of balancing flavor and fosters creativity and trying new things. Students must be at least 10 years old. Pair with a side such as fruit and pasta salad can be pre-ordered from our catering menu

Pricing: 1,080 for up to 24 participants; \$45 for each additional. 30 person maximum.

Estimated Timing: 2 hours

Bake-Off Challenge

This is a fun competition-based event. Students will have one hour to prepare a surprise baking dish and then they will be judged by our Pastry Chef. This event provides an understanding of measurements and chemistry along with fostering team work and creativity. Students must be at least 12 years old. Option to complete for a meal with our catering department.

Pricing: 1,080 for 24 participants; \$45 for each additional. 36 person maximum.

Estimated Timing: 1.5 to 2 hours