

CHCA Intercession 2024

May 20-30, 2024

Course Name: Just Desserts	
Instructor(s): Mrs. Bailey and Mrs. Bergthold	
Course Type: Local Day (Greater Cinti Area)	Service Hours: 10
Maximum enrollment: 16	Minimum enrollment: 10
Cost:	\$ 200

Overview: Have you ever been to a restaurant and ordered dessert first? Or do you sometimes just eat dessert as your dinner? Then you'll love "Just Desserts!" Students will learn the basics of good food prep and baking. Some baked goods will be donated to local service organizations.

- Course Goals:**
- Students will learn basic techniques of baking
 - Student will learn proper food preparation practices
 - Students will learn how to read and follow a recipe
 - Students will examine how to maintain a healthy lifestyle without sacrificing desserts
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Reading Component: Recipes and other selected reading based on history of food and baking techniques

Writing Component: Students will compile a recipe box. Students will document their successes and failures in the kitchen and reflect on class instruction, experiences and the cultural, social and dietary impact of desserts.

Description:

Students will learn how to make soft and hard candy.
They will be able to distinguish between a cobbler, a crisp, a pan dowdy and a buckle.
They will dabble with chocolates and chocolate molds.
They will create spectacular cheesecakes.
They will construct international masterpieces like baklava and flan.
They will make different kinds of cookies beyond the traditional chocolate chip or oatmeal raisin.
They will make pies from scratch and even try their hand at homemade ice cream.
They will make all sorts of cakes and will decorate some using buttercream and/or fondant.
Some of the final products will be donated to various service organizations throughout the community.

There will be taste-tastings and bake-offs throughout the course as well as a cake decorating contest.

Students will also examine healthier alternatives and maintaining a balanced diet while indulging a sweet tooth.

Throughout this course, students will be creating desserts as well as eating them. Please make sure to notify the instructors of any food allergies or conditions that may interfere with full participation in the course at the time of enrollment.

This course is well suited to: Students who enjoy baking or want to learn how to make a plethora of desserts.

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Additional costs: Students will be asked to provide utensils and supplies used in baking. List will be provided prior to May Term. Cost will depend on how much can be simply brought from home.

Other Information:

Students will need lunch each day, school cafeteria will be open

Revised 08.16.23