

*Schedules are subject to change based on chef and ingredient availability

Summer Camp 2011 Tentative Schedule

Session 2: July 11th- July 15th

<i>Time</i>	<i>Monday- 18th</i>	<i>Tuesday- 19th</i>	<i>Wednesday- 20th</i>	<i>Thursday- 21st</i>	<i>Friday- 22nd</i>
Drop off Location	Whole Foods, Berkeley	Whole Foods, Berkeley	Whole Foods, Berkeley	Whole Foods, Berkeley	Whole Foods, Berkeley
9:30 - 10:30 am	Orientation, Games, Food Wars, Blind-Folding the Counselors!	Morning exercises, games, and discussion on food politics	Morning exercises, games, and discussion on dietary restrictions	Morning exercises, games, and discussion on balanced diets	Morning exercises, games, and discussion on our carbon footprint
10:30 am - 12:30pm	Sushi Slam! Establishing basic knife skills and kitchen safety while kids invent their own sushi combinations	Tour, Picnic, and Chef Meet and Greet at Pizzaiolo and Bakesale Betty	Sauteeing in season with Sophia from Phoenix Pastificio	Raviolli Rave. Pasta from scratch with Leah Brooks!	Camper Cook-Off
12:30 pm- 2:30 pm	Confections, Concoctions, and Culinary Creations with Laurie Ellen from Tartine Bakery	Playin' with Pizza and Pastries at Pizzaiolo with Pastry Chef and Garden Manger	Bruschetta and Baguettes, Sauces and Spreads with Mariposa Bakery	Fondu Frenzy! Seasonal Produce Dipped in Dark Chocolate Fondue!	Tour and Gardening Activity at UC Berkeley Botanical Gardens
2:30- 3:00 pm	Transit	Transit	Transit	Transit	Transit
3:00 pm - 5:00 pm	Cooking at the Sprouts Organic Garden (Chaparral House)	Tour and snacks at the Berkeley Farmer's Market: Meet and Greet with Frog Hollow	Hummus and Baklava at La Med	Gluten-free delights with Camino's Pastry Chef	Authentic Italian with Dario from Piemonte, Italy. Gnocchi made fresh with ingredients right from our garden.
5:00 pm	Pick up and Clean up	Pick up and Clean up	Pick up and clean up	Pick up and clean up	Pick up and Clean up
Pick-up	Chaparral House	Farmer's Market	La Mediterranee	Meals on Wheels Kitchen	Sprouts Organic Garden