Berrien Springs Partnership Syllabus and Instructor Qualifications

# **CLASS TITLE:** Advanced Baking: Student Choice (This class is for kids *very comfortable* in the kitchen) **GRADE OR AGE LEVELS:** 9-18-years (2 Min Students-10 Max) **START DATE:** WednesdayJan 12, 2022 **END DATE:** March 16, 2022 **# WEEKS TOTAL:** 10 **WEEKS OFF:** 0 **DAY/TIME REQUIRED:** Wednesday 10 -11:45 AM **ADD’L DAYS/WK AVAILABLE:** NA # **HOURS (REQUIRED):** 14 Hours # **HOURS (POSSIBLE):** 17 ½ Hours **TOTAL SEMESTER HOURS POSSIBLE:** 17 ½ Hours **LOCATION/ADDRESS:** 1201 Maiden Lane, Saint Joseph, MI 49085 **MAIN INSTRUCTOR:** Joel Bennett **ADDITIONAL PRIMARY INSTRUCTORS (background checked):**

# **CONTACT INFORMATION:** **phone:** 317.764.6030 **email:** mrjoelabennett@icloud.com

ADDITIONAL REGISTRATION AT SITE REQUIRED? YES ***NO***  
IF YES, INSTRUCTIONS FOR REGISTRATION:

# MAIN INSTRUCTOR QUALIFICATIONS:

**Instructor Biography**: Food can really be an art form! I have a passion for flavors and textures. For the past 10 years I have been exploring home baking, preserving, and cooking. I find great joy in using fresh, local ingredients to build amazing flavors for others to try. After I earned my Bachelor of Science in Elementary Education, I spent 14 years inspiring 7-14-year-olds to become the best version of themselves in classrooms in MI and WA and some of the best skills that previous students like to talk about are the skills they learned regarding food. I look forward to working with you in the kitchen!

COURSE DESCRIPTION (complete overview shown on website):

In this advanced baking course, you will focus on using your skills, talents, and creativity bake recipes that you and your fellow students choose. After the first week, the recipes are up to you! Come the first week with several recipes that you would really like to make, I’ll put them on the schedule and bring the ingredients!

# SYLLABUS/OUTLINE: weekly breakdown of Project-Based Learning activities

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| **Week 1 – Jan 12**  **Project**: Short Bread – Cookies and More! | **Week 6 – Feb 16**  **Project**: Student Choice 5 |
| **Week 2 – Jan 19**  **Project**: Student Choice 1 | **Week 7 – Feb 23**  **Project**: Student Choice 6 |
| **Week 3 – Jan 26**  **Project**: Student Choice 2 | **Week 8 – March 2**  **Project**: Student Choice 7 |
| **Week 4 – Feb 2**  **Project**: Student Choice 3 | **Week 9 – March 9**  **Project**: Student Choice 8 |
| **Week 5 – Feb 9**  **Project**: Student Choice 4 | **Week 10 – March 16**  **Project**: Student Choice 9 |

# COURSE OBJECTIVES AND APPROXIMATE TARGET DATES:

|  |  |
| --- | --- |
| Given ingredients, proper tools, and a challenge, the student will be able to create a base recipe from scratch and alter it. | Jan 19, 2022 |
| Given a flavor pairing chart and a new ingredient the student will be able to pair it to complementary ingredients. | Jan 19, 2022 |
| Given ingredients and appropriate kitchen tools, the student will be able to adapt a recipe for an unknown ingredient. | Feb 16, 2022 |

STUDENT ASSESSMENT - what will be used to evaluate student progress and/or end of semester pass/fail status?  
All classes abide by the following:

1. Student agrees to attend at least 80% of class sessions/lessons offered. Attendance is kept online and tracked by Partnership staff. Failure to meet 80% or be on track to meet 80% may result in program discontinuation.
2. The Partnership Student Assessment or Performance Form is filled out by the teacher and turned in to Partnership staff. The link to this form is found on the web page for this class. Failing marks for lack of participation, behavior issues, practice time, etc. may result in program discontinuation.

**Class-specific assessment:** discuss and include the form or a link to the form that you use.

Given ingredients, proper tools, and a challenge, the student will be able to create a base recipe from scratch and alter it.

Given ingredients and appropriate kitchen tools, the student will be able to adapt a recipe for an unknown ingredient.

# ADDITIONAL RESOURCES: (online, books, video, etc.):

Salt, Fat, Acid, Heat by Samin Nosrat

The Science of Spice: Understand Flavor Connections and Revolutionize Your Cooking by Dr. Stuart Farrimond

The Vegetarian Flavor Bible: The Essential Guide to Culinary Creativity with Vegetables, Fruits, … by Karen Page

The Flavor Bible: The Essential Guide to Culinary Creativity, Based on Wisdom of America’s Most Imaginative Chefs by Karen Page

The Flavor Matrix by James Briscione

# CLASS POLICIES: ATTENDANCE, BEHAVIOR, WEATHER, ETC.

**Attendance:** 80% minimum. Communication before trips or travel issues is appreciated.

**Behavior:** Self-control and good etiquette are vital to a safe kitchen. Running or horse play may cause harm.

**Weather:** Make your best judgments on what is safe for you. We are spread over such a diverse area, what may be safe for some may not be safe for others.

**Other:**