Course Title:	Cooking with Crispin						
Teacher:	Crispin Piazza						
Grades:	3-5						
Meeting Day(s):		Thursday	Time(s):	10-10:55			
Student minimum required for this course:		4	Maximum accepted	6			

Course Description including any prerequisites or other requirements:

Imagine if Cooks Test Kitchen, Kids Baking Championship, Pasta Grannies, Cooking with the Saints, and chemistry got together!

Kids will enjoy working with their hands, learning the science behind some of our favorite things to eat, getting creative, competing in decorating contests, and serving what they make to friends and family!

Students will be taught basic kitchen safety including knife safety, how to mise en place, how to clean up as you go, and kitchen basics like how to properly crack an egg.

Here's a taste of what we will be cooking up:

- donut flavored plastic bag ice cream
- simple bread recipes with homemade preserves
- recipes to help us live out the liturgical year
- gingerbread houses
- fermented foods and why they are good for us
- handmade pasta lunch for church staff
- veggie egg rolls
- shell peas and make cornbread

Costs

Total Tuition:
 \$250 per year (all supplies are included) or \$300 for non volunteers
Payment Option 1: Full amount of \$250 (or \$300) to be paid on July 1st.
Payment Option 2: Split amount of \$125 (or \$150) as two payments due on July 1st and December 1st
Venmo information: @Crispin-Piazza (Venmo is the preferred payment method)
Checks made out to: Crispin Piazza and mailed to: 1029 19th Ave South Birmingham, AL 35205

Student Responsibilities and Expectations

Being safe is rule number one to having fun in the kitchen. Students are expected to follow directions the first time.

STAAC's cooking classes are not for people with food allergies specifically: celiac, gluten, or dairy allergies/sensitivities. If you register with these conditions please be aware that the teacher will not provide refunds, special materials, or change the curriculum to accommodate. It will be nut-free to comply with STAAC's policies.

Grading Breakdown					
N/A					
Textbooks and Supplies Required					
N/A					
Teacher Biography					
Crispin loves cooking and has a hard time following recipes exactly because she likes to get creative. She enjoys bacon and bakn' and is a firm believer in doubling the garlic and vanilla in any recipe.					

Teacher Contact Information

cbpiazza@gmail.com			
205-292-2148			
Additional Informa	tion		
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