

FOR CHILDREN AND YOUNG ADULTS

Where young chefs become future leaders.

Hands-on culinary and hospitality education, led by professional chefs.



WELCOME TO THE OLIVE

A new standard in culinary education.



The Olive Gourmet Culinary Academy for Children & Young Adults is Africa's first culinary and hospitality academy exclusively tailored for children and young adults, with programmes for Years 7–12.

Through hands-on training led by professional chefs, age-appropriate programmes and expert instruction, we nurture culinary talent, creativity, confidence and independence, equipping young people with practical skills for life and future success.

2 hrs

hands-on cooking in every class

8–12

students in each class

6

learning areas

4

stages that grow with your child



MEET OUR FOUNDER

“My vision is to ignite a passion for culinary and hospitality in young minds, transforming curiosity into creativity, skills into confidence, and a love for food into a foundation for lifelong learning, leadership and excellence.”

Omotunde Folawiyo

Founder, CEO & Head Chef

WHAT WE TEACH

Six ways to discover the kitchen.

Every student explores all six areas. What they learn in each area grows with their year group.

01

Culinary Arts & Cookery

Cooking methods, knife skills, preparation and presentation.

02

African & Global Cuisines

Nigerian, African and international dishes, and the stories behind them.

03

Baking & Patisserie

Bread, pastry, cakes, desserts and chocolate.

04

Food Safety & Nutrition

Hygiene, safe tools, healthy choices and the science of food.

05

Hospitality & Service

Table setting, etiquette, hosting and caring for guests.

06

Enterprise & Life Skills

Menu ideas, costing, teamwork and independence.



Explore our programmes

Scan to visit
oliveculinaryacademy.com



OUR PATHWAY

From first recipe to independent creation.

Students move through four stages, from Year 7 to Year 12. At each stage they work with more independence and take on bigger projects.

1

YEARS 7–8

Explorers

Learn kitchen safety, knife skills and the basics. They cook simple dishes on their own.

2

YEAR 9

Cooks

Follow full recipes, bake their own bread and cook dishes from around the world.

3

YEARS 10–11

Chefs

Plan, cook and serve a two-course meal to guests.

4

YEAR 12

Leaders

Design and cost a menu, then run a pop-up for real customers.



LOOKING AHEAD

Older students build real skills for further culinary study, hospitality careers and their own food ideas.

HOW WE TRACK PROGRESS

A practical skills check every term

A recipe journal and Skills Passport

An Olive Stage Certificate at the end of each stage



WHAT YOUR CHILD TAKES HOME

Little achievements. Lasting skills.

Every class ends with something your child made. Each term and each stage, you can see how far they have come.

AFTER EVERY CLASS

A dish they made from scratch

A recipe card for their journal

EVERY TERM

A progress report for you

New stamps in their Skills Passport

EVERY STAGE

An Olive Stage Certificate

A showcase for family and friends

WHAT IT BUILDS

Independence

They make simple meals and look after their own space.

Confidence

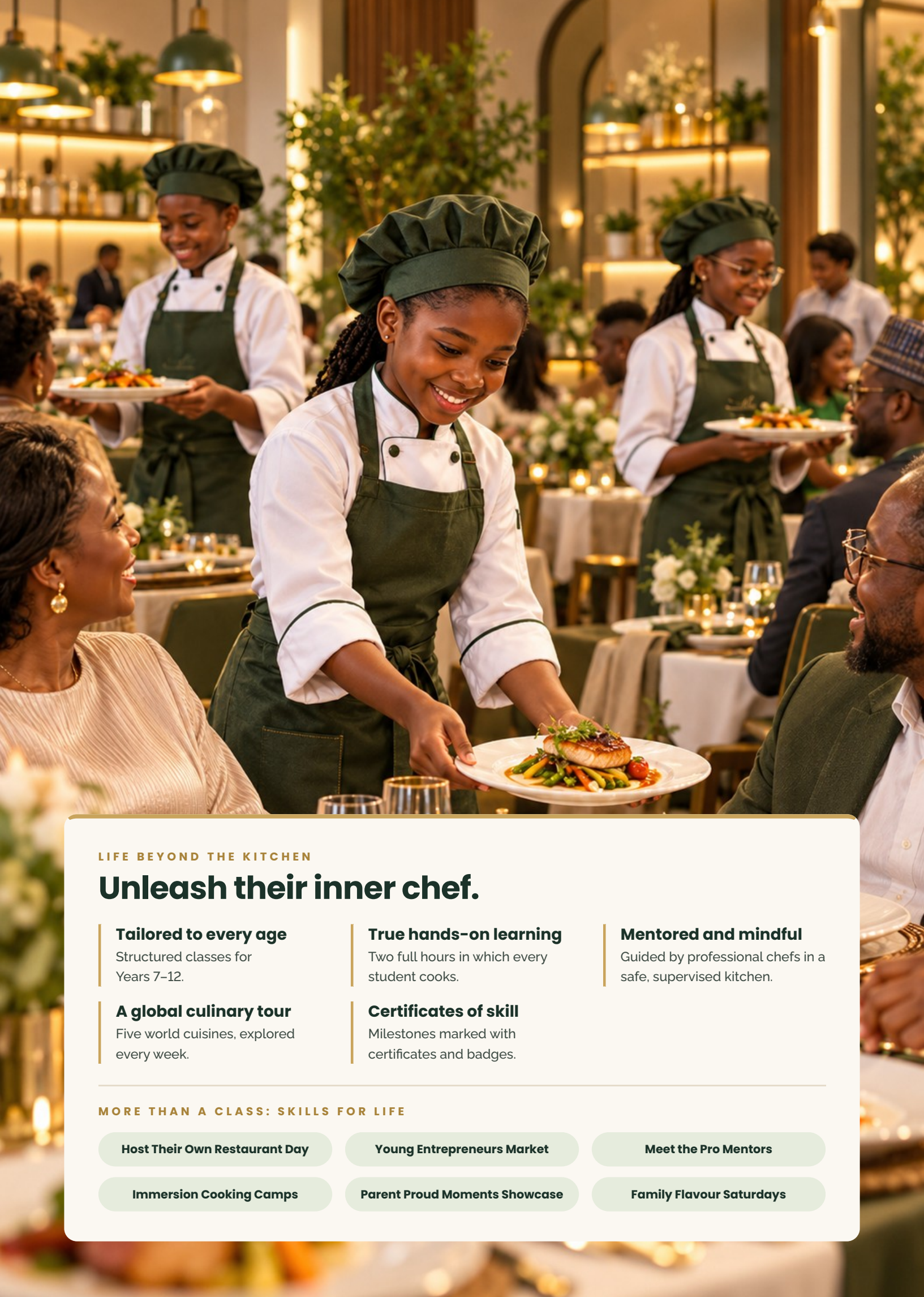
They present their food and speak to guests with pride.

Responsibility

They handle tools safely, manage their time and clean as they go.

Curiosity

They ask why food changes, and they try new cuisines.



LIFE BEYOND THE KITCHEN

Unleash their inner chef.

Tailored to every age

Structured classes for Years 7–12.

True hands-on learning

Two full hours in which every student cooks.

Mentored and mindful

Guided by professional chefs in a safe, supervised kitchen.

A global culinary tour

Five world cuisines, explored every week.

Certificates of skill

Milestones marked with certificates and badges.

MORE THAN A CLASS: SKILLS FOR LIFE

Host Their Own Restaurant Day

Young Entrepreneurs Market

Meet the Pro Mentors

Immersion Cooking Camps

Parent Proud Moments Showcase

Family Flavour Saturdays

SAFE HANDS

A place to learn. A team to trust.

OUR PROMISE TO PARENTS

We screen and train every adult before they work with children.

An adult supervises every station. Tools and heat match each student's age.

We record allergies at registration and check them before every class.

Only adults you name can collect your child. We check their ID.

Each student has an Olive ID card. We show first names only.

First-aid trained staff and a clear emergency plan at every session.



WHO LOOKS AFTER YOUR CHILD

Lead Chef Educator

Leads every class.

Studio Assistants

Help at each station.

Check-in Officer

Signs each child in and out.

Safeguarding Lead

One named adult, accountable to you.

SEPARATE BY DESIGN

School pupils and external students never share a class.

External families use their own check-in.

Every student wears the Olive uniform and ID card.



JOIN THE OLIVE

Their culinary journey starts here.

1

Choose a programme

Ask us for class times and fees at your child's school.

2

Register your interest

Scan the QR code. We then verify parent ID and consent.

3

Receive joining details

Your child's kit, ID card and first class date.



SCAN TO REGISTER · TALK TO US

Omotunde Folawiyo

Founder, CEO & Head Chef

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