

Monday, June 13, 2005

## L.A. Stories

### Cookin' Small

One cooking school wants future chefs to get an early start – a really early start – with classes for 3-year-olds. Richard Klein, founder and chief executive of Chefmakers in Pacific Palisades, said the kids' experience goes beyond making fajitas or lasagna.

“The curriculum we have is not only designed to excite and motivate children to cook, but also to teach them everything from nutrition and kitchen safety to table manners and general etiquette,” Klein said.

He decided to add a children's component after considering the early aptitude his now 8-year-old daughter Jacqueline and 4-year-old son Joseph showed for the culinary arts.

Klein said their ability to absorb information quickly, along with their desire to be in the kitchen, spurred the concept of kids' classes.

The classes for the youngest group of learners have 3- to 5-year-olds trying out recipes with a parent. The classes typically last 10 weeks and the curriculum is flexible. “This is like a fun art project for these kids and their parents. Just that in an art project, you have an end product to show. Here, you just eat it up!”

– *Aarthi Sivaraman*