

Course Description:

Making the perfect batch of chocolate chip cookies depends on your preference of chewy or crunchy, buttery or chocolatey, gluten free or gluten full. In this course, we will be exploring how to make YOUR perfect batch.

Scenario:

A group of adult home bakers want to learn how to make the perfect chocolate chip cookie. They have had many failed attempts and do not understand why their cookies turn out tasteless and underwhelming.

Learners:

The learners are adults who need to understand the science behind baking before turning on an oven. Therefore, this course will cover the science of quality ingredients, the amalgamation process of butter and sugar, how to read a recipe, and the difference among sugars. There will be quizzes, scenarios, and matching games in this course to test their knowledge.

Learning Objectives:

- Identify the difference between brown, turbinado, and white sugars.
- Understand the importance of the creaming process.
- Explore the recipe.
- Navigate the grocery store to purchase quality eggs, butter, and chocolate.

Implementation:

By the end of this course, adult users will have the knowledge to bake a batch of gluten free chocolate chip cookies.

Evaluation:

A series of knowledge checks are provided in this course to test users' retention of information.