

KITCHEN SCIENCE



Description

Art... Science... History... Culture...
Literacy... Math... Health... Flavor...
Enjoyment!

Learn culinary skills by exploring the science behind the magic of Baking! Enjoy hands-on science experiment in the kitchen!

Fall 2019 Session
\$40

5:30p.m. -6:30p.m.

| Date: | Topic: |
|--------------------------|-----------------|
| 1. Sept 9 th | Baking Sugars |
| 2. Sept 23 rd | Yeasts |
| 3. Oct. 7 th | Liquids |
| 4. Oct. 21 st | Savor of Salt |
| 5. Nov. 4 th | Chocolate |
| 6. Nov. 18 th | Dough Sculpting |

Spring 2019 Session
\$40

5:30p.m. -6:30p.m.

| Date: | Topic: |
|---------------------------|------------------------|
| 1. March 18 th | Why Bake? (Intro) |
| 2. April 1 st | Measuring Up |
| 3. April 15 th | Wheat Flour & Cornmeal |
| 4. May 6 th | Creating Lift |
| 5. May 20 th | Favor Flavor (Fats) |
| 6. June 3 rd | Egg-citing Eggs |

Location

Rutherford County
Cooperative Extension
193 Callahan Koon Road
Spindale, NC 28160

For Youth Ages 12-19

Registration

Call 828.287.6010

Or

Email: cynthia_robbins@ncsu.edu



Persons with disabilities and persons with limited English proficiency may request accommodations to participate by contacting Cynthia Robbins, Extension Agent, 4-H at 828.287.6010 or cynthia_robbins@ncsu.edu