



PLANNING GUIDE
FOR 2020-2021

LEARN • BAKE • SHARE



BAKE FOR GOOD is King Arthur Baking Company's FREE outreach program for students in grades 4-12. Students will Learn, Bake and Share. Incorporating math and science knowledge, students learn how to make yeast bread from scratch. With ingredients provided by us, students use their new skills to bake bread at home or in a group. The recipe makes two loaves, one to keep and enjoy, the second to donate to local organization or share with someone as an act of kindness.

Due to the Covid 19 pandemic, we are offering remote versions of our programs for the 2020/21 school year. There are many ways to participate. Please take the time to read through this guide.

HOW DOES IT WORK?

- Choose the program option that is best for your group
- Apply online
- A BFG Instructor will contact you to discuss details and confirm your participation
- We send flour and materials to your school/organization (see baking kit on p. 3)
- You make up the baking kits and distribute them to your students
- Students and teachers participate in the live or video lesson
- Students bake at home or together in school
- They donate half of what they bake to a local organization or share with someone as an act of kindness
- Show us what you baked! Share pictures and stories and tag them on social media with #bakeforgood



Choose the Program that is Best for Your Group

OPTION 1: SELF-DIRECTED

- Grades: 4–12
- # of students: 5–150
- Great for: Small groups, scouts, clubs, etc.

Details

- We provide a baking kit (flour, yeast and materials) for each student.
- Students watch instructional video.
- Participate in a 20 min. chat session with a Bake for Good instructor to answer students' questions and review key concepts.
- Students bake at home or in school.
- Share with a food bank, neighbor, or family member.

OPTION 2: LIVE GROUP DEMO (THIS IS LIKE OUR IN-SCHOOL PROGRAM)

- Grades: 4–7
- # of kids: 40–150
- Great for science, math, reading and guidance curriculums.

Details

- We provide a baking kit (flour, yeast and materials) for each student.
- Bake for Good instructor leads a remote, live demo (40 min.) for your group.
- Students bake at home.
- Share with a food bank, neighbor, or family member.

OPTION 3: FCS AND CULINARY ARTS

- Grades 4–12
- All students enrolled in classes for the term.
- Great for: FCS and Culinary Arts classes or clubs.

Details:

- We provide a baking kit (flour, yeast and materials) for each student.
- You lead the lesson, using the Bake for Good Bread recipe.
- Students bake at home or in school.
- Share with a food bank, neighbor, or family member.



Details and Logistics

VIDEO AND REMOTE LEARNING

For the Live Demo and Self-Directed chat with an instructor, we will use video conferencing platforms such as Zoom, Teams or similar. After we receive your application, there will be a planning phone call with a BFG instructor. Together, we will decide which platform is best for your group, how the invite link to the session is best shared with your students, and how we will facilitate questions and answers. We ask that all teachers participate in the live sessions with their students.

- ★ Please note that we will NOT be recording these sessions and ask that you do not as well.



FLOUR AND MATERIALS

- ★ We will be providing enough flour and materials to each school, so every student gets their own baking kit. Whether school is in the building or remote, or if kids are baking together or at home, each student will have the supplies they need.



BAKING KIT INCLUDES:

- 2 lb. White Whole Wheat Flour
- 2 lb. All-Purpose Flour
- Recipe booklet
- 1 packet yeast
- Dough scraper
- Bread bag
- Twist tie
- Canvas tote



- ★ Flour will be shipped via truck or FedEx to your school building, home residence, or organization, and may be delivered on a pallet. The other supplies (booklet, yeast, dough scraper, etc.) will be shipped via FedEx. Please check that your school, or shipping location will be able to accept these deliveries.

- ★ We ask that you make up the baking kits and get them to your students before the baking lesson.

SHARING!

Building community through baking is one of our core values at King Arthur Baking Company. The BFG bread recipe makes 2 loaves or 36 rolls. Normally, we ask that groups share a loaf or half of their rolls with a food bank or other organization that works to address food insecurity. At this time, many food banks are not accepting homemade donations, but there are still opportunities to share. Ask your students to find a family member, neighbor, or friend who might be going through a difficult time, and share with them as an act of kindness.

NEED HELP OR WANT TO LEARN MORE?

We have so many resources to support you. On our webpage you will find links to video clips and blogs that review the recipe, show how to make different shapes, remind you how to measure flour, knead, and more. Our favorite resource is our Bakers Hotline! You can call a baker and they are there to answer your questions: 855-371-2253 or visit [KingArthurBaking.com/bakers-hotline](https://www.KingArthurBaking.com/bakers-hotline).

PLANNING CHECKLIST

- Read the guide thoroughly
- Determine if your school/location will have someone there to receive the flour and FedEx shipments
- Decide how you will distribute the baking kits to your students if they are not on-site
- Apply online
- Phone conversation with a BFG instructor to work out logistics, details and scheduling
- Receive confirmation
- Flour and materials arrive
- Kits are made up
- Distribute kits to students
- A week before the lesson, have a trial video chat with the BFG instructor
- Review good online etiquette with students

LIVE DEMO

- Participate in the lesson with your students!
- Bake and Share!
- Send pictures and feedback using #bakeforgood

SELF-DIRECTED

- Watch BFG video with your students
- Gather questions to share with BFG instructor
- Participate in the class chat
- Bake and Share
- Send pictures and feedback with #bakeforgood

