














Note: Centers can pick any activity from the component given below, one activity per day. On each day children must be given a 30 min break in between the curriculum. Centers can plan the schedule accordingly. Refer to sample schedule given under Summer Camp Guidelines.

MASTER CHEF JUNIOR:

Activity	Description	Materials Needed
Marie Biscuit Pudding	<p>Marie Biscuit Pudding</p> <p>METHOD:</p> <ol style="list-style-type: none"> 1. Refrigerate (overnight) a pack of Amul cream and open the packet and scoop out the thick cream . put the thick cream into a bowl. 2. Add little butter and mix it well until it becomes light and fluffy. 3. Add in 1 1/2 cups sugar , vanilla essence and cream again. mix 2 tsp instant coffee powder with 2 tsp sugar in half cup warm water and kept aside. Into a dish, dip each biscuit in the black coffee and line the dish. 4. Put half of the cream on top of the biscuit and spread it out. Drizzle a tablespoon of chocolate sauce over it (if you do not have chocolate sauce at hand check notes for substitute) 5. Again repeat the same; dip biscuits in black coffee and place on top of the cream. Then top it with the remaining cream and drizzle chocolate syrup. 	<ul style="list-style-type: none"> • Marie Biscuit: 200 gms or as needed. • Sugar: 1 1/2 cups (powdered) • Cream: 3/4 of a pack of Amul fresh cream • Butter: 1 stick, 1/2 cup • Vanilla Essence: 1 tsp • Instant Coffee powder: 1/2 cup (Check notes) • Chocolate

     		<p>NOTES</p> <ul style="list-style-type: none"> • Powder 1 1/2 cups of sugar. • Mix 2 tsp instant coffee powder with 2 tsp sugar in half cup warm water to make the black coffee. • If you do not have chocolate syrup at hand; sprinkle plain cocoa powder on top of the cream instead. • Since whole cream is not available here; I refrigerate the cream overnight and then scoop out the thick cream which has come on top and use the whey in curries. • If you have double cream use it. • If you like some crunch in between add in some chocolate chips. • For me 1 1/2 cups sugar is perfect; if you feel it is a bit sweet use 1 cup sugar. • Instead of Marie biscuit; you can use "tiger biscuit, graham crackers etc". 	<p>Syrup: As needed.</p>	      
	<p>Mysore Churmuri</p>	<ul style="list-style-type: none"> • Mysore Churmuri is the simplest and healthy chat without any deep frying. Churmuri is a low calorie snack. • Churmuri is a street food available in Mysore made with puffed rice, onions, carrot and green chutney 	<ul style="list-style-type: none"> • Puffed Rice: 5 cups • Onions: 2 finely chopped • Carrot: 2 grated • Green chutney: 2 tbsp (This is 	



Procedure:

1. Take a vessel or bowl and a spoon to mix. Just add carrot, onion, green chutney, lemon juice, oil and salt. Mix well.

2. Add puffed rice and garnish with coriander leaves. Mix thoroughly.

Churmuri is ready and serve in paper plates.

paste of coriander +greenchillies +jeera+salt+pinch of sugar+lemon juice)

- Coriander Leaves: A handful
- Lemon juice: 1 tbsp
- Oil: 2 tsSalt to taste
- Paper Plates

