Pastries for Pantries

TEACHERS

Mr. Treadway

Mrs. Bowman

COST

$ 230

TYPE OF COURSE

Local

OVERVIEW

In this course, students will learn the art of baking, master techniques and learn from a profession Chef. The group will also be serving some local pantries, helping with their needs and blessing them with their delicious home baked goods. Baking supplies and ingredients are included in the price.

WELL SUITED TO

Students who are interested in baking and service projects.

EXPECTATIONS/GOALS

Expectation is to service with Christ-like attitude, independently bake goods for shelters in the Cincinnati area, and participate with passion.

Course goals: Learn how to bake

- Understand different missions
- Serve local communities
- Develop a passion for service

Grade based on journal and class participation, counts as one test grade in Christian Studies course.

MEEETING TIMES

DAY	LOCATION	COURSE PLAN FOR THE DAY
TUESDAY	Founders Campus	Baking Lessons
WEDNESDAY	Founders Campus plus visits	Baking with possibility of busing to pantries or making deliveries
THURSDAY	Founders Campus plus visits	Baking with possibility of busing to pantries or making deliveries
FRIDAY	Founders Campus Afternoon Activity	Baking and off-site celebration

TRANSPORTATION INFORMATION

We will be traveling by bus to visit local food pantries on days we deliver the baked goods.

DESCRIPTION

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

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

The group will do a devotional for the week together at the end of each day to bring focus and Biblical meaning to our service time. We will also discuss and reflect on the day's activities.

ADDITIONAL INFORMATION

Dress code follows CHCA handbook.

Packed lunch each day except for Friday.

A separate kitchen waiver is required for this course, please do not select this option if you are not comfortable with your student using basic kitchen tools and an oven.

Journals will be due prior to departing for the afternoon activity.