Berrien Springs Partnership Syllabus and Instructor Qualifications

# **CLASS TITLE:** Advanced Baking: Competition (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 12 -1:45 PM ***OR*** 4-5:45 PM

#  **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 competition course, you will focus on using your skills and talents to work in partner teams to meet challenges in different categories. After the first 3 skill building weeks, we begin a cumulative point competition. You will have a rubric that scores your creations on:

1. Meeting the basic requirements
2. Use of surprise ingredient
3. Balance of flavors
4. Creativity
5. Presentation
6. Clean finished work environment

At the end of the course, the team with the highest cumulative score will be crowned (with a minor and fairly insignificant crown).

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

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| --- | --- |
| **Week 1 – Jan 12****Project**: Skill Building: Building the Base & Flavor Pairing | **Week 6 – Feb 16****Challenge 3**: Pound Cake – 2 Types |
| **Week 2 – Jan 19****Project**: Skill Building: Variations on base recipes | **Week 7 – Feb 23****Challenge 4**: Tarts – 3 Fillings |
| **Week 3 – Jan 26****Project**: Skill Building: Ratios and Mechanical Leavening | **Week 8 – March 2****Challenge 5**: Sponge Cake - Filling |
| **Week 4 – Feb 2****Challenge 1**: 5 Types of Cookies  | **Week 9 – March 9****Challenge 6:** Hand Pies – 3 Fillings |
| **Week 5 – Feb 9****Challenge 2**: Soup and Biscuits/Scones | **Week 10 – March 16****Finale:** Stuffed Pasta – 3 Fillings |

# COURSE OBJECTIVES AND APPROXIMATE TARGET DATES:

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| --- | --- |
| 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 kitchen tools, and a recipe, the student will be able to produce one lasagna from scratch.

Given ingredients, proper kitchen tools, and a recipe, the student will be able to produce one spinach pie from scratch.

# 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:**