



VIRTUAL DEMONSTRATION

Planning Guide 2022

> LEARN. BAKE. SHARE <

Flour and Materials

Each student will receive a baking kit so they can bake the recipe at home. Each recipe makes 2 loaves of bread or 32 rolls.

THE BAKING KIT INCLUDES:

- 2 lbs White Whole Wheat Flour
- 2 lbs All-Purpose Flour
- Recipe booklet
- 1 packet yeast
- Dough scraper
- Bread bag and twist tie
- Canvas tote

SHIPPING

Flour will be shipped on a pallet via freight truck, or via FedEx in boxes. Please let your front office, facilities manager, and/or custodial staff know you are expecting this shipment.

Other supplies (booklet, yeast, dough scraper, etc.) will be shipped via FedEx. You assemble the bread kits and get them to your students before the baking lesson.



NOTES TO LIBRARIES AND SCOUTS

To stretch our resources and reach as many young bakers as possible, participants in non-school groups may receive a Mini Kit. This includes yeast, a recipe booklet, a bread bag and twist tie, a dough scraper and two coupons towards King Arthur flour. The recipe calls for two kinds of flour, All-Purpose and White Whole Wheat (or traditional Whole Wheat) and can be found in your local grocery store. The Mini Kits come pre-assembled and will be shipped via FedEx. Each participant will receive their own Mini Kit.



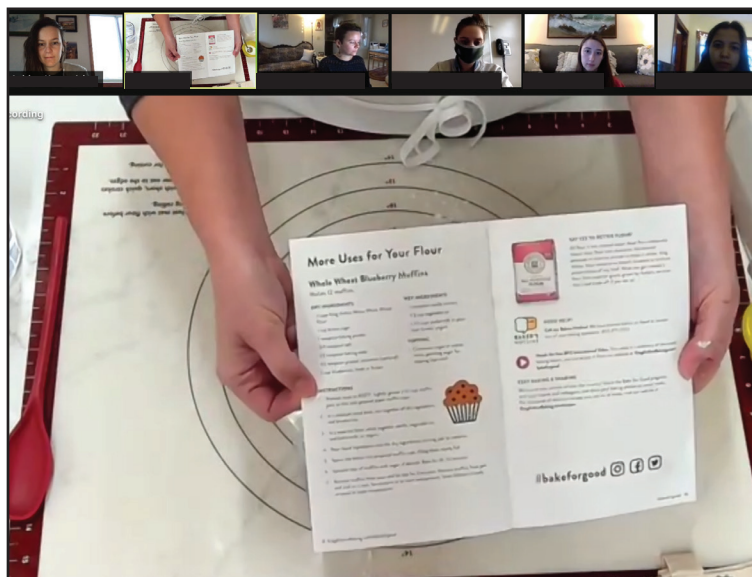
Zoom Details

We will be using Zoom to teach to your students. Students watch the demonstration on a Smartboard or projected onto a screen. Teachers are on their computers to facilitate discussion in the chat. Students can ask questions and teachers can write their questions in the chat. Likewise, the BFG instructor will ask the students questions and the teacher can share their answers in the chat.

- We host meeting and send the Zoom invite the Friday before the scheduled demo date.
- You share the link with other participating teachers.
- We will open the meeting about 15 minutes early to allow everyone to join and get settled.
- In addition to the instructor, 1 to 2 other King Arthur Instructors may be participating in the Zoom session to facilitate discussion and answer questions in the chat if needed.

IMPORTANT

If you are not familiar with Zoom, we are happy to schedule a short practice to be sure everyone can sign on the day of the lesson.



WHEN IS THE BEST TIME FOR THE DEMONSTRATION?

During the week, Monday to Thursday, are the best times to host the program. On Friday afternoons and half days, students are focused on the weekend or their afternoon off, as they should be. In addition, holidays are a busy family time. With travel and other plans, it may be hard to find the time to bake, or the project may be forgotten. It's best to avoid asking students to bake over a holiday or long school break.

DID YOUR STUDENTS BAKE?

Bake for Good is a fun and engaging program. It is also a science and math lesson, and a community service project. Having selected your school to receive flour and materials, we want to know if your students baked. Here are ideas for your students to share their experience:

- Students can share a photo of their baked goods and/or with whom they shared their bread.
- Students can write a short reflection about sharing their bread as an act of kindness by responding to the writing prompt; Whom did you share your bread with and why did you pick that person?