

Summer Camp Curriculum - 2019 3 - 5 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.



MASTER CHEF JUNIOR:













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1. Teacher shall cut the bread slice in the form of a

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

- Watermelon
- 4. Orange
- Big bananas
- 6. Green apples
- or Green grapes
- 7. Dark grapes















1. Teachers can cut the fruits into tiny pieces and keep it ready for the children to use.

apples, yellow banana, orange, and strawberry.

2. Provide the biscuits to the children.

pizza triangle.

- 3. Children can place the biscuit on the tray and arrange few fruit pieces on top of the biscuit.
- 4. Teachers can help children to top it up with cream.
- 5. Fruit biscuits are ready to be served now.



1. Any Fruit / Strawberry will be colorful

2. Any plain

biscuit (Marie)

3. Cream





Fruit **Biscuits**



Note: Check for students' food/fruit allergy, before allowing the children eat the biscuits prepared.







Popsicle

Bread

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- 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.
- 2. Provide these pieces to the students.
- 3. Students can apply butter on one layer, tomato sause on the other layer and mint chutney on the last layer.
- 4. Teachers can then help students to arrange the layers one above the other by inserting them onto a popsicle stick.
- 5. The Popsicle bread is ready to eat.



Note: Check for students' food/fruit allergy, before allowing the children eat the biscuits prepared.







- 2. Butter
- 3. Tomato sauce
- 4. Mint Chutney
- 5. Popsicle stick























- **Veggie Taco**
- 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 chapathi in the form of a taco.
- 2. Cheese Slices

1. Readymade

pieces or Big Sized White

chapathi

bread (if

chapathi is

unavailable)

3. Cucumber





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- 4. Corn-small pack
- 5. Carrot-3
- 6. Ketchup-small bottle







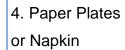


Faces

- 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.



- 1. Apples
- 2. Peeler
- Knife (keep away from children)



5. Raisins















