



Summer Teen Baking Experience 2017 Ages 14 – 18

Sunflower Bakery is excited to offer four, one-week baking classes this summer for teens with a variety of learning disabilities, high-functioning autism, or Asperger Syndrome. These classes offer a wonderful opportunity for teens to experience baking in a professional kitchen, learning safe food handling, kitchen safety and basic baking skills. Exploration of baking skills includes following recipes, measuring and weighing ingredients, using equipment and tools, piping, mixing, scooping, rolling and cleaning. Students will be introduced to “soft skills” desired by employers in the food industry, such as following directions, sharing equipment/tools, appropriate communication, focus and being a team member. In our production bakery alongside professional chefs, teens are exposed to a real work environment daily. Students will bake an assortment of cookies and other pastries, based on skills introduced each day. On Fridays, parents are invited to a presentation of their teens’ creations.

\$375 per one-week session*

<p>June session, 1:00-3:30 pm Session 1: June 26- June 30</p> <p>July sessions, 1:00-3:30 pm Session 2: July 10- July 14 Session 3: July 17- July 21 Session 4: July 24-July 28</p>	<p>From a parent of a Summer 2016 student,</p> <p><i>“My son looks forward to Sunflower’s Teen Summer Sessions all year!”</i></p> <p>* A teen may apply for a second session this summer, depending on availability.</p>
---	---

Register early, class size is limited.

Please note, screening criteria are necessary to ensure safety of all students. Potential risk factors include the following: uncontrolled seizures, difficulties with balance, controlling anger or frustration, sensitivity to sensory irritants, and/or inability to remain standing throughout the 2½- hour class. If a student requires 1:1 assistance, their personal support staff person needs to provide such assistance during the class. Students are expected to be able to participate as one of 6 students with an instructor-chef and one or two bakery assistants. A brief interview is required and will be scheduled prior to acceptance. Curriculum and products are virtually the same each session. To apply, please complete the application form for Summer 2017 found on our website, www.sunflowerbakery.org. Under **Training** on home page, click on **Summer Sessions for Teens** to download application. You will be contacted for an interview upon receipt of the completed application form.

Note: No peanut products are contained in Sunflower products or used in the facility. Tree nut products are used. All products are kosher and pareve (no dairy products used) under the Rabbinical Council of Greater Washington.
8507 Ziggy Lane, Gaithersburg, MD 20877 • 240.361.3698 • www.sunflowerbakery.org