



Frequently Asked Questions

Fee Information

What will my child learn at the Convention? Your child will learn how to properly and safely use knives and kitchen appliances; how to work as team; their mis en place (putting everything in its place); food presentation; table settings; importance of eating balanced meals; the benefits of seasonal eating, and more! Plus, they'll make new friends!

What does the cost cover? Everything! From snacks and water, to lunch and all class sessions, there are no additional costs and no need for your child to bring any money with them.

What does the cost not cover? There are no additional costs beyond the registration fee.

Event Information

How many kids are participating? There are approximately 300 young people taking part - as instructors, competitors in our Kids Culinary Competition and participants at the Convention.

How does my child fit in? Your child is a participant at the Kids Culinary Convention. They will be on a 4 member team with others their age working together throughout the event.

Who will be in charge my child? There are 2 adult 'monitors' for every 12-16 participants, as well as an 'assistant' monitor. Monitors welcome each of their team members; stay with their teams during the entire event; help their teams follow instructor directions; know where every child is at all times; and handover their charges at Convention end.

What does my child need to bring? A great attitude and willingness to learn! They will receive a 'do/do not' list as part of their confirmation package (i.e. no ipods, etc.)

What will they be fed? Each team will be preparing 3 healthy, delicious recipes – a snack, main dish and dessert.

Will they be with their friends? If a request is submitted at the time of registration for both parties, we will do our best to put them together. Please note one of the benefits of our Culinary Convention is that kids make new friends, so we won't put more than 2 friends together on a team.

Who are your instructors? Our morning culinary sessions are taught by our Master Jr. Chefs who are assisted by culinary professionals. Our afternoon culinary sessions are taught by culinary professionals who are assisted by our Master Jr. Chefs!

Can I spend time with my child at the Convention? No. We do not allow members of the general public to intermingle with the children at our event – this includes parents, siblings, grandparents, etc. There is a seating area from which you can view your child throughout the day.

Can I volunteer? Yes! Please see the volunteer information on our web page. Please note that we do not assign parents as volunteers for their child's team.

What adult supervision is there? We have a full team of adult volunteers, monitors, and instructors that are there to ensure your child is safe and having fun!

What if they need to leave early? There is a central location for this. Details are provided within the confirmation package.

Drop-Off/Pick-Up

How early can I drop them off? On-site registration/check-in opens at 8.30am.

How late can I pick them up? All participants must be picked up at 3.30 when the event ends.

Do I have to stay? No, you may leave your child with us for the event.

What if I want to stay? We encourage all parents to 'hang out!' There's much to see at the Flower & Garden Show (one free adult pass per participant) and there is a seating area from which to watch our event. We'll also have mini-sessions for all adults who want to learn more about what the children are experiencing.

