

Hungry for the best summer camp in Town? A Summer of Fun, Learning & Adventure!



HIGH PARK TORONTO

What's on the program?

- Outdoor Fun & Sports
- Cooking & Baking Workshops
- Toronto Adventures & Site Visits
- Food Discoveries & Tastings
- Delicious Meals Daily
- And more...



360 COOKING STUDIO

This summer, give your child an unforgettable experience at 360 Cooking Studio's Kids' Summer Camp!

OUR TEAM

More than cooking wizards, our team is selected for their knowledge, communicative energy and great personality.

THE LUNCHES

Every day, students get to eat a full artisanal meal made from scratch well as to bring home their creation during the cooking workshop.

MORE THAN A COOKING CAMP

The art of cooking is the gateway to learning how to live a fulfilled life. Becoming a chef sets you on a journey.

Kitchen activity with safety in mind — We are also 100% nut-free and allergy aware — Adapting to dietary restrictions
www.360cookingstudio.com - 1982 Bloor Street West, M6P 3K9

OUR PHILOSOPHY

At the 360 Kids' Summer Camp, we believe that cooking is more than just a skill—it's an adventure, an art, and a pathway to independence. This immersive program is designed to ignite a passion for food while equipping children with essential life skills.



Through hands-on experiences, campers not only learn to prepare delicious meals from scratch but also develop confidence in the kitchen, creativity in meal planning, and an appreciation for fresh, wholesome ingredients.

Beyond cooking, our structured activities—including outdoor challenges, sports, field trips, problem-solving, and autonomy.



Whether mastering the perfect curry, understanding food labels, or discovering the joy to be in nature, campers gain a well-rounded education that extends far beyond the kitchen.

By the end of the camp, they'll not only love cooking but also feel empowered to make healthy choices, contribute at home, and explore the culinary world with curiosity and confidence.



IMPORTANT QUESTIONS

Are we cooking all day, every day?

No, this camp is about more than just cooking!
We believe that every kitchen moment should be meaningful and engaging. Igniting the passion of cooking, not making it a chore.

While campers will have plenty of hands-on cooking workshops, they will also spend a significant amount of time outdoors, enjoying a variety of structured and organized activities led by our dedicated counselors. This balanced approach ensures a dynamic and enriching camp experience, where cooking is treated as something special and worthy of attention.

If my child is a picky eaters, can they enroll in the program?

We know that every child has different tastes, and at our Kids' Summer Cooking Camp, we create a fun, no-pressure environment where even the pickiest eaters can explore new foods at their own pace. Yes they will be gently encourage to try but we will never force food on them.

Our approach is all about discovery, creativity, and participation—when kids are involved in preparing meals, they're more likely to try new flavors! Campers will engage in hands-on cooking, learning how to make simple, delicious dishes using fresh ingredients. They'll have the freedom to customize their meals, experiment with different flavors, and gain confidence in trying new foods—all while having fun with their friends. We celebrate every small step, whether it's tasting a new herb, mixing their own sauce, or mastering a kitchen skill.

WHAT DOES A TYPICAL DAY AT THE CAMP LOOKS LIKE? 12 year-old and up. (Our younger group, 7 to 11 y-o, will have a similar schedule but will not be going on field trips.)

A Full-Day at Camp: Cooking, Adventure & Fun! Kids

8.30 AM to 9 AM – Arrival & 360 Kitchen Prep routine
The morning routine, hand washing and aprons on. Kitchen Safety speech. Campers jump in hands-on, helping chefs to set up the kitchen. Picking up the kitchen head chef and sous-chef of the day. Sneak peak at the menu.
9 AM – Cooking from scratch preparing the lunch, Culinary Skills.
Learning and developing the inner chef.
We will see many repertoires and get familiar with many new techniques and ingredients.

10:30 AM – Clean up & Break time
A small break before having a first workshop, mastering the art of pie dough!
11:00am to 11.30 AM - Lunch time & Challenge Briefing
Enjoying fresh Mexican tacos while gearing up for the afternoon's Apple Pie Challenge.
(11.30AM to 12:30PM - Half Day students get to Complete the apple pie challenge)
12 PM - 1 PM - Outdoor classroom and games : Learning how to shop at the grocery.
(Preparing for tomorrow's field trip. A grocery store scavenger hunt: discovering seasonal produce, decoding labels, and finding local ingredients.)
1pm to 1.30 PM - Break time
1.30PM - Cooking Workshop
Rolling, shaping, and decorating apple pies from scratch—each camper creates their own to take home!
3:15 PM to 3.30 PM- Wrap-Up & Pick-Up
Kitchen cleanup, apple pie packaging, and a proud send-off as campers head home with their creations!
Every day is an adventure—cooking, exploring, and learning in a fun, hands-on way!

AND SOME OTHER DAYS WE WILL JUST BE OUT AND ABOUT ...

- * Maybe on destination to meet the best food truck in Toronto.
- * Each day a lunch cooked from scratch with an international will be cooked.
- * For most days a cooking workshop will be held, where students are making classic recipes from scratch during the afternoon. and will get to bring it home. (Apple pie, cheese fondue, Cinnabon roll, pita bread, beef bourgignon, crepe suzette, etc.)
- *Once per week we will make a field trip for an educational activity.
- *Note that kids must have had breakfast prior to arrival in the morning, or must have had lunch if they join at 12pm. (Possibility for kids joining at 12pm to get a lunch upon request)

More about the team behind this program



Chef Pierre Beaumier :

Renowned for his world-class cuisine and passion for teaching, Chef Pierre has spent years leading top-tier cooking camps for major companies across Toronto. Having seen all the good and the not so good about those camps, he has designed a one-of-a-kind kids' cooking camp that goes beyond the standard programs offered elsewhere. This camp is crafted to inspire, educate, and empower young chefs, blending hands-on cooking experiences with life skills, creativity, and a love for fresh, wholesome food. And most of all, his program has been designed, to not make cooking seem like a chore. Children will not only master essential kitchen techniques and confidence, but also have fun and discoveries in the kitchen.



Chef Richie Lawrence :

With nearly 20 years on the culinary scene, Richie began his journey the old fashion way - scrubbing pots as a teenager. A path full of discoveries... cooking, eating and teaching his way around the globe. Most recently, he led a farm-to-table outdoor cooking program for children in rural Muskoka, where his experience working with kids, including those with special needs, made him a perfect fit for this role! With his wide international culinary background, Richie's goal is to share his passion and enthusiasm with the next generation of young chefs blossoming out of the Toronto food scene!



General pricing :

- **Day camp : 675\$ per week**
- **Half day camp : 375\$ per week**
- **Single day camp : 150\$ per day**

***Family Incentive: Simplifying Your Schedule & Savings!**
To support families with logistics and scheduling, we're offering a 15% discount for a second family member joining the camp. This discount applies only to the second registration.

***Extended care available : Pick up until 30 min after end of day for additional 25\$/day**

**Bookings and information : admin@360cookingstudio.com
647.273.3605**

For kids aged 7-12 and teens aged 12-17, our Cooking Camps run during all PD Days, March Break 2026, Summer Break and Winter Break.

Regarding the cooking part of the camp :

We offer genuine experience unique in the culinary world, this experience is hands-on and will get kids to acquire very important knowledge. Everyday at the camp will be a source of learning :

Young lads will learn many new techniques and tools, make many recipes from scratch, learn how to cook different food. But above all, our activities have an important emphasis on kitchen safety. Many other subjects will be touched like using a scale, measurement of dry and liquid ingredients, the art of reading a recipe, and also, not to forget about table etiquette, so that kids can feel at ease during any gatherings.

The 360 Cooking Studio is a facility that is free from any nuts. We are allergy aware and can adapt any setting to accommodate your needs.

360 Cooking Studio general guidelines, terms and conditions

Cancellation Policy

Outdoor and in-Studio Camps (Summer, Winter, and March Break)
To cancel a camp session, a written request must be submitted via email at least 28 days before the scheduled start date. Approved cancellations will incur a \$250 administrative fee per weekly session, per child.
No refunds, credits, substitutions, or makeup days will be provided for cancellations made after the camp has begun or for missed days, regardless of the reason.
If campers are unable to operate due to government-mandated restrictions or lockdowns, all affected participants will receive a full credit for future use minus a single \$100 administrative fee.

Sickness, Illness, or Weather-Related Absences

We are unable to offer exceptions for any circumstances, including but not limited to : illness, COVID-19, personal situations, inclement weather, or traffic delays.
Our camps have a complex structure with many moving parts. When a participant purchase a spot but cannot attend, it becomes difficult or impossible to reallocate the spot and/or transfer it. Our camps and classes have strict rules for attendance and refunds because of the nature of scheduling camps and logistics.

Additional Important Information

- If you or your child have dietary restrictions, allergies, or other special requirements, please reach out to us before booking to confirm whether we can accommodate them, as all sales are final sales.
- It is your responsibility to be aware of your booking details. A confirmation email is sent at the time of registration; if you do not receive it within 1 day, please contact us to ensure you have the correct date and time.
- Occasionally, we may need to cancel a class or camp session with a minimum of 48 hours' notice. If this occurs, participants will be offered the opportunity to reschedule for another available session of their choice.
- Participating in cooking activities involves inherent risks. Our team provides clear instructions for safety, but each guest assumes full responsibility for their participation in our programs.
- We are committed to delivering high-quality experiences, but we recognize that our classes may not be the right fit for everyone. As such, we do not offer refunds for dissatisfaction.
- In the event of a government-mandated closure, the policies above will remain in effect, and any affected bookings will receive a credit for future use.
- We strive to maintain a safe and respectful environment. Verbal or physical harassment, or any form of aggressive behavior toward staff or guests will not be tolerated and may result in immediate removal without a refund.

Off-Site Activities

By enrolling in our camp, parents/guardians acknowledge that:

- Participation in off-site activities carries inherent risks, including but not limited to transportation, weather conditions, and unforeseen incidents.
 - Our staff will provide active supervision and enforce safety protocols, but 360 Cooking Studio assumes no liability for injuries, accidents, or losses that may occur during field trips.
 - Parents/guardians accept full responsibility for their child's participation in these outings.
- We strongly encourage parents to communicate any concerns or special requirements in advance.