

# Tasty Teaching

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**E**dible erupting volcanoes, bubbling cauldron cakes, and galaxy donuts are just a few of the goodies kids are cooking up in "I'M THE CHEF, TOO!" classes.

Created by third grade teacher Lisa Wallace, the "I'm the chef, too!" curriculum teaches educational concepts through the joy of cooking.

"It's really a win-win for both parent and child," said Wallace.

## **ROLLING KITCHEN**

"I'M THE CHEF, TOO!" brings the rolling pins, the ingredients, and the fun!

Sessions can be held in a classroom, gymnasium, community center, or even outside; anyplace that has running water and electricity.

"We're unique in the fact that we bring everything we need and can set up in an ordinary space," said Wallace.

The experience is completely hands-on for the kids, too.

"The children are the ones working at their own pace and putting their own spin on it," she said.

While developing the program, Wallace worked with her own children; now 3, 5, and 7-years-old. They wanted to be engaged in the process – not just watch.

"It's dirty, it's messy – the kids love it!" she said.

## **SCIENCE, MATH, ART, OH MY!**

Kids learn to temper and construct a chocolate dragonfly, build an edible terrarium, or bake bees out of pretzel dough while learning about the natural world.





They discuss mathematical concepts like vertices, edges, and geometry, while crafting treats. Color theory comes to life when budding artists use edible paints on their cookie canvas masterpieces.

"The concepts they're learning while baking are fun concepts that they're interested in learning about," said Wallace.

Maybe your kids would be interested in making golden snitch cake pops, exploding bon-bons, and other Harry Potter-like-items in the "Hogwarts School of Culinary Magic", take part in "Chopped" challenges, or create buildable foods in "Lego Mania".

This is just a sampling of the huge variety of themed culinary classes that "I'm a chef, too!" hosts.

Kids ages 3 ½ to 12 years old, can be part of the fun during after school programs, one-time programs, in 4-week series, private and corporate parties, camps, and field trips and other events.






## ON THE RISE

"I'M A CHEF, TOO!" participants get to go home with their own apron. For some sessions, in-class prep is followed up by additional cooking steps and recipes so they can involve their families in the culinary adventure even after they return home.


Originally started four years ago in Maryland, the Capital Region-based business is continuing to grow and expand with franchise opportunities available for others interesting in cooking up their own branch.

"We're really an educational company looking to infuse educational concepts into fun opportunities for kids," said Wallace.

Whether you're interested in signing up for a class, bringing one to your school or organization, or considering joining the team, go to [ImTheChefToo-NYCapital.com](http://ImTheChefToo-NYCapital.com) for more information. 


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