

Berrien Springs Partnership Lab Syllabus and Instructor Qualifications

COMMUNITY CLASS TITLE: Virtual Baking

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

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 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: Sugar cookie dough

Assignment 2: Rolling and baking sugar cookies

Assignment 3: Buttercream frosting

Assignment 4: Decorating

Assignment 5: Pumpkin chocolate chip cupcakes

Assignment 6: Chocolate buttercream

Assignment 7: Decorating cupcakes

Assignment 8: No bake cookies

Assignment 9: Sour cream coffee cake muffins

Assignment 10: Double chocolate chip cookies

Assignment 11: Banana bread

Assignment 12: Carmelitas

Assignment 13: 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. 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) The Partnership Student Assessment or Performance Form is filled out by the teacher and turned into 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.

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