

# Berrien Springs Partnership Lab Syllabus and Instructor Qualifications

## **COMMUNITY CLASS TITLE: Virtual Baking Part 1**

**GRADE OR AGE LEVELS:** 4th grade and up (k-3 allowed, but will need assistance)

**FORMAT:** Virtual, on your own schedule, with weekly check-in using Google Classroom

**TOTAL REQUIRED HRS:** 1-2 hours per week

**SEMESTER HOURS POSSIBLE:** 16-24 hours

**LOCATION:** Online

**INSTRUCTOR:** Mandy Jankoviak

**CONTACT INFORMATION:** 574-309-1677, [mjankoviak@homeoftheshamrocks.org](mailto:mjankoviak@homeoftheshamrocks.org)

**INSTRUCTOR QUALIFICATIONS:** Five years ago I opened an online bakery specializing in cakes, cupcakes, and cookies. I have made hundreds of desserts for parties, weddings, and everyday occasions. I love to bake things that not only taste amazing, but look beautiful and hope to help students develop a love for baking and decorating, too.

**COURSE DESCRIPTION (OVERVIEW):** This course will teach the basics of baking from scratch. We will make sweet treats and learn to enjoy our time in the kitchen! At the beginning of the semester we will meet at the Virtual Academy to pick up your baking supplies. We will provide most of the ingredients needed. Students will need a mixer, basic baking utensils, muffin tins, rolling pin, and cookie sheets. Each week, students will watch a short video of the instructor demonstrating the recipe. Then, they will bake on their own. Recipes will be sent to the students as well as links for the videos.

## SYLLABUS/OUTLINE: WEEKLY BREAKDOWN OF PROJECT-BASED LEARNING LAB ACTIVITIES

**Assignment 1: Applesauce**

**Assignment 2: Sugar cookie dough**

**Assignment 3: Rolling and baking sugar cookies**

**Assignment 4: Buttercream frosting**

**Assignment 5: Decorating**

**Assignment 6: Pumpkin chocolate chip cupcakes**

**Assignment 7: Chocolate buttercream**

**Assignment 8: Decorating cupcakes**

**Assignment 9: No bake cookies**

**Assignment 10: Sour cream coffee cake muffins**

**Assignment 11: Double chocolate chip cookies**

**Assignment 12: Banana bread**

**Assignment 13: Carmelitas**

**Assignment 14: Carmel Corn**

## COURSE OBJECTIVES AND APPROXIMATE TARGET DATES:

Each week students will check-in using Google Classroom. Students will watch a video explaining what they will be baking. Students will bake on their own. When baking is complete, students will upload a photo of their creation.

## STUDENT ASSESSMENT - 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

will be kept online and tracked by Partnership staff. Failure to meet 80% or be on track to meet 80% may result in program discontinuation.

- 2) We will keep track in Google classroom. Your photos and comments will be proof of your baking and participation.

**\*\*\*\*Once ingredients have been picked up, the student has committed to the class. If a student drops the class, there will be a \$100 ingredient fee plus \$25 per class per student.**