

Summer Camp Curriculum - 2019 5 - 8 Years

















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.







	Activity	Description		Materials Needed
		Marie Biscuit Pudding	•	Marie Biscuit:
	Marie	METHOD:		200 gms or as
	Biscuit Pudding	Refrigerate (overnight) a pack of Amul cream and open the packet and scoop out the thick		needed.
			•	Sugar: 1 1/2
				cups









Summer Camp Curriculum - 2019 5 - 8 Years





- 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)
- 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.



- 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.



- Cream: 3/4 of a pack of Amul fresh cream
- Butter: 1 stick,1/2 cup
- VanillaEssence: 1tsp
- Instant
 Coffee
 powder: 1/2
 cup (Check
 notes)
- Chocolate
 Syrup: As needed.



























Summer Camp Curriculum - 2019 5 - 8 Years

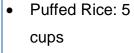


- For me 1 1/2 cups sugar is perfect; if you feel it is a bit sweet use 1 cup sugar.
- Instead of Marie biscuit; you can use "tiger biscuit, graham crackers etc".





- 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





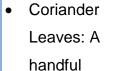
Onions: 2 finely chopped



Green chutney: 2 tbsp (This is paste of coriander +greenchillies +jeera+salt+pi nch of sugar+lemon juice)









- Lemon juice: 1 tbsp
- Oil: 2 tsSalt to taste











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.





Summer Camp Curriculum - 2019 5 - 8 Years

• Paper Plates





























