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ACTIVITY GUIDE



SUMMER 2025

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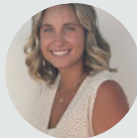
Program Summary

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



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Chef David Aylmer
Regional
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Group



Chef Gianni Pucci
Chef Manager
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Group

2025 ONE WEEK CLASS LIST

CHOP Ops
Hot & Sharp
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
Earl & His Sandwich

2025 TWO WEEK CLASS LIST

**CHOP Op
TOP CHOP
Molecular Madness
Rise & Shine
Three B's
Barbecue Hero
GIMME S'MORE!
Crêpeapalooza
Lamination Station
MORE Soup for You!
Extreme Kitchen Takeover
Steak Me Out Tonight
You Better Belize IT!
Fe-Fi-Pho-YUM!
It is Cake, and it's Delicious
3.14**

2025 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.

2025 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.



2025 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.



2025 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!



2025 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!



2025 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!



2025 CLASSES

Earl & His Sandwich

Every chef must have one dynamite sandwich in their repertoire. Learn to build the perfect sandwich layer by layer; from choosing the right bread and cheese, to nailing the correct moisture level and adding the perfect sauce. Design, build, and Eat!

TOP CHOP

Choppers put all their skills to the test as they compete in culinary challenges to win Top CHOPPERS! One team will go home with the golden pins.

Molecular Madness

Investigate the physical and chemical transformations of ingredients that occur in cooking. Experiment with foams, gels, and spherification to make out of this world goodies.

2025 CLASSES

Fe-Fi-Pho-YUM!

Pho or Phở is everywhere these days and is as fun to make as it delicious. We take our time crafting this Vietnamese soup, as Choppers learn how to roast bones build a robust and flavorful broth before putting the finishing touches and enjoying this incredible dish!

Rise & Shine - Breakfast Perfection

We've all had overcooked eggs, burnt bacon, and dry pancakes. NO MORE! You will learn little tricks to always make the perfect pancakes, eggs, and bacon every time.

2025 CLASSES

Barbecue Hero

Be the hero of any barbecue as you learn to master and appreciate the art of grilling.

Three B's

Breakfast burritos are a quintessential part of the California dining experience and learning to craft the most bodacious ones imaginable is a Camp CHOP requirement.

GIMME S'MORE!

Take camping trips to the next level as you and your fellow CHOPPERS craft decadent out of this world s'mores while you relax around an evening campfire.

2025 CLASSES

Lamination Station

Find out what happens when you fold dough and butter together over and over again. Will you be one of the lucky few to perfect the world's flakiest croissant?

MORE Soup for You!

A good soup can make almost anything better. Learn how to build robust and flavorful soups that are perfect anytime of the year.

Crepeapalooza

Is there anything better than a crêpe filled with creamy Nutella and bananas? Let's find out as we craft perfectly thin and delicious crêpes and stuff them with all sorts of yummy goodness.

2025 CLASSES

Extreme Kitchen Takeover

How many stars will the Camp CHOPPERS get when they take over another camp's commercial kitchen and make dinner for the staff? Will you rise to the challenge?

Steak Me Out Tonight

Every chef should know how to make a delicious steak and cook it to your guest's preferences. Choppers will learn how to deliver a perfectly cooked steak every time.

3.14

A great pie starts with a flaky crust. After learning to master the basics, Choppers will attempt to build pies so mouthwateringly delicious that they will always want to have desert before dinner.

2025 CLASSES

You Better Belize IT!

Be transported to a faraway tropical land as you learn to make a delicious Belizean breakfast staple called, a fry jack. Enjoy this pillowy soft bread with a homemade jam you create from a selection of tropical fruit.

It is Cake, and it is Delicious!

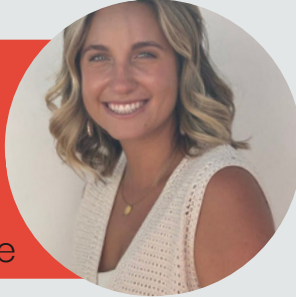
There will be no guessing about what you are making as you create the moistest and most beautiful cake possible.



WHO TO CONTACT

General Camp
Information

Camper Experience



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CampInTouch
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