Berrien Springs Partnership Syllabus and Instructor Qualifications

# **CLASS TITLE:** Pies, Sweet Crust, & Short Crust (Advanced Baking 2) **GRADE OR AGE LEVELS:** 9-16-years (2 Min Students-8 Max) **START DATE:** WednesdaySeptember 8, 2021 **END DATE:** November 10, 2021 **# WEEKS TOTAL:** 10 **WEEKS OFF:** 0 **DAY/TIME REQUIRED:** Wed 2 -3:45 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 course, you will focus on pie crust, shortcrust, biscuits, and scones. You will become so fluent in whipping up a scratch crust in and become confident experimenting with pie, tarts, and poptarts, biscuits and scones. As you gain more confidence, you will use your precision and creativity to utilize the abundance of produce grown in Southwest Michigan.

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

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| **Week 1 – Sept 8**  Pie Crust Ratio  Types of Leavening  Cutting  **Project**: Basic Crust – Carmel Apple Dumplings | **Week 6 – Oct 13**  Shortcrust Ratio  Types of Leavening  **Project**: Strawberry Bakewell Tart |
| **Week 2 – Sept 15**  Pie Crust Ratio  Volume vs Mass  Venting  Top Crust Patterns - Lace  **Project**: Fruit Hand Pies | **Week 7 – Oct 20**  Shortcrust Ratio  Shaping Crust  Fillings  **Project**: Lemon Curd Tart |
| **Week 3 – Sept 22**  Pie Crust Ratio  Volume vs Mass  Venting  Top Crust Patterns - Dots  **Project**: Lemonade Peach Pie | **Week 8 – Oct 27**  Fudge  **Project**: Peanut Butter Fudge  Espresso Toffee Fudge  Cinnamon Chocolate Fudge |
| **Week 4 – Sept 29**  Biscuit Ratio  Storage  Leavening  Handling Leftover Dough  **Project**: Apple Cobbler | **Week 9 – Nov 3**  Rough Puff Pastry (152)  Shaping  Filling  **Project:** Pastry Horns |
| **Week 5 – Oct 6**  Biscuit Ratio  Storage  Leavening  Handling Leftover Dough  **Project**: Biscuits | **Week 10 – Nov 10**  Rough Puff Pastry (152)  Whipped Heavy Cream  Chocolate Pastry Cream  **Project:** Coffee Pastry Bundles |

# COURSE OBJECTIVES AND APPROXIMATE TARGET DATES:

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| --- | --- |
| Given ingredients, kitchen scale, proper tools, and a recipe, the student will be able to create a pie from scratch. | Sept 22, 2021 |
| Given instructions, ingredients, and appropriate kitchen tools, the student will be able to bake biscuits from scratch. | Oct 6, 2021 |
| Given ingredients, kitchen scale, proper tools, and a recipe, the student will be able to create a Puff Pastry from scratch. | Nov 10, 2021 |

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 fruit pie from scratch.

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

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

Making Dough by Russell Van Kraayenburg

Pie by Ken Haedrich

# 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:**