

*Schedules are subject to change based on chef and ingredient availability

Summer Camp 2011 Tentative Schedule

Session 4: August 1st- August 5th

Time	Monday- 1st	Tuesday- 2nd	Wednesday- 3rd	Thursday- 4th	Friday- 5th
8:15 am	OPTIONAL: Downtown Berkeley BART Drop-Off	OPTIONAL: Downtown Berkeley BART Drop-Off	OPTIONAL: Downtown Berkeley BART Drop-Off	OPTIONAL: Downtown Berkeley BART Drop-Off	OPTIONAL: Downtown Berkeley BART Drop-Off
8:30- 9:00 am	BART: Transit from Downtown Berkeley to Embarcadero Station	BART: Transit from Downtown Berkeley to Embarcadero Station	BART: Transit from Downtown Berkeley to Embarcadero Station	BART: Transit from Downtown Berkeley to Embarcadero Station	BART: Transit from Downtown Berkeley to Embarcadero Station
9:30 - 10:30 am	Orientation, Games, Food Wars, Blind-Folding the Counselors!	Morning exercises, games, and discussion on food politics	Morning exercises, games, and discussion on dietary restrictions	Morning exercises, games, and discussion on balanced diets	Morning exercises, games, and discussion on our carbon footprint
10:30 am - 12:30pm	Muffins and Scones with Luis Villavasquez formerly of Citizen Cake and Absinthe	“Meet, Greet, Cook, and Eat!” Meet farmers of the Market and cook with official CUESA Chef, Sarah Henkin	Counselor Time!!	In the Brasserie Kitchen with Chef Russell Jackson of Lafitte	Getting a Greenthumb at the Community Garden at Hayes Valley Farm
12:30 pm- 1:15 pm	Knife Skills : Hands on Knife Assessment and Practice*	Counselor Led Class	“Breakfast for Lunch!” with Amy Fothergill at CUESA	Exploring the ins- and-outs of the Ferry Building’s Market Shop with the Counselors!	“Mamma Mia, We’re Making Pizza!” at Orbit Room
1:45 pm- 2:30 pm	Exclusive Tour with Anthony at Locanda*				
2:30- 3:00 pm	Transit	Transit	Transit	Transit	Transit
3:00 pm - 5:00 pm	Fanciful French Desserts with a Twist from Justin Nilson, Pastry Chef at Cafe Des Amis and Pastry Consultant at Mayfield Bakery & Cafe	Perfecting Pasta with James Beard 2011 nominee Chef Thomas McNaughton at Flour + Water	Seasonal Salad Spectacular	“Cookin’ Delectable Vegetables” with Leah Brooks!	“A Whole Lotta’ Tostadas” with Slanted Door’s Chef Justine
5:00 pm- 5:30 pm	Transit or pick up at Des Amis	Transit or pick up at Flour + Water	TBA	Transit or pick up at CUESA	Transit or pick up at CUESA
5:30 pm - 6:00 pm	North Berkeley BART pick-up	North Berkeley BART pick-up	North Berkeley BART pick-up	North Berkeley BART pick-up	North Berkeley BART pick-up

* On Monday August 1st we will be having a hands on Knife Assessment class at CUESA. From 1:15 to 1:45 we will transit to the newly opened and highly esteemed restaurant Locanda for an exclusive tour. From there we will transit to Des Amis. This is the only day with this special schedule. The hands-on classes during the rest of the week will fill the complete time frame between 12:30 pm to 2:30 pm.