



## **JUNIOR CHEF FAQ's for Summer Camp**

Thank you for registering your child for our Jr. Chef Summer Camp program. We are excited to have them come join our team and Chef Pam Fanjoy, who is also a clinical Social Worker whose specialized for 25 years in helping children, adolescents and families become their best selves. Pam now combines her two passions of working with youth and being a Chef as she now uses food to inspire and facilitate connection between people to improve both their physical and mental health.

This will be an experience for your child unlike any other camp as they learn not only how to cook, but valuable life skills such as communication, collaboration with others to build team work, how to cope better with feelings and challenges that arise when things go wrong, how to deal with customers, 'you start it, you own it, you finish it,' and many other lessons that are intended to help your child build a strong sense of confidence in themselves, character that values human connection and community, and stronger problem solving skills.

### **When do I drop my child off?**

The camp will take place at FanJoy Restaurant located at 100 Trafalgar Road in Hillsburgh from 9am-4pm. Doors will open just shortly before 9am but there is seating outside if you arrive early. We have coffee, lattes etc. available for purchase in our morning cafe if you are heading to work and needing your morning wake up!

### **What does my Jr. Chef need to wear or bring that day to Camp?**

Your Jr. Chef will be in a professional restaurant kitchen and environment so it is important that they not wear any loose fitting, or oversized clothing that could get caught easily in moving equipment or caught on fire at the stove (aka, baggy jeans, loose sleeves etc.). A comfortable, plain (no logos), clean t shirt and pants is preferred.

Clean non-slip rubber soled shoes are essential in the kitchen to prevent falls. During the winter months please bring these shoes with your Jr. Chef and have them wear boots that can be taken off before entering the class for the day.

A FanJoy Jr. Chef hat will be available for your Jr. Chef and is included in their event fee for the first time they attend. This is theirs to take home as a souvenir of their involvement here at Fan/Joy Restaurant. Hair must be kept up inside their hat and tied back if it is collar length or longer.

In addition to a hat, each day that your Jr. Chef spends with Pam in this phase of the program, they will also be given a utensil or kitchen tool of some kind so that they can begin assembling their own knife “roll” or “kit”. If your Jr. Chef is already cooking at home they may have started a ‘knife kit,’ and if so they can bring that along with them. Many children like to use a fishing or tool box to keep their items all neatly organized for their own personal use. Please think of what they can use to gather and keep their kitchen tools in as this is part of the daily organizational skills that are taught to them in the program.

### **FanJoy’s No Cell Phone Policy**

In line with our philosophy of “creating connection,” part of our environment here at FanJoy is a strict no cell phone policy. All youth will be expected to put any cell phone or other electronic devices (ipods, games etc) into the cell basket in the kitchen when they arrive and pick it up before leaving for the day. Occasionally, we will pose for photo opportunities so they can take pictures of their food etc...and any photos taken by Chef Pam or her staff can be requested by you.

**\*Please refer to the attached Photo Release & Use of Social Media Consent** which all parents are asked to return to us on the first day of camp.

### **What about personal hygiene?**

Your Jr. Chef will be preparing food for the public to eat and as such they will be expected to adhere to all public health and safety standards that we do in the restaurant namely:

- i) Wash your hands – constantly, and especially when in contact with objects other than food, each time you go in or out of the cooking area, when you go to the bathroom and after clearing plates or anything else from customers’ tables before you touch food again.
- ii) Do NOT touch your face or hair. There are lots of germs on there that can easily contaminate food and make guests sick. If you forget, wash your hands immediately.
- iii) If you are sick you can not cook or serve food. This includes having a cold or flu. While you may feel disappointed to reschedule your class, the health and safety of our guests is very important and you’ll be able to come back and cook with us another time to ensure we uphold these standards always.

### **Lunch and Snacks**

Your child’s lunch, morning and afternoon snack is included in your fee. Please advise us in writing if your child has any allergies etc...

Please note, we are **not** a nut free or gluten free facility and your child may come in contact with either of those ingredients while in the restaurant. We do not accept any liability for allergic reactions or medical problems related to allergies or food sensitivities and your child's participation in this camp is at their own risk.

### **How can you get involved?**

We encourage all parents, grandparents and friends to support your child by booking a reservation to come for lunch one day. The children will not only be cooking for lunch service with Chef Pam but they will also take orders and serve our customers so they learn both sides of what it takes to operate a restaurant. This experience is totally different for each group depending on how many customers we have coming in for lunch on any given day.

Please take the time to post, tag or share on our social media including Facebook, Instagram & Twitter (chepamfanjoy.com) and help spread the word about your child's participation in this program so others will come for lunch too!

Our new FanJoy Fund is also currently being set up, which will help give access to families who can not otherwise afford to send their children to camp and provide scholarships or other educational opportunities to those Jr. Chefs who carry on to pursue education in the culinary field. Donations in support of this Fund can be made by cash, cheque, e-transfer or credit card to FanJoy

Lunch reservations can be made by calling 519-308-0900.

### **Emergency Contact and Behavioral Problems**

We ask that you provide an emergency cell number and have it on at all times when your child is at camp this week in case we need to reach you.

Since they are cooking in a real industrial kitchen (see consent and release waiver attached and return this signed on the first day of camp) there ARE certain risks associated with their participation. Given this, Chef Pam keeps the classes to a maximum of 10 participants at a time and children are taught, and expected, to learn to communicate clearly in a production kitchen to reduce any risks and make the experience of cooking most enjoyable (eg. one person talking at a time, being loud enough to be heard, respect, safety rules eg. "behind," and acknowledging directions being given with "yes chef," or "heard" ).

Rowdy, disrespectful, dangerous or oppositional behavior will not be allowed at camp or in the restaurant/kitchen. Redirection will be given if there are concerns with your child's behavior and if they are able to shift gears and continue learning great, if not you will be called to come pick them up. Any issues will be discussed immediately with you when you arrive and we will determine if it is best for all of the children if they continue

in the camp the following day. No refunds will be provided if your child is required to leave the camp because of illness, dangerous behavior, mental health issues that prevent them from participating productively with joy, or you discontinue their involvement for any reason.

Please sign the attached consents for photo, social media and participation and include your cell number and email contact.

Should you have any questions before or during the week of camp, don't hesitate to contact Chef Pam directly or talk with any of our staff. Thank you again for your commitment to "Cooking up Change" and "Feeding Connection."