the math and science of baking bread

at home or at school Share

as an act of kindness







Bake for Good is King Arthur Baking Company's free outreach program for students in grades 4 through 12. We have three goals: **learn**, **bake**, and **share**. Students learn the math and science of making bread from scratch. With supplies from King Arthur, they bake the bread recipe at home or together in school. The recipe makes two loaves, one to keep and one to share with someone in need or as an act of kindness.





In Person

- Available to students in 4-7th grade
- 50 + students
- 3-5 schools in your area
- A Bake for Good Instructor comes to your school and provides a 1-hour demonstration, students take home a baking kit, and students share as an act of kindness



Virtual

- Available to students in grades 4-7
- 50+ students
- Only need 1 school to participate
- A Bake for Good Instructor demonstrates the bread recipe to students from the comfort of their classroom, students take home a baking kit, and share as an act of kindness



Small Group

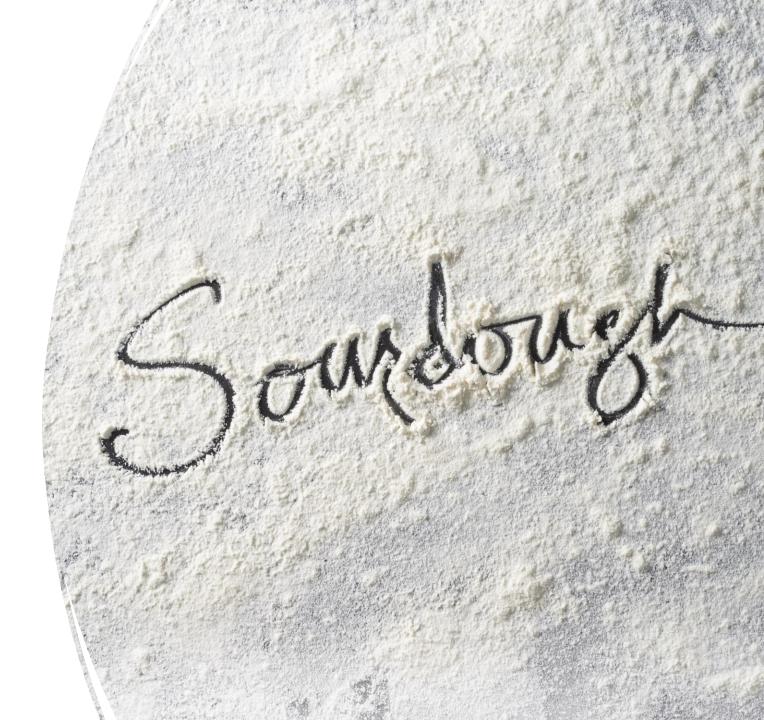
- Available to students grades 4-12
- Any size group
- Only need 1 school to participate
- Students watch the prerecorded Bake for Good demonstration, bake the bread in teams of 2, and donate or share their bread as an act of kindness.



Coming Soon...

- Available to high school advanced FCS and Culinary classrooms
- 3-week food science lesson
- Students follow the lesson plan to develop their starter in weeks 1 and 2, bake the bread in class during the 3rd week, and donate or share as an act of kindness







Students/classes receive:

platinum -PURPOSE FLOUR GOLDEN WHEAT X

- 2 lb bag of All-Purpose Flour
- 2 lb Bag of Golden Wheat Whole Wheat Flour
- Bread Bag
- Dough Scraper
- Recipe Booklet
- Yeast Packet
- Tote Bag (for In Person and Virtual Lessons only)





> LEARN, BAKE, SHARE <

Step 1

Read the planning guide

 Find the timeline and modifications that will fit your classroom best

Bake the bread

- Bake the bread in the timeline of your classroom



Step 2

Apply to the program!



Bake for Good Small Group and FCS/Culinary

Thank you for applying to the Bake for Good Program.

This application is for small, Self-Directed groups and FCS/Culinary classes with students in grades 4 through 12.

Before applying, read the Planning Guide thoroughly, watch the instructional video (about 35 min) found on the webpage, and make the Bake for Good bread recipe.

After you apply, a BFG Instructor will be in touch via email to schedule a phone call and review your application. You are NOT confirmed until you have spoken to an instructor and received a CONFIRMATION email. Your application is not a confirmation. If you don't hear from us, check your Spam/Junk folder- our emails often end up there.

IMPORTANT:

• Due to the high volume of applications, it may be a few weeks before you get a response.

Do not schedule your program date until you have received the baking supplies.
We require 30 davs from the dav vour program is confirmed and the date vou plan to Infank you, Bake for Good Team

Contact N	lame *	
First	Last	
School Sh	nipping Address	*
Street Addre	ess	
		State / Province / Region
City		State / Province / Region

Alternate/Cell Phone Number





Step 3

Receipt of your application is NOT a confirmation

Watch for email from a Bake for Good Instructor

Set up meeting with BfG Instructor





Ways to enhance your application

- 1. Complete all steps before you schedule a meeting with a BFG Instructor
- 2. Consider your time and space for baking in your classroom
- 3. (If applying for In-Person) find 2-4 other schools in your area to apply
- 4. If you have multiple FCS teachers in the school, include all in the application/meeting.







www.kingarthurbaking.com/bakeforgood

