

## Cooking

Vickie Rocheleau, Deborah Rocheleau

Ages 11 and up, max class size 12

2nd semester class, 1st hour

### General Class Info

Expected additional class fees - \$30 max. May be less when my plans are more complete.

Students will be using knives and hot appliances, so please consider this when signing up.

Students will be required to supply some basic cooking utensils - list to be provided upon registration

I'm hoping to keep the cost for these items at less than \$10 at a dollar store, or you can provide from home

These items will need to stay at the co-op for the semester.

We will be learning basic cooking skills using a book called Once-a-month cooking. The recipes will allow us to freeze what we make and have an end of class luncheon for the class and their families on the last day of co-op.

If your daughter is in AHG, I'll be trying to incorporate requirements for the cooking badge. I'll be happy to do the same for any boys in boy scouts, but need to know their requirements.

Class syllabus in progress

Week	Topics Under Consideration
	Table Settings, Equipment & Terms
	Casseroles
	Marinades & Broiling
	Coatings & Baking
	White Sauce
	Pasta
	Crock Pot
	Potatoes
	Vegetables
	Quick Breads
	Pastry
	Cookies
	Ice Cream Pie

Breakfasts