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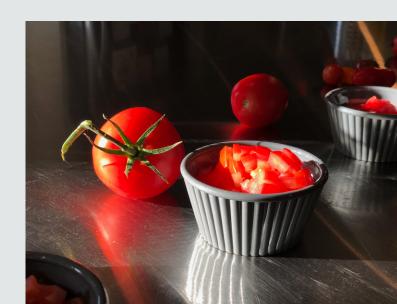
ACTUITY GUIDE



2024 SUMMER

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Program Summary

Camp CHOP (Culinary Hands On Program) was created to provide a fun and dynamic hands-on educational experience for youth passionate about the culinary arts. In our new food lab, our chefs will learn the basics of cooking, baking, and safely operating in the kitchen, while having an enriching, memorable, and fun summer camp experience. The Camp CHOP instructional team that includes professional chefs, veteran teachers, camp professionals, and scientists was crafted to provide a truly unique and immersive experience that campers will be talking about all year.

As the newest addition to our world-renowned collection of programs, CAMP CHOP benefits from our more than 40 years of camp and educational program experience, as well as the knowledge gained from the 1.5 million youth that have participated in our programs.

We believe that CAMP CHOP will not be just one of our best programs, but the best program of its kind for youth in the county.

CHOPTEAM



Andy Balendy
GDI VP & CHOP
Director
andy@astrocamp.org



Diana Huff Camp Director diana@astrocamp.org



Josh Jasper Program Director josh@astrocamp.org



Craig Turner GDI CEO craig@gdi.org



Chef David Aylmer Regional Executive Chef with CulinArt Group



Chef Gianni Pucci Chef Manager with CulinArt Group

CAMP CHOP ONE WEEK SCHEDULE

Sun	Mon	Tue	Wed	Thur	Fri	Sat
	BREAKFAST					
	WELCOME TO CHOP!	CULINARY 101	SQUISH & SQUASH	BAKING ROYALE CAKES VS. CUPCAKES	Electives	Departure Day
	CHOP OPS	MISE EN PLACE	NOODLE CABOODLE	DECORATING DELIGHT		(9 -11 AM) *Bus Departure
Arrival &	LUNCH					at 8:30 AM
Check In (1-3 PM)	SIESTA					
	ASTRO'S GREATEST HITS	SALSA, SAUCES, & DIPS	RISE & FALL	MOZZARELLA MADNESS	AstroCamp Renaissance Festival [CHOP BOOTH]	
Blast Off/ Move- In / Mock Schedules		TOTALLY TERRIFIC TACOS	DESSERT IS COMING!	PIZZA PIZZA SAUCE SAUCE		
BBQ Dinner			DINNER			
Dorm Talks	REC TIME				Packing Time	
Opening Compfire	Crew Night	Fantasy Elective Night	Sci-Fi Elective Night	AstroCon	Final Night Extravaganza	
	Space Night Telescopes	Camper Campfire	Space Night Constellations	Bring a costume!		
BEDTIME						

*Schedule is subject to change.

CHOP Ops **Culinary 101** Mise En Place Salsa, Sauces, & Dips **Totally Terrific Tacos** Squish & Squash **Noodle Caboodle** Rise & Fall **Dessert is Coming! Baking Royale Decorating Delight** Mozzarella Madness Pizza Pizza Sauce Sauce

CHOP OPS

Our Chefs will learn the keys to success in our program and how to make the most out of their CHOP experience. From basic operations to communication and terminology to their appearance and behavior, CHOP OPs will set the stage for a powerful, productive, and meaningful week of camp.

Hot & Sharp / Workstation 101:

Safety in the food lab is our priority and our Chefs will learn how to navigate a kitchen and operate in their workspaces properly.

Culinary 101



Introduction to basic culinary skills and techniques, focusing on the art of food preparation, cooking, and presentation.

Mise En Place

Chefs will learn and practice the five steps to mise en place to help ensure they always give themselves the best opportunity to successfully deliver an organized, delicious, and on-time meal.

Salsa, Sauces, & Dips



The perfect salsa, sauce, or dip can make and ordinary meal, extraordinary. Our Chefs will get to experiment and create their own recipes for salsas, sauces, and dips.

Totally Terrific Tacos

Our chefs will feel like they are south of the border as they learn the basics to making killer tacos and burritos! After marinating and preparing their favorite meats and vegetables, our chefs will craft homemade tortillas and top it all off with freshly made guacamole and salsa.



Squish & Squash



Is there anything more delicious than a homemade tomato sauce? Our chefs will choose their favorite locally grown tomatoes and use them to craft their very own sauce from scratch.

Noodle Caboodle

Everyone loves pasta, but not everyone gets to make it from scratch. That changes now! Our Chefs will learn the art of blending flour, water, and egg to create delicious and well-textured pasta that will have people craving for more.



Rise & Fall



Exploration of basic baking principles using flour, liquid, salt, and fat to make perfect doughs and cakes.

Dessert is Coming!

Our Chefs will get to embrace their sweet tooth as they make their own cookies and handchurned ice cream, to deliver the best ice cream cookie sandwiches in the universe!



Baking Royale: Cakes vs Cupcakes



Are you team cake or are you team cupcake? Chefs will group up in an epic battle of yumminess, as each team tries to prove once and for all - Cake or Cupcakes!?!

Decorating Delight

Chefs will work to perfect proper icing, glazing, and piping techniques to create fabulous, delicious, and beautiful cakes and cupcakes!



Mozzarella Madness



We will use farm-fresh milk to make melt-in-yourmouth mozzarella cheese. The cheese will be used for pizza-making.

Pizza Pizza Sauce Sauce

Many programs come together to craft the perfect pizzas - cooked in our outdoor ovens. Chefs will use sauce, dough, and cheese that they crafted themselves!



WHO TO CONTACT

Andy Balendy GDI VP & CHOP Director

andy@astrocamp.org 951-659-6062



Camp CHOP Programming

Camper Schedule

General Camp Information

Camper Experience



Diana Huff
Camp Director
diana@astrocamp.org
909-625-6194

Crystal Mena Registrar registrar@gdi.org

909-625-6194



Registration

CampInTouch Account & Forms



Located at



(909) 625-6194 (office)



(951) 659-6062 (camp)



www.astrocamp.org