



TEEN CHEFS 2018 SPRING - BAKING PROGRAM



9 - Week Program (CHILD 13-17)

2 1/2 hr- Class

5:00pm to 7:30pm

Emphasis on Fresh, Wholesome Ingredients
for a Healthier Lifestyle

Embroidered Chef Coat (1st time students)

Baking/Pastry Recipe Book

\$375 (First Time Student) \$325 (Returning Student)

1/8

WEEK 1

PRINCIPLES OF THE BAKESHOP
KITCHEN RULES & SAFETY
BASIC TOOLS & EQUIPMENT
MEASURING
RE-INVENTED BOX MIXES

1/15

WEEK 2

GOOD MORNING BAKED TREATS
INTRODUCTION TO PLANT BASED BAKING SUBSTITUTIONS

1/22

WEEK 3

PIES
QUICKBREADS
QUICK-DOUGHS

1/29

WEEK 4

BREAD ART
PIZZA DOUGH
GARLIC LOAF
POTATO ROLLS

2/5

WEEK 5

COOKIE JAR (DROP, CUTOUTS)
EX: CHOCOLATE CHIP BAR , OATMEAL RAISIN
,SNICKERDOODLES, BROWNIE MAGIC
LEMON/STRAWBERRY BARS

2/12

WEEK 6

VALENTINE'S DESSERTS
(CHOCOLATE, FROZEN CUSTARD, CHEESECAKES, MINI BEIGNETS)

2/19

WEEK 7

CAKES (BAKING)

2/26

WEEK 8

CAKES (DECORATING)

3/2

WEEK 9

BAKING/DESSERT DISPLAY CELEBRATION

FOR REGISTRATION/INFORMATION:

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