Berrien Springs Partnership Syllabus and Instructor Qualifications

CLASS TITLE: Advanced Baking: Pastas and Empanadas (This class is for kids *very comfortable* in the kitchen)

GRADE OR AGE LEVELS: 9-16-years (2 Min Students-10 Max)

START DATE: Thursday January 5, 2023 **END DATE:** March 9, 2023

 # WEEKS TOTAL: 10 **WEEKS OFF:** 0

DAY/TIME REQUIRED: Thursday 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: ***635 St Joseph Ave. Berrien Springs, MI 49103***

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 cooking course, you will focus on pastas (fresh and filled) as well as savory pies. You will become so fluent in whipping up a scratch crust in and become confident experimenting pairing flavors to create new and interesting flavors! As you gain more confidence, you will use your precision and creativity to utilize the abundance of produce grown in your own yard and the rest of Southwest Michigan.

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

Week 1 – Jan 5 **Project**: Fresh Pasta: Lasagna	**Week 6 – Feb 9** **Project**: Savory Vegetable Pie
Week 2 – Jan 12 **Project**: Fresh Pasta: Ravioli	**Week 7 – Feb 16** **Project**: Empanadas: TexMex
Week 3 – Jan 19 **Project**: Gnoccis: Potato	**Week 8 – Feb 23** **Project**: Empanadas: Mediterranean
Week 4 – Jan 26 **Project**: Gnoccis: Spinach/Cheese	**Week 9 – March 2** **Project:** Perogie: Potato
Week 5 – Feb 2 **Project**: Spinach Pie	**Week 10 – March 9** **Project:** Kesnoodle (Cheese & Onion)

COURSE OBJECTIVES AND APPROXIMATE TARGET DATES:

Given ingredients, kitchen scale, proper tools, and a recipe, the student will be able to create a pasta from scratch.	Jan 19, 2023
Given instructions, ingredients, and appropriate kitchen tools, the student will be able to create empanadas from scratch.	Feb 23, 2023
Given ingredients, kitchen scale, proper tools, and a recipe, the student will be able to create filled pasta (ravioli, perogies, kesnoodle) from scratch.	Mar 9, 2023

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.

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

Pasta Grannies: The Official Cookbook: The Secrets of Italy's Best Home Cooks by Vicky Bennison
Flour + Water: Pasta [A Cookbook] by Thomas McNaughton and Paolo Luccesi
The Ultimate Pasta Machine Cookbook: 100 Recipes for Every Kind of Amazing Pasta Your Pasta Maker Can Make by Lucy Vaserfirer

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: