



WHEN: (Rain or Shine)

Tues. Jan. 8, 2019
Program Time: TBD

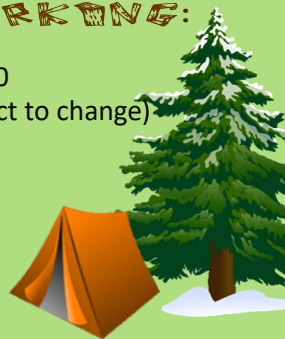
COST:

\$95 Student Y.E.S. + One Park.
\$140 Student Y.E.S. + Hopper
\$92 Child Y.E.S. + One Park
\$137 Child Y.E.S. + Hopper
\$92 Child No program; 1 park
\$137 Child Hopper No program
\$92 Adult Y.E.S. + One Park
\$137 Adult Y.E.S. + Hopper
\$92 Adult No program; 1 park
\$137 Adult Hopper No program

* One Park = Park the program takes place. (California Adventure; Subject to change).

PARKING:

\$ 21.00
(Subject to change)



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Disney's Culinary Arts

(Please read in its entirety)

7th—12th



REGISTRATION OPENS: October 5, 2018

REGISTRATION CLOSES: November 14, 2018 by 5:00 p.m.

NO late registrations or refunds will be processed after this date. **NO EXCEPTIONS**

- ◆ **NOTE:** If you have multiple Homeschool students, each Homeschool student must use their own designated Instructional Fund account to register for field trips. Any duplicate orders for the same field trip on one student's account will not be allowed.

SPECIAL GUIDELINES:

- ◆ No use of membership passes can be used to participate on the program tour •Open to 7th—12th.
Strictly enforced. Students cannot use instructional funds if not participating on the program.
- ◆ **Due to the structure of the program, chaperon participation will be limited; no more than one adult per family.** Additional adult guests purchasing tickets are encouraged to enjoy the park until the program is over

Space is limited. Please check both purchasing options for ticket availability prior to registering.

Program Information

Journey backstage and into the kitchens on an exploration of the senses to discover the secrets of Disney's savory storytelling and the ingredients needed to fulfill culinary career aspirations.

Student will discover how savory storytelling and top-notch ingredients can come together to fulfill their own culinary career aspirations. On this journey backstage through the kitchens of Disney California Adventure Park, students will learn everything from the basics of the kitchen to exploratory careers.



Key Learning Points

During Disney Culinary Arts, students will:

- Define key terms used by culinary professionals
- Engage with professional chefs to discuss their culinary journey
- Identify and understand various roles in the food service industry
- Learn safe practices for receiving, storing, preparing and serving food
- Discuss techniques for managing dietary restrictions and food allergies
- Explore educational and professional opportunities in the culinary arts
- Discover Disney's culinary heritage and use of theming and storytelling through food
- Examine the importance of teamwork and leadership in the kitchen setting
- Understand the demands of different types of food service locations in an operating theme park
- Trace the journey of a plate through a food service location

All programs subject to availability. Program content, times, attractions and locations