

# Kids Culinary 2026 Holiday Camp

Discover Your Future In Food: For Grade 11 & 12

## ABOUT THE PROGRAMME

Are you passionate about cooking, creativity and exciting experiences?

Join the unforgettable **Kayla Osborn Culinary School Holiday Camp** designed exclusively for Grade 11 & 12 students wanting to explore the culinary world.

Spend 4 incredible days on the beautiful South Coast learning from Chef Kayla, discovering the hospitality industry and connecting with like-minded young people who share your passion.

## WHAT YOU'LL EXPERIENCE

- Hands-on cooking sessions with Chef Kayla
- Learn what it's really like in the chef & hospitality industry
- Explore the beauty and lifestyle of the South Coast
- Meet passionate, creative and like-minded students
- Build confidence, teamwork and kitchen skills
- Create memories that will last a lifetime



## MORE THAN JUST COOKING

This is your chance to experience life as a young chef while making new friends and creating unforgettable memories on the South Coast.

From practical cooking sessions to industry insights and coastal adventures - this camp is designed to inspire the next generation of culinary talent.

**Grade 11 & 12 Students are invited to apply.**

**No professional experience needed — just passion, curiosity and enthusiasm.**

## WHATS INCLUDED

- ✓ 4 Days & 3 Nights Accommodation
- ✓ All Culinary Equipment
- ✓ Official Camp Apron
- ✓ Practical Cooking Experiences
- ✓ Mentorship & Industry Exposure
- ✓ Fun Activities & South Coast Experiences
- ✓ An Experience of a Lifetime

**Cost: R11 500 per person.**

**Limited spaces are available.**

## WHATS INCLUDED

- ✓ 4 Days & 3 Nights Accommodation
- ✓ All Culinary Equipment
- ✓ Official Camp Apron
- ✓ Practical Cooking Experiences
- ✓ Mentorship & Industry Exposure
- ✓ Fun Activities & South Coast Experiences
- ✓ An Experience of a Lifetime



Cost: R11 500 per person.  
Limited spaces are available.

Grade 11 & 12 Students are invited to apply.  
No professional experience needed — just passion, curiosity and enthusiasm.

## BE INSPIRED, GAIN CONFIDENCE. BUILD LIFE SKILLS.

“Many young people are incredibly talented but simply haven’t been exposed to industries like hospitality, culinary arts and entrepreneurship in a meaningful way,” says Osborn. “We want students to leave inspired, more confident and excited about their future. The culinary industry teaches discipline, creativity, teamwork and people skills — all incredibly valuable life skills.”

---Kayla-Ann Osborn

## STUDENT COSTS

## FEES & COSTS

**Class Fee:** R300 per child per monthly class

**Compulsory Once-Off Uniform:**

- Apron & Chef Hat: R380

All ingredients, equipment, and supervision are included in the class fee.



## SAFETY & SUPERVISION

All activities are age-appropriate and fully supervised.

- Hygiene and safety are taught and reinforced in every class
- Parents are required to disclose allergies and medical conditions



## WHO SHOULD ENROL

**This course is ideal for:**

- Children aged 6 and older
- Curious, creative, or hands-on learners
- Parents seeking meaningful, skills-based activities
- Children who enjoy learning by doing

No prior cooking experience is required.



# WHY CHOOSE KAYLA OSBORN CULINARY SCHOOL

- Led by an award-winning professional chef
- Designed by a chef who is also a parent
- Focus on life skills, not pressure
- Safe, supportive, and nurturing environment
- Professional culinary setting adapted for children



## Enrolment:

Spaces are limited to maintain quality instruction and safety standards.  
Early enrolment is recommended.

Give your child a skill for life -  
one Friday at a time.

