**CHOPPED**

Goals:

Team work under time pressure

Utilizing a myriad of different chanichim skills

Try to cook something tasty.

Procedure:

1. Kids will go from dinner to Café Ramah
2. After they get to the Café We will explain the rules of Chopped\*
3. In Café Ramah we will split them up into five groups
4. 4 groups will stay in the Café and one of them will use the ivrit Kitchen
   1. Distribution of groups will either be counting off by fives or we can just do it by bunk

GROUP LEADERS ARE BOTH ALOUD AND ENCOURAGED TO LOOK UP RECIPES ON LINE FOR KIDS TO FOLLOW IN ORDER TO GIVE THE KIDS A LITTLE MORE STRUCTURE.

\*Rules of Chopped:

After they are divided up into groups and before they go to their locations teams will told about the Pantry. The pantry will be located in the Sif meeting room. (the room where we have all of our staff meetings not the actual library room)

On the table in this room there will be a variety of ingredients that the kids can use. Everything from the staples such as flour and eggs, to produce like peppers and onions will be available. However, there is a limited amount of the ingredients so being efficient in the pantry is key.

There will also be a secret ingredient. It doesn’t really matter what their final product is. A pizza, a salad, a soup etc… but all of the dishes must contain the secret ingredient.

The Secret Ingredient is: pears

The kids will then have 40 minutes to make a dish using the secret ingredient.

After 40 minutes will will reconvene in Café Ramah where the dishes will be presented to a panel of judges to determine a winner.