

Developing and Organizing Curriculum in Your Program!

Demonstrate a quick and efficient way to develop and organize activities and curriculum in your classroom. Learn a simple straightforward approach when preparing for your program.

Programming

Programming

- **Format:** Do you have certain sheets to be filled out?
- **Organization:** How you organize.
- **Details:** Have you included enough details, such as basic directions, pictures and templates?
- **Audience:** Is it preschool? Lower graders or upper graders?
- **Types:** Science, Craft, Sports & Games, Cooking
- **Theme:** Daily? Weekly?

Age of Participants

Kindergarten

- Still learning to cut.
- Still learning to read/write.
- Need limited supplies.
- Doesn't understand very wordy games.
 - Need easier games with basic instructions.

1st-3rd Grade
Lower Graders

- Loves all characters and cartoons and can do simple activities.
- Needs easier games with less rules.
- Can be overwhelmed with having too many options.

4th-6th Grade Upper Graders

- Can do more complex games and crafts.
- Can give their own input.
- Straying away from characters and cartoons.
- Have probably cooked/baked before and can be more involved in the cooking/baking process.

Sports & Games

- Think of the location of the activity.
- Length of the game.
- Is it passive or active.
- What age would this work best for?

Craft & Cooking

- What materials can I use?
- What age is this for?
 - Kindergarteners are still learning to cut
 - Older kids can do more advanced crafts.
- Cooking Activities
 - Are they going to be helping with the cooking or baking or just decorating?
 - Where will the cooking take place? Is there enough room in the kitchen?
 - Can you incorporate a game into the activity?

Science

- Will the experiment be hands on or for demonstration purposes only?
- Worksheets/Activity Sheets.
- Is it something they can take home?
- How long will the activity last?
 - Should you add a filler?

Resources for Finding Programming Ideas

- Ultimatecampresource.com
- Sciencekids.co.nz
- PINTEREST.
 - Pinterest is a great tool to use to find a variety of activities for all ages.
 - Don't always rely on pictures from the internet. Really think, will this age be able to complete the activity?
 - What materials/supplies does the activity require?

Supplies/Shopping

Supplies

- **Supplies:**
 - List all supplies needed for that day.
 - Be specific
- **Shopping list:**
 - Be detailed and specific with what you need.
 - Quantity, color and size
 - Where can this item be purchased.
- **What do we already have on site?**
- **Think ahead: Do we need to pre-order any supplies?**
- **What size/color paper do we need? Is it a special types of paper?**

Prep & Set up

Prep & Set up

- **Daily Bins**
 - Pull all pre-purchased and onsite supplies and create bin for day in question
- **Templates**
 - Print all templates prior to activity.
 - Do they need to be pre-cut?
- **Notes**
 - What wasn't item pulled and why? Example: Green Food Coloring-being used by Camp Week #4
- **Prep Section**
- **Set Up:**
 - Where is the activity taking place? Indoors? Outdoors?
 - Are there diagrams?
 - How many of each item you may need and where should it go?

Your Team

- Communication with your team the day-of is very important. This will ensure all staff know the game plan.
- Staff can start setting up for an activity as you are going over the rules.
- Who is the lead? Assists?

Day-of

- Program bin should have all supplies needed for the entire day.
- Gather supplies and prepare each activity so that once the children arrive you only have to set the table and begin.
- Most of the work will have been done prior to today if you have prepped in enough detail.

Scenarios

- Include:
 - Name of activity
 - Supplies
 - Prep instructions
 - Instructions
 - Notes
- Make sure to think about:
 - The location
 - How long the activity will last. Add a filler if your activity ends early
 - Prep time
 - Supply List: Are there materials you may have around the building or are some need to be purchased?
 - Shopping List:

Groups

- Group #1
• You have a group of kindergartners doing a science experiment.
- Group #2
• You have a group of 4th-6th graders plan a game with an even number of boys and girls.
- Group #3
• You have a group of 1st-3rd graders plan a craft.
- Group #4
• Please plan a cooking activity for 30 children ages 6-10

iCamp Science

Theme: _____

Date: _____

Week #: _____

Daily Theme: _____

9:00 a.m. – 9:10 a.m. Roll Call / Introduce staff & Rules

9:10 a.m. – 10:00 a.m. Experiment #1:

10:00 a.m. – 10:20 a.m. Snack

10:20 a.m. – 11:10 a.m. Experiment #2:

11:10 a.m. – 12:00 p.m. Science Game:

12:00 p.m. – 1:00 p.m. Lunch, Closing Announcements

Staff Notes:

Supplies for today

Item	Quantity	Item	Quantity
1.		2.	
3.		4.	
5.		6.	
7.		8.	
9.		10.	
11.		12.	
13.		14.	
15.		16.	

Experiment: _____

Our Question:

Our Equipment:

My Hypothesis:

Method: (What we did?)

Results: (What happened and WHY?)

Title:

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Picture:

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Materials:

Items

#/Child

Items	#/Child

Prep: List any items that need to be prepared before the activity starts

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Description:

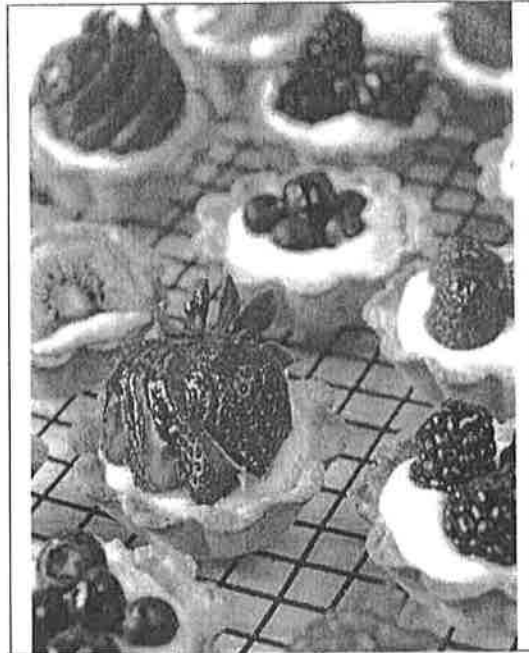
* See attachment

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Title:

Fruit and Cream Mini-tarts

Picture:



Materials:

Items	#/Child
Unbleached flour	
Powdered sugar, granulated sugar	
Salt	
Butter	
Eggs	
Heavy cream	
Nonfat milk, whipping cream	
Cornstarch	
Vanilla extract	
Baker's Secret baking spray (flour and oil mix)	
Aluminum foil, blender, microwavable bowl	

Prep: List any items that need to be prepared before the activity starts

Make 2-3 batches of crust dough and shells the day before!

Description:

Tart Crust:

- 1-1/2 cups unbleached flour
- 1/3 cup powdered sugar
- 1/4 teaspoon salt
- 1/2 cup butter (1 stick), chilled
- 1 egg yolk (from a large egg)
- 1 tablespoon heavy cream

1. Combine flour, sugar and salt in food processor. Cut butter into 8 slices and add to flour, pulsing several times until mixture resembles oatmeal. Add egg yolk mixed with cream. Pulse until all ingredients are moistened. Then allow machine to run a few seconds until dough starts to stick together. (Add additional drops of cream if dough seems too dry.) Press dough into a roll like refrigerated cookie dough. Wrap in plastic and chill 30 minutes.

2. Spray molds generously with Baker's Secret or something like it. (Baker's Secret is an aerosol spray that mixes flour and oil.) If using silicone molds, no greasing is necessary.

3. Slice roll of dough into 12 pieces. Using a rolling pin, roll dough between two pieces of plastic wrap into a circle slightly larger than tart molds. Press into mold with fingers being careful to keep thickness consistent. Use a knife to trim off any extra at the top. I usually have enough scraps to make another tart or two. Freeze for at least 30 minutes, overnight or up to a month.

4. Place frozen tart shells on cookie sheet and press a small square of foil down into each crust that molds to shape of crust. See picture above. Bake at 400 degrees for 10 minutes. Remove foil and continue to bake until golden brown, usually about 3-4 minutes.

Description continued:

- 2-3/4 cups milk (I use 2-1/2 cups nonfat milk + 1/4 cup whipping cream but any type will work)
- 2/3 cup sugar
- 1/4 cup cornstarch
- 1/8 teaspoon salt
- 4 egg yolks
- 2 tablespoons butter
- 1 teaspoon vanilla extract

1. Add milk, sugar, cornstarch, salt, and egg yolks, (in that order) to blender. Blend 5 seconds and pour into 2-quart glass microwave-safe bowl. Microwave 6 minutes on HIGH, whisking until smooth after 3 minutes, then every minute thereafter.
2. Add butter and vanilla and whisk until smooth.

Assembly

1. Fill each baked tart shell with cream filling. Top with fruit of your choice. Melt 1/4 cup currant jelly and use a brush to dab some shininess on each piece of fruit. It's OK if some drips onto the cream.

Notes

1. If dough in food processor seems too dry to press into a ball, add a teaspoon or two of milk or cream.
2. Tarts are best eaten the day they are assembled.
3. A dollop of whip cream makes these even bet

