



Georgia FCCLA, GANFS,  
and GaCHEF presents



# MIDDLE SCHOOL CULINARY CAMP: THE SCIENCE OF BAKING

**Registration Cost:**  
**\$85 per person**

April 25th-27th, 2024  
@ Georgia FFA-FCCLA Center  
in Covington, GA



*@GeorgiaFCCLA*

WHO: Middle School FACS Students/FCCLA Members & Advisers  
WHAT: Georgia FCCLA Middle School Culinary Bootcamp  
WHEN: April 25th-27th, 2024  
WHERE: Georgia FFA-FCCLA Center in Covington, GA  
COST: \$85 per person

### **Description**

The Middle School Culinary Boot Camp is an opportunity for middle school chapters to participate in this hands-on culinary training.

The schedule of events is based off the middle school culinary curriculum. Members can learn more about baking and pastries, as well as basic culinary skills such as measuring, basic equipment use and safety and sanitation.

### **Registration**

Registration is all online, [HERE](#).

Registration is limited to the first 40 participants with only 5 students per school.

- Registration deadline is Friday, April 12th by 11:59 PM.
- All students and members registered at midnight on the deadline date are obligated to pay.
- No refunds after the deadline.
- Students must be affiliated FCCLA members for the 2023-2024 school year.
- Advisers are required to attend the event with their students.

### **Cost:**

The \$85 fee includes lodging, meals, supplies for hands-on activities, access to camp amenities. The payment postmark deadline is April 19th, 2024.

### **Location:**

The Georgia FFA-FCCLA Center is located near Covington, Georgia.

Visit <http://www.georgiaffacamp.org/MapsDirections> for directions and more information about the campgrounds.

### **Dress Code:**

During labs, all attendees must wear:

- Closed toe shoes
- Hair pulled back
- Long pants (extra just in case)
- Apron

**Packing List:**

There are several items that you will need to bring to ensure the students have a great hands-on experience. There should be enough items brought so they can be shared among all your students.

**Items to Bring:**

- Completed Multiple Release Form
- See the Dress Code
- Pajamas
- Water bottle (Anything to drink except energy drinks)
- Personal grooming items (deodorant, toothbrush, toothpaste, etc.)
- Soap/shampoo/hand soap
- Linens – twin-size sheets and a blanket or sleeping bag, pillow
- Towels/washcloths

**Culinary Items to Bring:**

Students need to bring all their own smallware equipment. Baking sheets, bread pan, mixing equipment, spatulas, whisk, baking sheets, round cake pan. A finalized culinary equipment list will be sent out to all advisers leading up to the event.

**Food Items to Bring:**

Students and Advisers will not need to bring any additional food items. The GaCHEF and GANFS Foundations have sponsored this event and will be providing the ingredients for this camp.

## **Tentative Agenda**

### **Thursday, April 25th, 2024**

6:00 PM      Registration in Sheffer Hall  
7:00 PM      Introductions and Orientation  
                Mise en place  
                Safety and Sanitation  
9:30 PM      Curfew / Lights Out

### **Friday, April 26th, 2024**

7:30 AM      Breakfast in Wilkinson Dining Hall  
8:15 AM      Morning Session #1  
12:30 PM      Flat Bread Pizza  
1:30 PM      Afternoon Session  
6:00 PM      Dinner in Wilkinson Dining Hall  
8:00 PM      Camp Fire and Smores  
9:30 PM      Curfew / Lights Out

### **Saturday, April 27th, 2024**

7:30 AM      Breakfast in Wilkinson Dining Hall  
8:30 AM      Morning Session #2  
12:30 PM      Dismissal

#### **Morning Session #1**

- Science of Baking Presentation
- Yeast Bread Dough
- Cookie Dough
- Cinnamon Rolls
- Flatbread Pizza

#### **Afternoon Session**

- Puff Pastry
- Shape Yeast Bread Dough

#### **Morning Session #2**

- Scones
- Biscuits