

# CRÈME Baking Class

Grade - Middle School & High School

## Course Description

Become a novice baker over the course of this 32 week program!

This Baking Course is designed to teach students culinary skills through a hands on approach in the kitchen. Students will have the opportunity to develop new skills and techniques. Students will enjoy tastings throughout the class, as well as getting to eat their finished product. Our hope is that through this interactive approach, a life-long passion for baking will grow, strengthen, and develop.

These classes are not limited to just culinary skill development; the art of hospitality will also be discussed and practiced. We will also explore God's intentionality, creativity, and complexity in His design of food.

## About the Instructor

I hold a B.S. in Biblical Studies and a B.S. in Early Childhood Education from Cairn University. Over the last decade, I have had the privilege of taking a few cooking classes at the Culinary Institute of America in San Antonio, as well as, cooking classes in Italy. I have had the opportunity to travel the world and taste foods from all over. My passion is baking and sharing that love and knowledge, as I help others develop new skills and techniques through a hands-on approach. Previously, I taught cooking classes with teens at a residential counseling center in Texas. Currently, I teach classes at the Zhang Portage Sr. Center.

My family of five enjoys trying new recipes together; in addition to spending time outdoors, skiing, playing various sports, exploring Up North, and visiting extended family in Texas.

## Course Overview

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|---------------|---------------------|----------------------|--------------------|
| -Creme Brulee | -Crepes             | -Almond Croissants   | -Madelines         |
| -Souffle      | -Beignets           | -Tiramisu            | -Smore Cupcakes    |
| -Creme Puffs  | -Dutch Baby Pancake | -Macarons            | -Chocolate Souffle |
| -Biscottis    | -Pistachio Bread    | -Sugar Cookie Series | -AND MORE!         |

## Tuition

Tuition: \$350  
Supply Fee: \$100

Self-Pay Fees:

\$175 due September 7, 2023

\$175 due January 10, 2024

No refund will be provided if students needs/chooses to drop the class. The non-refundable Supply fee is due upon registration.

LAMP students owe the yearly balance of what LAMP does not cover by the first Wednesday in October. LAMP students are required to self-pay for any missed LAMP payments or for not meeting the LAMP requirements during the semester. No refund provided if student needs/chooses to drop the class. The non-refundable Supply fee is due upon registration.



Contact Info:

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