

## 烘焙课 - Baking class



### Course Description

The students will work together to cook and taste the food; We cultivate creative thinking, learning skills, teamwork, and communication. Tracey King will be our baking teacher; here is her introduction and success.

Hello, I am Tracey King. They call me the Master Baker. I won my first Statewide Baking competition when I was nine years old in the 4-H club. I have been baking ever since. Currently just finished Halloween baking and am in the process of Designing Christmas treats. I'm retired; however, this is my favorite Grandma hobby. My current specialty is mini deserts and the old-fashioned made-from-scratch cookies using only the absolute best ingredients. I also deliver an assortment of mini desserts for parties, special events, or Sunday Dinners. I'm told my cheesecake is one of the BEST in Atlanta. I teach kids the basics of baking, from food safety, measuring, consistency & decorating. I hold a yearly class each December to decorate Christmas cookies. I explain the art and the science of baking.

课程描述：

学生们将一起烹饪和品尝食物；我们培养创造性思维、学习技能、团队合作和沟通能力。Tracey King女士将会成为我们的烘焙老师。下面是她的简介和成就。

你好，我是特蕾西·金。他们叫我面包师。我九岁时在4-H俱乐部赢得了第一次全州烘焙比赛。从那以后我一直在烤面包。目前刚刚完成万圣节烘焙，我正在设计圣诞礼物。我退休了；然而，这是我最喜欢的爱好。我现在的专长是迷你沙漠和老式的从头开始制作的饼干，只使用绝对最好的食材。我还为聚会、特殊活动或周日晚宴提供各种迷你甜点。我听说我的奶酪蛋糕是亚特兰大最好的之一。我教孩子们烘焙的基本知识，包括食品安全、测量、一致性和装饰。我每年12月都会举办一次圣诞饼干装饰班。我解释烘焙的艺术和科学。