

Summer Camp schedule is back.



An other great year of Summer Camp is coming back to Merve's

This year, we will be offering 3 different sessions with half day or full day choices. Each camp will be Monday thru Friday.

Our goal is to give all the campers a divine culinary experience in a comfortable environment where they have a lot of fun and learn a lot. Children will be grouped together by age, experience, with friends or siblings and interact a lot with each other.

They do not need prior experience with baking, cooking or decorating. But if they do have experience, they will be teamed up accordingly to their level and carry themselves up for more advanced baking.

They will learn how to read and how to follow recipes, how to pick good quality ingredients and how to measure them for their recipes.

We will be adding a large TV display so all the students can follow Merve while she is teaching

In the beginning, each camper will receive an apron and a personalized recipe book. During camp sessions, our cafe will be closed to public for kids' safety and comfort. Every camper will have their own supplies given by us, so their baked goods will be unique to them, all made by them.

All the baking and cooking will be done by the staff for safety reasons. Children won't have contact to oven and stove. Everyday, they will be bringing home the goodies they've made.

All of our camps are completely nut-free.

A peanut free lunch can be brought in or purchased at Merve's Kitchen and Bakery for \$6 per day.

Lunch items are made in-house daily such as pizza, grilled cheese, mac and cheese, home-made chicken nuggets, empanadas and a bottle of water.

Pricing:

Early Bird Price for 5 half days: \$345 *** Early Bird Price for 5 full days: \$675

Early Bird Prices are effective until March 3rd, 2020

After March 3rd 2020:

Price for 5 half days: \$375 *** Price for 5 full days: \$725

10% Sibling Discount

All sessions will be held in Merve's Kitchen and Bakery in Glen Rock, NJ.

Dates*:

- Camp 1 / August 3rd – Aug 7th
- Camp 2 / Aug 24th – Aug 28th
- Camp 3 / Aug 31st – Sep 4th

Morning Sessions: 9 am – 12 pm

Lunch Break: 12 pm – 1 pm (lunch can be bought from Merve's for \$6)

Afternoon Sessions: 1 pm – 4 pm

*Camp 2 and Camp 3 curriculums are completely different than each other for kids who want to join us for both weeks. Camp 1 is following the same curriculum as Camp 2.

Camp 1 and Camp 2,

In morning sessions, we will add twists to traditional baking, like making homemade Oreos, instead of regular chocolate cookies, a fancy tri-color chocolate mousse cake with drip and macarons instead of a basic mousse cake. In the afternoon, we will be baking for special themes like movies (Avengers, Frozen, etc), video games (Mario, etc), special days we celebrate, etc.

Camp 3,

In morning sessions, we will be working on traditional American baking. In the afternoon, we'll be working on different country's baked goods. So we will be having Italian day, Korean day, Greek day, Israel day, etc.

More details are available if you like to contact us and we can give you day by day details.