

# CHCA Service Intersession 2024

October 22-25

Course Description for: **Pastries for Pantries**

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Instructor(s): **Mr. Treadway and Mrs. Bowman**

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Course Type: **Local**

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Maximum enrollment: **20**

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Minimum enrollment: **10**

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Cost: **\$270**

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**Overview:** This is a service project for students to learn the art of baking and serving local pantries with the final products.

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**Course Goals:**

- Learn how to bake
- Understand different missions
- Serve local communities
- Develop a passion for service

**Description:**

This will be a local service project that is located at Founder's along with day trips to local missions. The beginning of the week will focus on understanding the art of baking by learning culinary techniques by CHCA's chef.

At the end of the week, we will deliver our pastries to local pantries while also serving for the day. We will end the week of service with a celebration on Friday afternoon.

Daily schedule:

Arrive daily CHCA Founders' Campus by 8:00 a.m.

Tuesday – learning day including time at MSL high school teaching kitchen

Wednesday - learning, baking and possible outing to a food pantry

Thursday – baking and outing to a food pantry

Friday – morning out at a food pantry and afternoon celebration at Sky Zone.

Lunch Information

Tuesday - packed

Wednesday - packed

Thursday -packed portable lunch needed

Friday -celebratory lunch (pizza at sky zone)

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**This course is well suited to:** Students who like hard work, learning about running a non-profit and enjoy helping others.

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**Cost:** \$ 150

**Additional costs:** Students need a packed lunch 3 days

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**Other Information:**

Students should be dressed in clothes intended for working in the kitchen and serving at food pantries. School dress code applies.

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