



Located at



ACTIVITY GUIDE



SUMMER 2024

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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.

CHOP TEAM



Andy Balendy
GDI VP & CHOP
Director
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Diana Huff
Camp Director
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Josh Jasper
Program Director
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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 (9 -11 AM) *Bus Departure at 8:30 AM
	CHOP OPS	MISE EN PLACE	NOODLE CABOODLE	DECORATING DELIGHT		
LUNCH						
SIESTA						
Arrival & Check In (1-3 PM)	ASTRO'S GREATEST HITS	SALSA, SAUCES, & DIPS	RISE & FALL	MOZZARELLA MADNESS	AstroCamp Renaissance Festival [CHOP BOOTH]	
		TOTALLY TERRIFIC TACOS	DESSERT IS COMING!	PIZZA PIZZA SAUCE SAUCE		
Blast Off/ Move- In / Mock Schedules						
BBQ Dinner	DINNER					
Dorm Talks	REC TIME					Packing Time
Opening Campfire	Crew Night	Fantasy Elective Night	Sci-Fi Elective Night	AstroCon <i>Bring a costume!</i>	Final Night Extravaganza	
	Space Night Telescopes	Camper Campfire	Space Night Constellations			
BEDTIME						

***Schedule is subject to change.**

2024 Class List

**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**

2024 CLASSES

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.

2024 CLASSES

Salsa, Sauces, & Dips



The perfect salsa, sauce, or dip can make an 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.



2024 CLASSES

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.



2024 CLASSES

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 hand-churned ice cream, to deliver the best ice cream cookie sandwiches in the universe!



2024 CLASSES

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!



2024 CLASSES

Mozzarella Madness



We will use farm-fresh milk to make melt-in-your-mouth 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

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Camp CHOP
Programming

Camper Schedule

General Camp
Information

Camper Experience



Diana Huff
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Registration

CampInTouch
Account & Forms



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