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MASTER CHEF JUNIOR:

Activity	Description	Materials Needed
Rainbow Fruit Pizza	 <ol style="list-style-type: none"> 1. Teacher shall cut the bread slice in the form of a pizza triangle. 2. Arrange the cut fruit pieces in the order of the colour VIBGYOR.(Have the student arrange it) 3. So keep Purple grapes, then blue grapes, green apples, yellow banana, orange, and strawberry. 	<ol style="list-style-type: none"> 1. White Bread Pack 2. Fruit Jam 3. Red strawberry or Watermelon 4. Orange 5. Big bananas 6. Green apples or Green grapes 7. Dark grapes
Fruit Biscuits	<ol style="list-style-type: none"> 1. Teachers can cut the fruits into tiny pieces and keep it ready for the children to use. 2. Provide the biscuits to the children. 3. Children can place the biscuit on the tray and 	<ol style="list-style-type: none"> 1. Any Fruit / Strawberry will be colorful 2. Any plain

     		<p>arrange few fruit pieces on top of the biscuit.</p> <p>4. Teachers can help children to top it up with cream.</p> <p>5. Fruit biscuits are ready to be served now.</p>  <p>Note: Check for students' food/fruit allergy, before allowing the children eat the biscuits prepared.</p>	<p>biscuit (Marie)</p> <p>3. Cream</p>	  
   	<p>Popsicle Bread</p>	<p>1. Teachers can cut the bread slices in two different sizes of rectangle shape. (Two pieces in each size). And two pieces of triangle shape.</p> <p>2. Provide these pieces to the students.</p> <p>3. Students can apply butter on one layer, tomato sause on the other layer and mint chutney on the last layer.</p> <p>4. Teachers can then help students to arrange the layers one above the other by inserting them onto a popsicle stick.</p> <p>5. The Popsicle bread is ready to eat.</p>	<p>1. Bread</p> <p>2. Butter</p> <p>3. Tomato sause</p> <p>4. Mint Chutney</p> <p>5. Popsicle stick</p>	   

     	 Note: Check for students' food/fruit allergy, before allowing the children eat the biscuits prepared.		      
Veggie Taco	Veggie Taco <ol style="list-style-type: none">1. Place cheese on the chapatti.2. Place cucumber slices.3. Place corn and sliced carrot.4. Pour tomato sauce.5. Fold it to make it the chapatti in the form of a taco. 	<ol style="list-style-type: none">1. Readymade chapathi pieces or Big Sized White bread (if chapathi is unavailable)2. Cheese Slices3. Cucumber4. Corn-small pack5. Carrot-36. Ketchup-small bottle	
Making Faces	<ol style="list-style-type: none">1. Cut the apples into thin slices.2. Arrange the raisins and apple slices as shown in the picture to form the features of a face.	<ol style="list-style-type: none">1. Apples2. Peeler3. Knife (keep away from children)4. Paper Plates	

			<p>or Napkin</p> <p>5. Raisins</p>	
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