
































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
Rainbow Fruit Pizza	Rainbow Fruit Pizza	1. White Bread Pack 2. Fruit Jam 3. Red strawberry or

  		 <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. 	<p>Watermelon</p> <ol style="list-style-type: none"> 4. Orange 5. Big bananas 6. Green apples or Green grapes 7. Dark grapes 	   
  	<p>Fruit Biscuits</p>	<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 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.  <p>Note: Check for students' food/fruit allergy, before allowing the children eat the biscuits prepared.</p>	<ol style="list-style-type: none"> 1. Any Fruit / Strawberry will be colorful 2. Any plain biscuit (Marie) 3. Cream 	  

   	<p>Popsicle Bread</p>	<ol style="list-style-type: none"> 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.  <p>Note: Check for students' food/fruit allergy, before allowing the children eat the biscuits prepared.</p>	<ol style="list-style-type: none"> 1. Bread 2. Butter 3. Tomato sauce 4. Mint Chutney 5. Popsicle stick 	    
 	<p>Veggie Taco</p>	<p>Veggie Taco</p> <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 chapathi 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 Slices 3. Cucumber 	 



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



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
3. Knife (keep away from children)
4. Paper Plates or Napkin
5. Raisins



Making
Faces

