HIGHLY RECOMMENDED BOOKS

OVERALL CURRICULAR USE: While these books are not necessarily tied to specific curriculum, cooking ignites creativity, promotes critical thinking, involves math concepts when measuring, requires reading and the following of directions, cause and effect, and STEM based learning concepts. “If at first you don’t succeed, try and try again.” With practice, students build confidence and develop skills that could be applied to their own creative attempts at cooking.

Summary: Chef Gino Campagna offers many recipes including photos and graphics for young chef's looking for a cooking challenge with a Mediterranean flair. The recipes are kid-friendly with directions that are easy to follow and fun! From pizza and pasta dough to savory dips and stuffed vegetables, french toast grilled cheese to watermelon salad, there are recipes to tantalize a wide array of taste buds.
Intended Audience: ambitious young chefs, Parents supervising young chefs, ages 8+

Summary: This is a beautiful and inspiring vegetarian cookbook geared toward clean eating and cooking using a simple approach with and for children. Most recipes contain fewer than 5 ingredients and less than 5 steps! The fresh and healthy choices such as lemon ricotta crostini, kale and curly pasta salad, plum tartlets, and pesto pepper pizza are featured in full color sure to make readers' mouths water. The pages of this cookbook are equally artistic in their appearance as they are the food content.
Intended Audience: Vegetarians and other, Parents supervising young chefs, ages 8+ independently

Summary: A fun twist by a long-time household influence, probably geared towards upper elementary students or supervision for younger children, Good Housekeeping delivers with this kid friendly approach to everyday cooking. As an added bonus, the recipes are healthy and appealing, Banana (replacing flour and sugar) pancakes, sesame green beans, and beef ’n mushroom burgers to name a few. The recipes are complex, but include straightforward explicit instructions that kids can follow. Not only will young chefs and bakers enjoy preparing these dishes, they will especially enjoy eating them!
Intended Audience: ambitious young chefs, Parents supervising young chefs, ages 8+

Summary: The latest edition in the Kid Chef series—Kid Chef Every Day offers easy, everyday recipes with tutorials that can be applied to all edible kitchen creations. From slicing to sautéing, this junior cookbook begins with hands-on cooking lessons for young chefs to master grown-up cooking techniques, vocabulary, and skills. With exciting and healthy variations on classic dishes, like Cinnamon Bun Oatmeal and Ravioli Lasagna, Kid Chef Every Day gives kids the inspiration they need to cook independently and go even further by serving their creations to family and friends.

Intended Audience: ambitious young chefs, parents supervising young chefs under age 8


Summary: This series is the perfect addition to a budding chefs' cookbook collection, and especially for those parents hesitant to include sharp utensils and high temperatures when cooking with young children. Boardbooks include interactive flaps and panels that allow young readers to pretend they are at work in the kitchen, but also provide legitimate recipes for these tasty staples.

Intended Audience: toddlers through 1st grade, students interested in learning to cook


Summary: Are you an upper elementary or middle schooler who loves trying and cooking new foods but you or someone in your family suffers from a food allergy or allergies?? if so, then this is the book for you. With 50 recipes, a substitution and replacement section, and a lengthy list of online resources, kids and their caregivers are sure to find an allergy-friendly twist on traditional recipes or to discover new foods with allergies in mind. From frittatas to zoodles, pumpkin burgers to chocolate almond butter quinoa cups, this book offers an entire menu.

Intended Audience: upper elementary, students with food allergies and their friends/family


Summary: The title, Kid Chef Junior, is the perfect title for the perfect cookbook for kids. This book puts an interesting and healthy twist on many recipes traditionally catered to children such as Macaroni and cheese, funny face pancakes, no bake cookies, and simple banana bread, demonstrating there isn't only one way to prepare a dish and emphasizing the artist within every chef. The "make it your own" sidebar encourages students to add their own cooking talents and inspiration to the featured recipes.
Intended Audience: students who can read can access this cookbook with little or no adult supervision.


Summary: *May the force* be with your cooking when you follow these galactic recipes. Specific to "Han" sandwiches and hyperspace snacks, this cookbook will appeal to Star Wars and/or space junkies looking for a way to apply their passion in the kitchen. Just like the inspiring theme, the recipes in this particular cookbook are a bit on the complex side and probably better suited for upper elementary and beyond or for cooking with adult guidance.

Intended Audience: upper elementary, Star Wars junkies


Summary: Rainbows, glitter, and gold adorn the colorful pages of this whimsical cookbook featuring only unicorn themed recipes, such as "Unicorn Hot Chocolate," "Slumber Party Unicorn Balls," "Rainbow Cake Nirvana," "Jurassic Sugar Cookies" to name a few. Designed for kids (there are surprisingly several unicorn cookbooks out there geared for adult audiences), vibrant photos and images compliment simple and classic recipes that families and young chefs will enjoy making in as little as 20 minutes.

Intended Audience: unicorn lovers ages 8+ or younger with adult supervision


Summary: This cookbook definitely lives up to its title. The recipes are truly disgusting...sounding and looking. The images, graphics, and photos enhance the grossness of each recipe. Chewy caterpillars? Frog eggs. Cat poop in a litter box? Big green booger corn! Little cooks will be delighted in the disgust of those tasting their creations as they serve these cringe-worthy dishes (that actually sound delicious tasting). Taste at your own risk.

Intended Audience: those with strong stomachs, upper elementary and/or younger with parents


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Summary: Kids who are into cooking and Minecraft, or one or the other, will have a great time following the recipes in this book. Some recipes are everyday favorites, such as baked chicken, crispy treats, and pumpkin pie present a simple Minecrafters reference, making this kid friendly and entertaining beyond the just the delicious outcome. Simple directions, fun photos, and helpful graphics make this appealing and accessible to kids.

Intended Audience: Minecraft gamers, beginner chefs who enjoy “building” and “assembling,” ages 7+