

### Introduction to Classes:

We run four weeks of classes with the fifth week being a special format. Each class will teach how to make one type of baked good so that the participants can learn how to bake a variety of items and utilize different types of ingredients. We have a focus on individualized learning. We maintain small class sizes and allow the participants to have complete control over their baking. They do every part of the recipe individually, with access to a live demonstration and one on one assistance. In the fifth week we will bake all four goods that we baked in the four previous weeks in addition to other recipes.

### Week 1: (70 min. approx.)

- Ice Breakers (5-10 minutes)
- Introduction of classes (Review Course Schedule) (5-10 minutes)
- Safety and guidelines (5-10 minutes)
- Short baking activity: Chocolate cookies (35-45 minutes)
- Reflection, eating and clean-up (15 minutes)

### Week 2: (70 min. approx.)

- Setup (5-10)
- Preparing and baking brownies (50-60 minutes)
- Reflection, eating and clean-up (15 minutes)

### Week 3: (70 min. approx.)

- Setup (5-10)
- Preparing and baking Strawberry Shortcakes (50-60 minutes)
- Reflection, eating and clean-up (15 minutes)

### Week 4: (70 min. approx.)

- Setup (5-10)
- Preparing and baking Whoopie Pies (50-60 minutes)
- Reflection, eating and clean-up (15 minutes)

### Week 5:\*(2hrs. approx.)

Choose your own recipe (Different Format)

- Setup and selection (15-20 minutes)
- Prep and Baking (80 minutes)
- Final Recognition and Goodbyes (25 minutes)