

Foundations of Baking Workshop 2021

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Monday, July 26~Topic for the Day~Baking and Sugar

Time	Event	Details
7 am	Continental Breakfast	Oatmeal packets and toppings (craisins, raisins, coconut, brown sugar) Grits packets Hard Cooked Eggs Fruits Blueberry Muffins Juice, Coffee, Milk
8 am	Introductions Activity	High School Commons
8:30 am	Introduction to Baking and Sugar *All About Sugar-Sugar Lesson *Baking Science Home Baking Association, Sharon Davis Baking Myths, Trends Build Baking STEAM: Home to Careers Baking Measurements Baking Ingredient Functions HBA Resources KAF Bake for Good Program Ingredient SuperHeroes to the Rescue by Delaine-HBA TOY, 2019 The Power of Eggs Lesson by Delaine HBA TOY, 2017 Why 350 is the Magic Number for Baking Video~TedTalk	Corporate Chef Eleonora of American Sugar Refiners, Inc, and Sharon Davis, Home Baking Association Delaine Stendahl
10 am	Explanation of the Sugar Lab, Group Assignments, Prep lab	
10:30 am	Sugar Lab	*Old Fashioned Divinity Candy *Macarons *Coconut Macaroons

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		*Swiss Meringue Shells/Pavlova
Noon	Set up for Lunch	Baked Ziti Garlic Breadsticks Tossed Salad with Dressings Pop, Water, Milk, Tea Desserts from Lab
1 pm	Sugar Bake Off Explanation, Spinning for Ingredients	Ingredient Baskets Spinning for Ingredients-Flavorings, Flours, Extras Each Team must use eggs and sugar Each team can use cream or milk
1:30 pm	Sugar Bake Off	Each team gets 90 minutes for planning, creating, and presenting for judging
3 pm	Presentation and Sampling of Sugar Bake Off Products Rate the Products	Each team will present their creations and inspiration behind them
	Cleaning of Lab	Participants will be assigned rotating cleanup jobs
4 pm	Review of Tomorrow and Closure for the day	