



# 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)



1/9

## WEEK 1

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

1/16

## WEEK 2

GOOD MORNING BAKED TREATS  
INTRODUCTION TO PLANT BASED BAKING SUBSTITUTIONS

1/23

## WEEK 3

PIES  
QUICKBREADS  
QUICK-DOUGHS

1/30

## WEEK 4

BREAD ART  
PIZZA DOUGH  
GARLIC LOAF  
POTATO ROLLS

2/6

## WEEK 5

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

2/13

## WEEK 6

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

2/20

## WEEK 7

CAKES (BAKING)

2/26

## WEEK 8

CAKES (DECORATING)

3/2

## WEEK 9

BAKING/DESSERT DISPLAY CELEBRATION

## FOR REGISTRATION/INFORMATION:

[www.culinaryarte.com](http://www.culinaryarte.com)

[info@culinaryarte.com](mailto:info@culinaryarte.com)

(908) 620-0200

124 A Locust Street Roselle, NJ 07203

