TENEO
SA'S NO.1 ONLINE SCHOOL

Mini Chefs Academy

Ages 5 - 18

Where the joy of cooking meets the power of learning.

Online and in-person activity



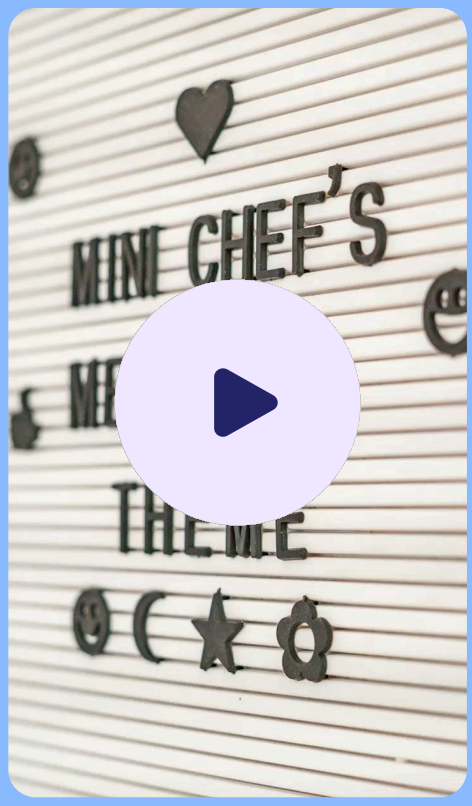
About

Mini Chefs Academy is a fun and creative culinary institute. Cooking for Kids is not just fun but our cooking classes for beginners also teach many life skills. We have a high-quality curriculum which has been designed to prepare a foundation of culinary success.

We believe that the Mini Chef's Kitchen can teach our kids many skills such as:

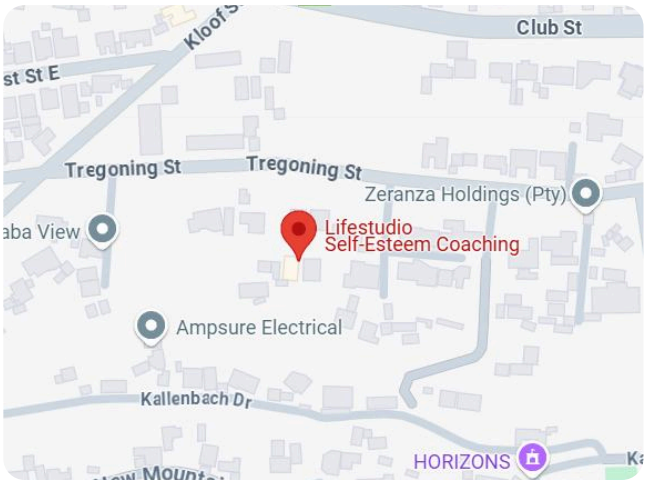
- Understanding ingredient properties, flavors and textures
- Learning about healthy eating and nutrition
- Exposing children to various cuisines and cultural food traditions.
- Encouraging creativity, problem solving and experimentation with new recipes
- Fostering independence and self reliance in meal preparation
- Inspire children to think creatively about food and potentially develop their "own" recipe or cooking business
- Teaching children important life skills like meal planning, grocery shopping, budgeting and food preparation
- Focusing on fun and play based learning to create a lifelong love for cooking

Heating up the fun! Our twice a year cooking competition is a recipe for excitement! This is where Mini Chefs become Master Chefs.



Location

In-Person Location
Cnr Barbet Street and Brakfontein Road,
Thatchfield Hills, Centurion, Pretoria, 0129



Cost

Online - R250.00 per month

In Person - Starting from R250 per child, per class, per month

Compulsory Once off Registration - R200.00

The once off registration fee will be for a Mini Chefs Apron, Ingredient Box and Covered Recipe Book for learners to write down their recipes from the classes they have attended. (Courier charges will be billed separately).

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Duration

Over 12 Months

Start date:

13th January 2025

Class duration:

+- 45 Minutes

In-Person:

Saturdays: 1 hour classes.

Online Lessons

Fridays 3:30 PM



Who can join?

- Grade R to 12

Students responsibilities

- Bring along apron, ingredient box and recipe book
- Remember to bring all ingredients for the classes
- Be on time, everytime! Punctuality is key
- Active participation in cooking classes and activities
- Follow safety protocols and hygiene practices in the kitchen
- Working collaboratively with peers and instructors
- Taking initiative to learn new skills and techniques
- Taste, create and celebrate - the Mini Chefs way!

Ready to sign up?

Fill in your details to make an enquiry or join us for a fun-filled experience.

Join now