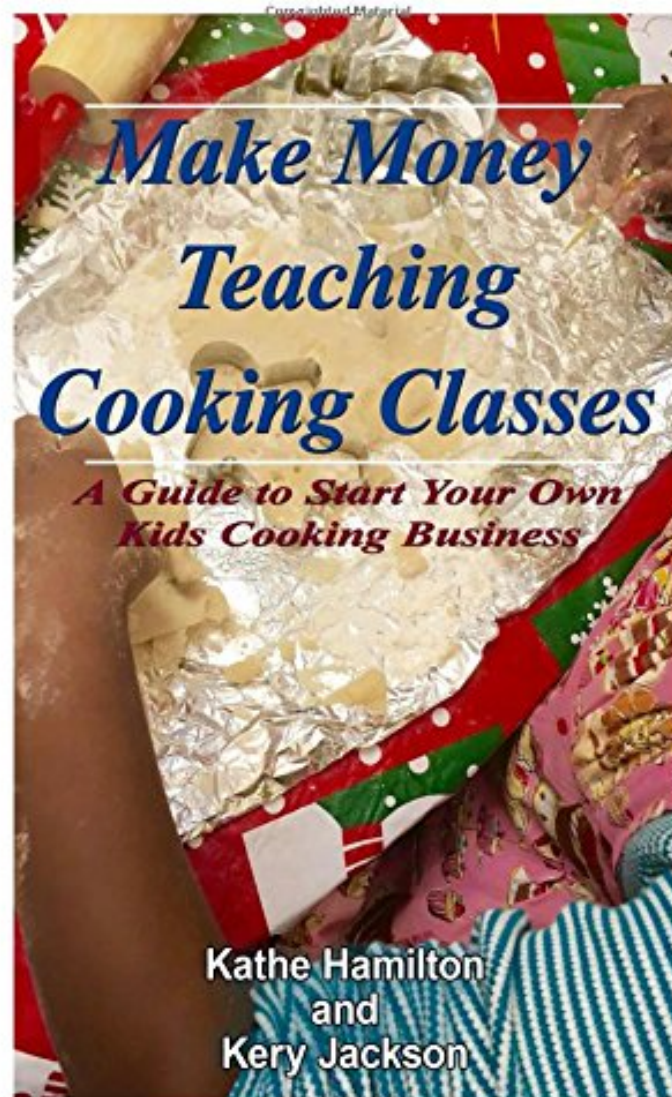


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Make Money Teaching Cooking Classes: A Guide to Starting Your Own Kids Cooking Business

Kathe Hamilton

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By sonya
This book was not what I thought it would be. There was a lot of information about starting a business, but the book did not concentrate a lot of information into specifically teaching children's cooking classes. Was disappointed because this is why I bought the book
1 of 1 people found the following review helpful. Five Stars
By Customer
Excellent and helpful guide to starting a business!

Have you dreamed of making money doing what you love to do? It doesn't have to remain a dream. You can make money teaching cooking classes and become an entrepreneur. That's exactly what my sister and I did. We stepped out on faith, took one step at a time and opened our own kids cooking school business called The Kids Cooking Place. I wrote this book to share with others who like cooking and wouldn't mind making money doing something they enjoy. Imagine getting paid for sharing your cooking skills. I can't count how many times friends or family have asked me to make my chunky chocolate chip pecan cookies for them, requested a copy of my raspberry vinaigrette recipe, or just wanted to observe how I made my grandmother's famous buttery crescent rolls. Why not share your cooking skills while making money teaching cooking classes as a home-based business, a mobile service, or open your own retail space? This book will guide you through the process of turning your start-up idea into a small business. This book will help you learn what to do and what not to do during the 1st year of your cooking business. We wish someone would have given us this information on things like trademarks and lease negotiations prior to starting our cooking school. This valuable information can save you hundreds of dollars. The cooking business has boomed since the popularity of the Food Network and there is a niche for foodies, kids and budding chefs to learn how to cook. Teaching cooking classes offers several opportunities to expand your business into party planning, cookbooks and workshops. The majority of our profits came from providing cooking birthday parties, girl/boy scout cooking badge workshops, and hosting cooking camps during school vacations. Our book will give you tried and true tips on planning and organizing these special events. You will also learn the secret to getting a substantial business credit line instantly! By using this simple tip, you will be able to buy large ticket items like professional cooking appliances or bulk cooking supplies to begin your classes as soon as possible. This book is about dreaming the impossible dream and then making it your reality. Start living your dream today!

About the Authors
Kathe Hamilton, Co-Founder of The Kids Cooking Place
Kathe Hamilton holds a BS degree in Child Development from San Diego State University and a Masters in Educational Administration from Concordia University, Irvine. She has been a credentialed teacher for over 24 years. While working in LAUSD she implemented the Nutrition Network program and taught Nutrition classes at the middle school level. She is a dedicated mother with a sincere love for educating children and is excited about the opportunity to combine this passion with the development of creative cooking experiences.

Kery Jackson, Co-Founder of The Kids Cooking Place
Kery Jackson holds a BA in Psychology and a Masters in Educational Administration from UCLA. She has been a credentialed teacher and administrator in education for over 27 years. She has worked with the Nutrition Network through LAUSD, which strives to educate kids about health and nutrition. She is a dedicated mother with a passion for cooking and has taken several cooking classes under gourmet chefs in Los Angeles. The Kids' Cooking Place is a way to fulfill a dream of combining her passion for cooking and a lifetime of experience educating children.