Berrien Springs Partnership Syllabus and Instructor Qualifications

# **CLASS TITLE:** Beginning Baking **GRADE OR AGE LEVELS:** 10-16-year-olds (2 Min Students -8 Max Students) **START DATE:** Wednesday Sept 9, 2020 **END DATE:** Nov 11, 2020 **# WEEKS TOTAL:** 10 **WEEKS OFF:** 0 **DAY/TIME REQUIRED:** Wed Noon-1:45 PM **ADD’L DAYS/WK AVAILABLE:** NA # **HOURS (REQUIRED):** 14 Hours # **HOURS (POSSIBLE):** 17½ Hours **TOTAL SEMESTER HOURS POSSIBLE:** 17½ 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):  
Learn the basics of baking with experience in a wide range of products over 10 sessions! In this course you will make corn bread, pizza, cinnamon rolls, brownies, apple crisp, and cakes, all from scratch! You will walk away with food and a recipe book.

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

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| **Week 1 – Sept 9**  Kitchen Safety & Etiquette  How to measure dry & wet ingredients  How to crack an egg  Difference between baking soda & powder  **Project**: Corn Bread & Pizza | **Week 6 – Oct 14**  Temperature  Density  Mass vs. Volume  Peeling  **Project**: Apple Crisp |
| **Week 2 – Sept 16**  Enhancing flavors  Mixing  **Project**: Cinnamon Rolls & Oatmeal Muffins | **Week 7 – Oct 21**  Temperature  Density  Mass vs. Volume  Rolling out dough  **Project**: Crumb Pumpkin |
| **Week 3 – Sept 23**  Difference between baking soda & powder  Other ways of leavening  **Project**: Dump Cake | **Week 8 – Oct 28**  Seasoning to taste  Enhancing flavors  **Project**: Chocolate Cake |
| **Week 4 – Sept 30**  Nutrition  Adding optional/extra ingredients  **Project**: Baked Breakfast Bars & Snack Crackers | **Week 9 – Nov 4**  Cleaning as you go  Separating eggs  Beating egg whites  Folding  **Project**: White Cake & Cupcakes |
| **Week 5 – Oct 7**  Mixing time  Temperature  Density  Mass vs. Volume  **Project:** Brownies & Oatmeal Cookies | **Week 10 – Nov 11**  Timing  Assembling a larger project  Glaze vs. Frosting  Enhancing flavors  Mixing  **Project:** 4 Layer Cake |

# COURSE OBJECTIVES AND APPROXIMATE TARGET DATES:

Properly mixing Sept 16, 2020

Properly utilizing volume measuring tools including identifying proper tool Sept 16, 2020

Properly utilizing mass measuring tools Oct 28, 2020

Properly separating white from the egg Nov 11, 2020

Properly folding ingredients Nov 11, 2020

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.

Passing beginning baking looks like:

* attend minimum of 80% of the classes
* bake from scratch
  + at least 1 corn bread
  + at least 3 types of cakes/cupcakes
  + at least 1 brownie
  + at least 1 type of snack cracker
  + at least 1 corn bread
  + at least 1 pizza
  + at least 1 fruit crisp

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

# 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:**