Berrien Springs Partnership Syllabus and Instructor Qualifications

# **CLASS TITLE:** Pies, Sweet Crust, & Short Crust (Advanced Baking\*) **GRADE OR AGE LEVELS:** 9-16-years (2 Min Students-8 Max) **START DATE:** WednesdaySeptember 9, 2020 **END DATE:** November 11, 2020 **# 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 9**  Pie Crust Ratio  Types of Leavening  Cutting  **Project**: Basic Crust – Peach Pie | **Week 6 – Oct 14**  Shortcrust Ratio  Types of Leavening  **Project**: Grape Jam Tart with Lemon Crème Fresh |
| **Week 2 – Sept 16**  Pie Crust Ratio  Volume vs Mass  Venting  Top Crust Patterns - Lace  **Project**: Grape Pie | **Week 7 – Oct 21**  Shortcrust Ratio  Shaping Crust  Fillings  **Project**: Homemade Poptarts |
| **Week 3 – Sept 23**  Pie Crust Ratio  Volume vs Mass  Venting  Top Crust Patterns - Dots  **Project**: Apple & Cranberry Pie | **Week 8 – Oct 28**  Scone Ratio  Shaping the Dough  Adding Mix Ins  **Project**: Blueberry Scones |
| **Week 4 – Sept 30**  Biscuit Ratio  Storage  Leavening  Handling Leftover Dough  **Project**: Peach Cobbler | **Week 9 – Nov 4**  Scone Ratio  Shaping the Dough  Adding Mix Ins  **Project:** Lemon Thyme Scones |
| **Week 5 – Oct 7**  Biscuit Ratio  Storage  Leavening  Handling Leftover Dough  **Project**: Blueberry Grunt | **Week 10 – Nov 11**  Sweetcrust Ratio  Whipped Heavy Cream  Chocolate Pastry Cream  **Project:** Double Chocolate Tart |

# 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 23, 2020 |
| Given instructions, ingredients, and appropriate kitchen tools, the student will be able to bake scones from scratch. | Nov 4, 2020 |
| Given ingredients, kitchen scale, proper tools, and a recipe, the student will be able to create a tart from scratch. | 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.

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:**