

2019 / 2020 School Year

Class Title: COOKING
Category: Life Skills
Grades: 4th grade – 12th grade
Levels: I, II, III, IV and advanced
When: Tuesdays at 10:30am until 11:15am, starting Sept. 10, 2019
Where: Birch Bank Farms
1826 Platt St, Niles, MI 49107
Instructor: Janine Frizzo
Website: www.birchbankfarms.com
Please visit our website to complete your registration



Class Description

Students will be assigned “jobs” that reflect their skill level. All working toward a final goal. Creates a “team effort” environment similar to an actual culinary experience found in commercial or other social/organizational situations. Final project to be presentation to a “Guest” as a business proposal; with samples and budget .

Students will be required to wear an apron and head covering (hat, scarf or hair net) at all times. All students will help in the clean up effort at the end of each class.

*** I will do my best to see that all student needs are accommodated however all food allergies and dietary restrictions are the responsibility of the student/parent. Parents are encouraged to observe class to see that student needs are being met. ***

This is usually a full year class but your student is welcome to join us for one or both semesters. Each semester is comprised of 12 sessions, each 1.25 hours long.

Syllabus /Outline

The syllabus is a general guideline. Projects, skill goals and order may be changed to better suite the skill level of a particular class, a particular student, available mediums and supplies and weather. Each student will be required to participate in the group project before the end of the semester for which information will be provided in the first class. Final project photographs will be displayed in the Gallery on our website.

Semster 1: Thanksgiving luncheon.

2-4=basics, 5-7=menu,dietary issues,finances, 8-10=presentation, manners, hosting.
Actual cooking experience will be experienced 2/3 of class time.

- 1 Pre test, hold harmless, classroom rules, registration, etc.
- 2 Tools of the trade, cleanliness, kitchen etiquette,

- 3 Basic ingredients, measuring, cookbook interpretation
- 4 Dietary issues and knife skills.
- 5 Menu plan and greet the Guest
- 6 Ingredient list, finances, and skill sets required. Assign jobs. Décor and hosting issues.
- 7 Start prep.
- 8 Long term ingredient prep
- 9 Final table and manner's, host skills, sales presentation practice.
- 10 Present food to Guest.
- 11 field trip which may be scheduled earlier
- 12 Post test. Photographs of final projects...or Special Foodie Fun.

Semester 2: Spring Garden Club Tea.

- 1 Pre test, hold harmless, classroom rules, registration, etc.
- 2 Review basics
- 3 Greet our Guest, set menu and program plan
- 4 Budget and shopping plan. Assign "jobs". Create business plan.
1. 5Decor choices and garnishes
- 5 How to make and pour a proper cup of tea. Samples.
- 6 Early prep. Pickles, brines and frozen items.
- 7 Sandwiches and tea main course.
- 8 Deserts.
- 9 Present tea proposal to our Guest
- 10 field trip which may be scheduled earlier
- 11 Post test. Photographs of final projects

Attendance / Tardy Policy

Your student's attendance and participation in class are required. Illness and pre-approved absences, family emergencies and weather related closures will be excused. Make up sessions for weather closings will be announced if necessary.

Late arrivals interrupt other student's learning and will not be tolerated on an ongoing basis. If your student had a scheduling conflict and requires some flexibility, we will try to work with you but this must be discussed with and approved by Ms. Frizzo in advance.

Questions, please visit our website or send us an email.