

Berrien Springs Partnership Lab Syllabus and Instructor Qualifications

LABS (CLASSES) ARE PROVIDED AS AN EDUCATIONAL SOURCE FOR PBL (PROJECT BASED LEARNING)

COMMUNITY CLASS TITLE:

GRADE OR AGE LEVELS: ages 6 and up.

FORMAT (IN-

PERSON or ONLINE) : Online

DAY AND TIME OF THE WEEK: Wednesday 5pm-6pm.

TOTAL REQUIRED

HRS (MUST BE AT LEAST 16): 16 Hours

ADD'L POSSIBLE HRS (OPTIONAL TIME):

TOTAL SEMESTER HOURS POSSIBLE: 16

MIN. NUMBER OF STUDENTS TO HOLD CLASS: N/A

MAX. NUMBER OF STUDENTS: N/A

LOCATION (address): Online

PRIMARY INSTRUCTOR: Tiffany Lanway

List additional instructors that will be background checked:

CONTACT INFORMATION:

phone: 269-519-0683.

email: Jhyde91514@yahoo.com **Website:**

<http://bakesy.shop/b/cocos-kreations>

IS ADDITIONAL REGISTRATION AT SITE REQUIRED?

IF YES, INSTRUCTIONS FOR REGISTRATION:

INSTRUCTOR QUALIFICATIONS (may attach a separate page if necessary):

Licensed Baker (LLC) Food Handlers Certification

COURSE DESCRIPTION (OVERVIEW): Coco's Kreations LLC baking class is here to help children new to baking or looking to refresh their skills, students will learn fundamental

techniques and recipes to build confidence in the kitchen

SYLLABUS/OUTLINE: Weekly approximate breakdown of activities

Describe activities that will reinforce the lesson. Include any work and time to be required outside of class:

Week One will be through zoom and the rest of the semester I will be having the assignments pre recorded and on the pre recorded weeks I will need all students to have their assignment for the Week done and submitted to me with a picture of them holding the dessert finished. They can send it through a group chat I will create on slack the app so students will need this app downloaded to their computer or phone.

Peach Cobbler (Week One Through Zoom) will learn how to make

peach cobbler.

Things needed by family: 11x17baking dish,

oven, 1 cup milk, 1 cup self rising flour, 1 cup white sugar (u can add more in wanting to) 1/2 cup melted butter, 4 cups sliced fresh peaches

Raspberry Cheesecake No Bake(week 2)

Things Needed by

Family

9-inch springform pan, non-stick cooking spray, measuring cups & spoons, mixing bowls, electric handheld mixer, whisk

For the Crust:

2 cups graham cracker crumbs

1/2 cup salted butter, melted

For the Filling:

- ½ cup boiling water
- 1 package raspberry Jello powder (85 grams)
- 16 ounces cream cheese, softened
- ⅔ cup powdered sugar (confectioners sugar)
- 1 teaspoon vanilla extract
- 1 tablespoon lemon juice *
- 1 cup whipping cream

Nutella Cups (week 3) Things Needed by family

Cupcake pan, measuring spoons, 2 (8 ounce) packages refrigerated crescent rolls, 2 ripe bananas, sliced, 12 tablespoons chocolate-hazelnut spread (such as Nutella), or more to taste, 1 teaspoon confectioners' sugar, or to taste

Brownie cones (week 4) Things needed by family

Bowl to mix, cookie sheet pan, measuring cups, 1 (19.8 ounce) package brownie mix, ½ cup vegetable oil, ¼ cup water, 2 eggs, 12 flat-bottomed wafer ice cream cones

Goopy Tortilla S'more (week 5) Things needed by family

Griddle for stove or similar pan like a cast iron skillet, 1 (10 ounce) package large marshmallows, frozen, 1 (13.5 ounce) package graham crackers, crumbled, 1 (12 ounce) bag semisweet chocolate chips, 8 (10 inch) flour tortillas

Glazed Doughnut Strawberry Shortcake (week 6) Things needed by family

2 cups heavy whipping cream, ½ cup confectioners' sugar, 1 teaspoon vanilla extract, 4 glazed doughnuts, halved horizontally, 1 quart strawberries

BUTTERCREAM (WEEK 7) Things needed by family. Sifter and a stand mixer, 1 tbsp vanilla, 1 lb confectioner's sugar, 1 cup unsalted butter room temperature, 3 tbsp

heavy whipping cream, 1/2 tsp salt

No bake cookies (week 8) Things needed by family

2 cookie sheet pans and parchment paper, 1/2 cup butter (sliced into pieces), 2 cups granulated sugar, 1/2 cup milk, 1/4 cup unsweetened cocoa powder, 1/2 cup creamy peanut butter, 1 teaspoon pure vanilla extract, 3 cups quick-cooking oats

STUDENT ASSESSMENT - in addition to the 2 items below, what will be used to evaluate student progress and/or end of semester pass/fail status?

- 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 rubric and this form are found on the teacher's online attendance sheet. Failing marks for lack of participation, behavior issues, excessive absences, etc. may result in program discontinuation.
- 3) Other: (please list)
Reviewing their baking assignments, Regular checkins with students and their parents for insights into their progress.

Class-specific assessment: discuss and include any form or a link to a form that you use.

N/A

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

N/A

CLASS POLICIES: ATTENDANCE, BEHAVIOR, WEATHER, ETC:

Attendance: 80% of classes need to be in attendance

Weather: open all weather unless severe weather advisory

Other: