



Multi-Activity Grp 5 (Age: 5-6)

SCHEDULE	Monday	Tuesday	Wednesday	Thursday	Friday
08:30 – 09:00	Arrival				
09:00 – 09:30	<p>Name Toss Adventure</p> <p><i>Toss a soft ball, say names, clap, and build quick connections through a playful icebreaker full of movement and laughter</i></p>	<p>Garden Explorers Adventure at Gardens by the Bay</p> <p><i>Transportation to Gardens by the Bay for the day's activities. Upon arrival, another headcount and safety reminder briefing will be conducted</i></p>	<p>Name Tag Giggles</p> <p><i>Create colourful name tags and play a lively game of remembering names, filled with laughter and playful movement</i></p>	<p>Super Popcorn</p> <p><i>Bounce and wiggle like popping kernels in a playful movement game full of energy and laughter</i></p>	<p>Nature Clay Gallery</p> <p><i>Imagine it, build it, frame it! Dive into a world of creativity, sculpting amazing things out of clay</i></p>
09:30 – 10:00	<p>Mirror Magic Painting</p> <p><i>Paint, fold, and reveal mirrored designs while exploring symmetry, colour mixing, and surprising artistic patterns.</i></p>		<p>Funny Food Faces</p> <p><i>Assemble crunchy veggie pieces into silly edible faces in a cheerful activity filled with colour, creativity, and playful food art</i></p>	<p>Fruit Kababs</p> <p><i>Assemble colourful fruit skewers while exploring different fruits and creating a fresh healthy snack</i></p>	
10:00 – 10:30	AM Break				
10:30 – 11:30	<p>Ocean Dash</p> <p><i>Dash, dodge, and escape the shark in a fast-paced outdoor chase game filled with excitement and quick movement</i></p>	<p>Garden Explorers Adventure at Gardens by the Bay</p> <p><i>Journey through Gardens by the Bay to discover towering Supertrees, vibrant blooms, and fascinating plants from around the world while learning how nature supports the planet</i></p>	<p>Outdoor Adventure Carnival</p> <p><i>Race through a lively obstacle course of jumping, weaving, tossing, and balancing challenges inspired by carnival fun</i></p>	<p>Nature Art Scavenger Hunt</p> <p><i>Collect leaves, twigs, and fallen flowers to create creative nature collages while exploring the beauty of the outdoors</i></p>	<p>Nature Clay Gallery</p> <p><i>Sculpt imaginative clay creations and display them in a creative gallery of framed 3D artwork</i></p>
11:30 – 12:30	<p>Flavor Burst Popcorn</p> <p><i>Mix, sprinkle, and enjoy! A hands-on outdoor adventure exploring flavors, textures, and tasty fun</i></p>		<p>Wishes in Flight</p> <p><i>Launch air-powered wishing bottles and watch them soar in a playful exploration of motion and creativity</i></p>	<p>Woodland Owl & Squirrel</p> <p><i>Hide, peek, and scamper in an outdoor tag-style game inspired by clever owls and speedy squirrels</i></p>	
12:30 – 13:00	Lunch				
13:00 – 14:00	<p>Explorer Binoculars</p> <p><i>Build and decorate creative binoculars while discovering how tools help explore distant sights</i></p>	<p>Garden Explorers Adventure at Gardens by the Bay</p> <p><i>Journey through Gardens by the Bay to discover towering Supertrees, vibrant blooms, and fascinating plants from around the world while learning how nature supports the planet</i></p>	<p>Pin It! Adventure</p> <p><i>Design colourful button badges using a pin maker and turn creative ideas into wearable artwork</i></p>	<p>The Little Tangram Nature Engineers</p> <p><i>Arrange geometric tangram pieces to form animals, objects, and scenes while exploring spatial thinking and problem solving</i></p>	<p>Bubble Bonanza: Exploring Soap and Air</p> <p><i>Mix bubble solution and create shimmering floating bubbles while exploring air, motion, and playful science</i></p>
14:00 – 14:45	<p>I Spy with my Binoculars</p> <p><i>Use the hand-made binoculars for an exciting game of "I Spy!"</i></p>		<p>Back to School!</p> <p><i>Get ready for some snacks while they take a comfortable ride back to school</i></p>	<p>Nature's Dilemma</p> <p><i>Make imaginative choices in a playful movement game of "would you rather" inspired by outdoor adventures</i></p>	<p>Path of the Pioneer</p> <p><i>Take turns leading bold exploration moves such as high stepping through mud, crawling through caves, and chopping through vines while others follow and mirror the adventure</i></p>
14:45 – 15:00	PM Break / Pack up / Home				

Passion for Art (Age: 6-8)

SCHEDULE	Monday	Tuesday	Wednesday	Thursday	Friday
08:30 – 09:00	Arrival				
09:00 – 09:30	Introduction <i>Learn about the camp, materials and classroom agreements</i>	Introduction <i>Learn about the medium of oil pastels and experiment with them</i>	Introduction <i>Learn about the day's Technique – ink and watercolour paints</i>	Introduction <i>Learn about the genre of LANDSCAPE and the medium of PAINT</i>	Introduction <i>Learn about the technique of PRINTING</i>
09:30 – 10:00	Icebreaker <i>Learn about each other and groups</i>	Oil Pastel Techniques <i>Learn some blending techniques to using oil pastels</i>	Ink Techniques <i>Learn some tonal techniques for ink paintings</i>	Painting Techniques <i>Learn about the colour wheel and create some vibrant patterns on paper</i>	Scissors Safety <i>Learn about the technique of cutting paper safely</i>
10:00 – 10:30	AM Break				
10:30 – 11:00	Still Life Sketching <i>Understand the basics of observational drawing of objects around the art studio</i>	Oil Pastel Techniques <i>Create a mini-artwork using the techniques learnt</i>	Ink Techniques <i>Create a mini-artwork based on all the techniques learnt</i>	Painting Techniques <i>Learn about some basic painting techniques</i>	Cutting Doilies <i>Campers practice cutting shapes out of paper to create decorative lace patterns</i>
11:00 – 11:30	Animal Parts <i>Play a mix-and-match Art game to invent a new animal</i>	Markings of Paper <i>Practice layering cut paper to create different markings</i>	Watercolour Techniques <i>Learn some brush techniques for watercolour painting</i>	Painting Techniques <i>Create a mini-artwork based on all the techniques learnt</i>	Cutting Stencils <i>Campers learn about positive and negative space in print</i>
12:00 – 12:30	Lunch				
12:30 – 13:30	Planning and Prep <i>Plan out the details for the final masterpiece</i>	Planning and Prep <i>Plan out the details for the final masterpiece</i>	Planning and Prep <i>Plan out the details for the final masterpiece</i>	Texture and Colour <i>Learn how combining line and colour creates more movement</i>	Test Print <i>Campers test out basic printing techniques on drawing paper</i>
13:30 – 14:30	Open Studio <i>Developing the day into an art piece!</i>	Open Studio <i>Developing the day into an art piece!</i>	Open Studio <i>Developing the day into an art piece!</i>	Open Studio <i>Developing the day into an art piece!</i>	Final Bag Print <i>Campers practice all their learnt techniques as they create their final artwork</i>
14:30 – 14:45	Pack Up the Space	Pack Up the Space	Pack Up the Space	Pack Up the Space	Pack Up the Space
14:45 – 15:00	PM Break / Pack up / Home				



Super Chef (Age: 6-11)

SCHEDULE	Monday	Tuesday	Wednesday	Thursday	Friday
08:30 – 09:00	Arrival				
09:00 – 09:30	<p>Welcome Greeting & Kitchen Safety Briefing</p> <p><i>Discover the kitchen as junior chefs meet new friends, play fun icebreaker games, and learn important kitchen safety before the cooking adventure begins</i></p>	<p>Grilled Corn Salad</p> <p><i>Learn grilling, chopping, and mixing techniques while preparing sweet corn and fresh ingredients and discovering how grilling enhances natural flavors with a light smoky taste</i></p>	<p>Seaweed Tofu Salad</p> <p><i>Explore tofu handling, slicing, and mixing techniques while combining delicate tofu with flavorful seaweed and creating a refreshing, balanced salad</i></p>	<p>Lion Head Meat Floss Bun</p> <p><i>Learn dough mixing and kneading techniques while understanding how ingredients come together to form soft bread dough and how proofing helps it rise</i></p>	<p>Cheesy Sesame Seeds Bread Sticks – dough</p> <p><i>Learn how to prepare, knead, and rest a soft bread dough enriched with cheese while exploring dough structure and building confidence in bread-making skills</i></p>
09:30 – 10:00	<p>Yuzu Orange Fruit Jelly</p> <p><i>Learn measuring, mixing, and gel-setting techniques while transforming citrus juices into a smooth, refreshing jelly dessert</i></p>	<p>Mediterranean Flatbread</p> <p><i>Learn dough mixing, kneading, and proofing techniques while understanding how ingredients develop structure and elasticity</i></p>	<p>Onde Onde Muffin</p> <p><i>Learn mixing, whisking, and batter preparation techniques while creating a light, fluffy muffin base ready for baking</i></p>	<p>Macaroni with Tomato Sauce</p> <p><i>Learn boiling pasta and chopping vegetables while preparing a rich tomato sauce and combining it with macaroni to create a tasty, balanced meal</i></p>	<p>Creamy Fruits Salad</p> <p><i>Explore cutting, combining, and tossing techniques while preparing a colorful fruit salad with balanced sweetness, tartness, and texture</i></p>
10:00 – 10:30	AM Break				
10:30 – 12:00	<p>Karaage Chicken</p> <p><i>Learn marinating, coating, and deep-frying techniques while preparing Japanese-style crispy fried chicken with golden crunchy texture</i></p>	<p>Spring Colors Sugar Cookies</p> <p><i>Learn creaming, mixing, and dough rolling techniques while creating a soft cookie base ready for cutting and decorating</i></p>	<p>Egg Fried Rice</p> <p><i>Learn cooking, chopping, and scrambling techniques while preparing fluffy rice and perfectly cooked eggs and combining them with vegetables for flavorful fried rice</i></p>	<p>Oven-Baked Fish Fillet with Herbs</p> <p><i>Explore marinating, seasoning, and fillet preparation while learning how herbs enhance flavor and freshness and then bake to tender, flaky perfection</i></p>	<p>Grilled Honey Cinnamon Chicken</p> <p><i>Learn balancing sweet and savory flavors by marinating chicken with honey and cinnamon and then practice grilling techniques for juicy, aromatic results</i></p>
12:00 – 12:30	<p>Yaki Soba</p> <p><i>Learn ingredient preparation, noodle handling, and vegetable chopping while understanding the components of a flavorful stir-fry</i></p>	<p>Mediterranean Flatbread</p> <p><i>Experience shaping, baking, and puffing techniques while creating soft, pocketed breads straight from the oven</i></p>	<p>Onde Onde Muffin</p> <p><i>Experience portioning, baking, and finishing techniques while shaping muffins and adding sweet fillings or toppings before baking to golden perfection</i></p>	<p>Roasted Pumpkin Carrot Soup</p> <p><i>Learn roasting, chopping, and simmering techniques while transforming roasted vegetables into a smooth, creamy, and flavorful soup</i></p>	<p>Cheesy Sesame Seeds Bread Sticks – shape, bake</p> <p><i>Experience rolling, twisting, and shaping dough into uniform bread sticks and then bake them with cheese and sesame seeds for a soft, golden, and crunchy treat</i></p>
12:30 – 13:00	Lunch				
13:00 – 14:00	<p>Spinach Salad with Sesame Dressing</p> <p><i>Learn blanching, mixing, and dressing techniques while preparing tender spinach tossed in a fragrant sesame dressing</i></p>	<p>Grilled Boneless Chicken Legs</p> <p><i>Explore preparation, seasoning, searing, and oven-baking techniques while creating juicy, flavorful chicken legs</i></p>	<p>Gong Bao Chicken</p> <p><i>Learn marinating, chopping, stir-frying, and sauce-making techniques while combining tender chicken and vegetables into a glossy, flavorful stir-fry</i></p>	<p>Lion Head Meat Floss Bun</p> <p><i>Experience bread shaping, filling, and baking techniques while finishing buns with savory meat floss and decorating lion faces</i></p>	<p>Chocolate Chips Cookies</p> <p><i>Experience dough folding, shaping, and baking techniques while adding chocolate chips to create soft, chewy, golden cookies</i></p>
14:00 – 14:45	<p>Yaki Soba</p> <p><i>Experience wok-frying techniques while stir-frying noodles, vegetables, and sauce to create a flavorful and aromatic dish</i></p>		<p>PM Break / Pack up / Home</p>		
14:45 – 15:00	PM Break / Pack up / Home				