

# Bakery Science

It's said that if cooking is an art, baking is a science. Anyone who has forgotten *one tiny ingredient* and had the whole batch flop can attest to the finicky nature of baking. In this intensive we will learn why the most common ingredients (flour, shortening, leavening, eggs, sugars, and salt) do what they do. We will also create

mouth watering treats, tour local commercial kitchens and bakeries, take the food handlers permit test, and end the intensive with an opportunity to raise funds for Steller when we auction off some of our fantastic creations.

\*\*Special note: Because we only have one kitchen and limited supplies, we will not be able to bake things that are gluten free, dairy free, egg free or sugar free. If you have questions please talk to Simone BEFORE registration.

Teacher: Simone

Grade Level: 7-12

Cost/Fee: \$25 plus supplies from home (apron, measuring spoons/cups, etc.)

Credit: .25 elective

