

# CHCA Intercession 2019

January 7-18, 2019

Course Description for: **Just Desserts!!**

Instructor(s): **Mrs. Cherie Bailey and Mrs. Sara Potts**

Course Type: **Local Day (Greater Cinti Area)**

Service Hours: **10-15**

Maximum enrollment: **16**

Minimum enrollment: **12**

**Cost:**

\$200 for ingredients, venue, guest speakers

Students are also required to purchase (if they do not already have them at home) their own utensils and equipment from a list of supplies that they will be given prior to the start of the course.

**Overview:** This course is designed as an exploratory class for all things desserts.

**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

**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:**

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 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-testings 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.

**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:** given prior to the start of the course.

Students are required to provide their own lunches

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**Other Information:**

Families will be responsible to provide transportation to the course, location TBD near CHCA.

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Final 04.10.18