



## School Enrichment Programme

Created for: UAE private schools

**KHDA permit no. 700718**

### Introduction

Petits Chefs Dubai is a French-inspired culinary academy that brings creativity, education, and fun together. Our enrichment programmes help children learn life skills through hands-on cooking while promoting hygiene, teamwork, and cultural appreciation in a professional yet child-friendly environment. We now offer two programme levels designed specifically for schools in UAE, including specialized sessions for Students of Determination (SOD).



# Workshop Overview

**Objective:** To deliver a French-language cooking experience that develops basic culinary techniques, confidence, and cultural awareness in an engaging format.

## Format:

### Type

School Enrichment Workshop – Single Class Series | Course series, includes 6 sessions that are outlined to follow the PCD curriculum and children will get a certificate at the end.

### Duration

1.5 hours per session

### Location

Petits Chefs Studio, Expo Village, Dubai **OR** at School Venue

### Group Size

Maximum capacity per session 50 students (15 students for SOD sessions)

### Language

French Full Immersion [used by Mother Tongue Programmes],  
French/English [First language programmes] or English

### Instructor Ratio

1 teacher per 25 students (1:5 for SOD sessions with LSA support)

# Students of Determination (SOD) Programme

We are proud to offer specialist sessions for Students of Determination, providing an inclusive culinary learning experience in a supportive environment.



## Small Focused Classes

Maximum 15 children per session for personalized attention and support.



## LSA Integration

We work with Level 2 autistic students, each supported by their own Learning Support Assistant (LSA).



## Adapted Curriculum

Sessions specially designed to accommodate individual learning needs and sensory considerations.



## Confidence Building

Creating a safe space where every student can develop culinary skills at their own pace.

# Learning Outcomes

Students will:



## Basic Cooking Methods

Learn basic cooking methods (mixing, baking, decorating).



## Food Safety

Practice proper food hygiene and safety [age appropriate]



## Teamwork Skills

Build teamwork and communication skills.



## Creativity & Confidence

Strengthen creativity and confidence through recipe preparation.



## Cultural Exposure

Gain French cultural exposure through culinary vocabulary and recipes.

# Sample Recipe Options

## Category

### French Classics

Choose one

*Standard price AED165 per child*

### Master Classes

*\*AED175 per child*

## Sample Recipes

- Pain Cocotte (baguette ronde)
- Tarte Aux Pommes
- Madeleines
- Sablés Bretons
- Quiche Lorraine
  
- Cheese Soufflé
- Galette des Rois
- Bûche de Noël
- Chocolate Éclairs

## Learning Focus

Measuring ingredients, baking techniques

Collaboration, organization under time constraints

# Safety & Allergy Policy



## HACCP Compliance

Fully compliant with Dubai Municipality HACCP standards.



## Child-Safe Equipment

Use of child-safe equipment and non-toxic materials.



## Allergy Management

All allergy and dietary requirements must be confirmed in advance; recipes adapted accordingly.



## Trained Instructors

Instructors are trained in first aid and child supervision.



# Workshop Session Details

## What is Included

Workshop 1.5hrs session incl. all materials & gift apron

- Ingredients
- Tools
- Setup
- Cleaning
- Recipe handouts

## Flexible Scheduling

Classes can be split into morning and mid-day sessions for smooth rotation.

# Two-Tier Programme Structure

We offer two programme levels designed to meet different school partnership needs:

## Level 1: SILVER

### Single Programme School Visit

For schools with more than 250 children per term

## Level 2: PLATINUM

### Yearly Partnership Agreement

For schools with more than 250 children signups committed per term

# Level 1: SILVER Programme

## Single Programme School Visit

Ideal for schools looking to introduce culinary enrichment with flexibility and inclusivity.

### Eligibility

Schools with more than 250 children per term

### Pricing

**20% price reduction:** AED 132per child (reduced from AED 165)

### SOD Sessions Included

1 complimentary Students of Determination class per academic year

### SOD Session Format

Small specialist focused classes with maximum 15 children per session

### Support Level

Can accommodate Level 2 autistic students, each with their own Learning Support Assistant (LSA)

### What's Included

All workshop materials, ingredients, setup, cleaning, recipe handouts, and gift aprons

# Level 2: PLATINUM Programme

## Yearly Partnership Agreement

Our premium partnership tier offering maximum value and extended SOD support for committed school partners.

### Eligibility

Schools with more than 250 children signups committed by the school per term

### Pricing

**30% price reduction:** AED 115.50 per child (reduced from AED 165)

### SOD Sessions Included

Total of 11 complimentary Students of Determination sessions per academic year

### SOD Session Schedule

1 SOD session per month for a group of 15 children

### Support Level

Can accommodate Level 2 autistic students, each with their own Learning Support Assistant (LSA)

### Partnership Benefits

Priority scheduling, dedicated account manager, and customized curriculum planning

## Notes:

- The above includes ingredients, tools, setup, cleaning, recipe handouts, and gift aprons.
- Classes can be split into morning and mid-day sessions for smooth rotation.
- PLATINUM pricing reflects a 30% discount off the standard rate of AED 165 per child.
- Yearly partnership agreement ensures consistent enrichment programming throughout the academic year.

# Programme Comparison

Feature	SILVER	PLATINUM
Programme Type	Single programme school visit	Yearly partnership agreement
Minimum Students	>250 per request	>250 per term (committed)
Price per Child	AED 132 (20% discount)	AED 115.50 (30% discount)
SOD Sessions	1 per academic year	11 per academic year
SOD Group Size	15 children max	15 children max
LSA Support	Yes (Level 2 autistic)	Yes (Level 2 autistic)

# Next Steps

01

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## Choose Your Level

Select **SILVER** or **PLATINUM** programme based on your school's commitment level.

02

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## Confirm Numbers

Confirm final student numbers, including SOD participants and allergy lists.

03

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## Choose Recipes

Select preferred recipes from our menu and discuss any adaptations needed.

04

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## Approve Schedule

Finalize scheduling for regular sessions and SOD classes, including transport arrangements.

05

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## Receive Confirmation

Receive formal proposal and partnership agreement for term planning.



# Let's Create Something Delicious Together

Ready to bring **Petits Chefs Culinary Institute** to your school?

Contact us today to discuss how we can tailor our SILVER or PLATINUM enrichment programme to meet your school's needs, including our inclusive Students of Determination sessions.

## Contact Information

Petits Chefs Culinary Institute

Expo Village, Dubai

We look forward to partnering with you to deliver an unforgettable and inclusive culinary learning experience for all your students.

Petits Chefs Culinary Institute Expo Village, Dubai

[partnerships@petitschefsdubai.ae](mailto:partnerships@petitschefsdubai.ae)

[www.petitschefsdubai.ae](http://www.petitschefsdubai.ae)

+971 58 533 7552

